

Food Establishment Inspection Report

Score: 90.5

Establishment Name: CORONET SEAFOOD

Establishment ID: 3034010091

Location Address: 431 W BETHANIA ROAD

☒ Inspection ☐ Re-Inspection

City: RURAL HALL

State: NC

Date: 02 / 22 / 2018 Status Code: A

Zip: 27045 County: 34 Forsyth

Time In: 02 : 30 ⁰ am ⁰ pm Time Out: 08 : 00 ⁰ am ⁰ pm

Permittee: GEORGE KONTOS

Total Time: 5 hrs 30 minutes

Telephone: (336) 969-6166

Category #: III

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type:

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 1

| Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|--|--|--|-------------------------------------|-------------------------------------|--------------------------|-------------------------------------|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. | | | | | | | | | | |
| Public Health Interventions: Control measures to prevent foodborne illness or injury. | | | | | | | | | | |
| IN | OUT | N/A | N/O | Compliance Status | | | OUT | CDI | R | VR |
| Supervision .2652 | | | | | | | | | | |
| 1 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Employee Health .2652 | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | |
| 6 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Approved Source .2653, .2655 | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Required records available: shellstock tags, parasite destruction | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Protection from Contamination .2653, .2654 | | | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 19 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 21 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Consumer Advisory .2653 | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Highly Susceptible Populations .2653 | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Chemical .2653, .2657 | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 26 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | |
| 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| Good Retail Practices | | | | | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|--|--|--------------------------|-------------------------------------|--------------------------|--------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | |
| IN | OUT | N/A | N/O | Compliance Status | | | OUT | CDI | R | VR |
| Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | |
| 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 31 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Identification .2653 | | | | | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 36 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 37 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 38 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 39 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 43 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | |
| 45 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hot & cold water available; adequate pressure | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 49 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 51 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 52 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Total Deductions: 9.5 | | | | | | | | | | |



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Off



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Location Address: 431 W BETHANIA ROAD

City: RURAL HALL State: NC

County: 34 Forsyth Zip: 27045

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: GEORGE KONTOS

Telephone: (336) 969-6166

Establishment ID: 3034010091

☒ Inspection ☐ Re-Inspection Date: 02/22/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1:

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-------------|-------------------|------|-----------|---------------------|------|------|----------|------|
| Sld tom | make unit | 41 | Fish | final cook | 183 | | | |
| Grd beef | drawer cooler | 36 | Oysters | shucked 8040-43 | 0 | | | |
| Ckd rice | walk in cooler | 43 | Oysters | shucked 8047-92 | 0 | | | |
| Ckd chicken | walk in cooler | 43 | Air tempt | reach in cooler | 43 | | | |
| Cut salad | reach in cooler | 49 | Grn beans | hot holding | 171 | | | |
| Swt pot | hot holding | 194 | Rice | hot holding | 124 | | | |
| Buttermilk | walk in cooler | 40 | Hot water | warewashing machine | 180 | | | |
| Chicken | in iced container | 40 | Cut salad | reach in cooler | 49 | | | |

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 2-103.11 (A)-(L) Person-In-Charge-Duties - PF Person in charge ANSI-accredited food protection manager certification expired 2/11/18. A person in charge who demonstrates knowledge by being a food protection manager that is certified by a food protection manager certification program.
- 2-301.14 When to Wash - P Employee with gloves on prewashed dishes then with the same gloves on grabbed clean dishes to wipe down with towel. Employee used bare hands to turn off the handles of the faucet at the handwashing sink then grabbed disposable towels. Food employees shall wash their hands and exposed portion of their arms after handling soiled equipment or utensils, before donning gloves for working with food, and after engaging in other activities that contaminate the hands. CDI: Employee rewashed hands and used disposable paper towel to turn off the handles of the handwashing sink. Person in charge educated the employee about proper handwashing.
- 5-204.11 Handwashing Sinks-Location and Placement - PF 0 points. Employee portioning brown sugar on table in take out area. No handwashing sink available in the take out area. Employee will need to go through door in order to wash hands. Handwashing sink shall be located to allow convenient use by employees in food preparation and food dispensing. CDI: Employee portioned brown sugar in the kitchen.

Lock
Text



Person in Charge (Print & Sign): John First Last Kontos

Regulatory Authority (Print & Sign): Jill First Last Sakamoto REHSI

[Handwritten Signature]

[Handwritten Signature]

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 03 / 01 / 2018

REHS Contact Phone Number: (336) 703-3137



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - C 0 points. Containers of cut lettuce, sliced onions, cheese, clam chowders, and bacon were uncovered in the walk in cooler. Hush puppies not covered on the floor on the cook's line. Food shall be protected from contamination by storing food in covered containers or wrappings. CDI: Hush puppies were covered.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Hush puppies dispenser, strainer with screen wrapped with duct tape, three knives, containers of utensils, stack of metal pans, three plates, and seven small plates were soiled. Food-contact surfaces of equipment shall be clean to sight and touch. CDI: Hush puppies dispenser cleaned. All items taken to the warewashing area excepted strainer with screen were removed.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Rice 126 F in the hold holding unit. Hot holding, potentially hazardous foods shall be stored 135 F or greater. CDI: Rice was discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Half n half 72 F with keep refrigerated on the label in ice bath not to the level of the half n half. Cold holding, potentially hazardous foods shall be stored 45 F or less. CDI: Made a new ice bath for the new half n half.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P 0 points. Container of cooked rice 43 F with date 2/15 in the walk in cooler. Food shall be discarded if appropriately marked with a date or day that exceeds 42 to 45 F for 4 days OR 41 F or less for 7 days. CDI: Rice was discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF No disclosure on the menu for the reminder on the bottom of the menu. If an animal food is service or sold raw or undercooked, or without otherwise being processed to eliminate pathogens, consumers shall be informed of the significant increase risk of consuming such foods by way of disclosure and reminder. Disclosure shall include description of the animal-derived foods OR identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw or undercooked or contain raw or undercooked ingredients. Verification required for the disclosure on the menu by March 1, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P 0 points. Sanitizer container and spray bottle measured greater than 200ppm of chlorine. The sanitizer container is used to fill the spray bottles. Chemical sanitizers shall meet the requirements specified in 40 CFR 180.940 tolerance. CDI: Chlorine 100ppm in the sanitizer container.



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- 31 3-501.15 Cooling Methods - PF 0 points. Cut salad 49 F with lid in the reach in cooler. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination CDI: Cut salad taken to the walk in cooler.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C Four dead flies in cardboard box with protected single-service cups in the storage room. One dead fly on the floor in the storage room. Dead insects and other pests shall be removed at a frequency that prevents the accumulation, decomposition or the attraction of pests.
//6-501.111 Controlling Pests - C
Two live flies in the storage room. Premises shall be maintained free of insects and other pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Container of hush puppies mixture stored on the floor with no cover at the cook's line. The following items on the floor in the walk in cooler: buckets of shrimp, container of cole slaw, two boxes of whipped spread, and container of fish. Food shall be protected from contamination by storing food at least 6 inches above the floor. CDI: Person in charge removed the container of hush puppies, cole slaw, and whipped spread off the floor.
- 38 2-402.11 Effectiveness-Hair Restraints - C Three employees handling food with no hair restraint. Food employees shall wear hair restraint.
- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. One sanitizing bucket with chlorine 0ppm. Wiping cloths shall be held in sanitizing solution of chlorine 50 to 200ppm.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C 0 points. Employee used towel to dry dishes that came out of the warewashing machine. Stack of metal pans stored wet on shelving in the warewashing area. After cleaning and sanitizing, equipment and utensils shall be air-dried.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C 0 points. Mayonnaise containers reused to store sweet and unsweetened teas in the walk in cooler. Oyster container to store chicken livers in the walk in cooler. Single-use articles may not be reused.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 points. Ice build up on pipe inside the walk in freezer (container filled with ice on the floor), rusted/oxidized racks and/or brackets on shelving in warewashing area, worn spring on the pre wash spray nozzle causing the spray nozzle to drop below the flood rim of the sink, crack on the bottom, left corner of left side compartment of the two compartment sink, cracks on the ice shield and rusted screws inside the ice machine (left), damaged cabinet in the women's restroom, and rusted legs on prep table. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Food particles inside small reach in freezer; build up dark residue on the seal of the cole slaw machine; debris and/or dust on shelving through out kitchen; grease build up/dark residue on heat lamps, leg of prep table, and casters of fryer; and dust on the ceiling inside the walk in cooler. Nonfood-contact surfaces shall be free of an accumulation of dirt, dust, food residue and other debris.
- 49 5-203.14 Backflow Prevention Device, When Required - P No backflow prevention device on faucet connected to a hose with a spray nozzle. Plumbing system shall be installed to preclude backflow into the water supply system at each point of use at the food establishment. CDI: Hose was removed.
//5-205.15 (B) System maintained in good repair - C Leak at the handle for the plug of the middle compartment sink and leak at the faucet of the two compartment sink. Plumbing shall be maintained in good repair. 0 points.
- 51 5-501.17 Toilet Room Receptacle, Covered - C 0 points. No covered trash bin in the unisex employees' restroom. A toilet room used by female shall be provided with a covered receptacle for sanitary napkins.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C 0 points. Low grout around the reach in freezer and warewashing area; damaged floor in the take out area especially by the swinging door. Physical facilities shall be maintained in good repair.
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas: 4 foot candles last toilet stall in the women's restroom, 11 to 52 foot candles middle table to the right (across fryers), 9 to 11 foot candles storage of containers/lids, and 21 to 44 foot candles middle of the table to the right side (below the heat lamp shelf). Lighting shall be at least 20 foot candles in toilet rooms and at least 50 foot candles where food employee is working with food or working with utensils or equipment.
//6-305.11
Designation-Dressing Areas and Lockers - C Phone and drink with lid and straw on the make unit. Two drinks above raw meats and one drink on the middle shelf by a container of food in the walk in cooler. Two phones charging on boxes of straws and jackets hanging on racks for single-service articles in the storage room. Toothpaste and toothbrush stored in cabinet with loose



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✓
Spell

