

Food Establishment Inspection Report

Score: 93

Establishment Name: 1703
Location Address: 1703 ROBINHOOD ROAD
City: WINSTON SALEM **State:** NC
Zip: 27104 **County:** 34 Forsyth
Permittee: CURRAN HOSPITALITY GROUP, INC.
Telephone: (336) 725-5767
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034011300
 Inspection Re-Inspection
Date: 03 / 13 / 2018 **Status Code:** A
Time In: 10 : 54 am pm **Time Out:** 03 : 30 am pm
Total Time: 4 hrs 36 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 6
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 | NO | Compliance Status | OUT | CDI | R | VR |
| Supervision .2652 | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | 0 | | |
| Employee Health .2652 | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 13 | 0 | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 13 | 0 | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | 0 | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 03 | 0 | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 | 0 | |
| 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 | 3 | 13 | 0 | |
| 8 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| Approved Source .2653, .2655 | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 | 0 | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | |
| 11 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 12 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Protection from Contamination .2653, .2654 | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 13 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 | 0 | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 13 | 0 | |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 13 | 0 | |
| 18 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling time & temperatures | 3 | 13 | 0 | |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 13 | 0 | |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 13 | 0 | |
| 21 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 | 0 | |
| Consumer Advisory .2653 | | | | | | | | |
| 23 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | 03 | 0 | |
| Highly Susceptible Populations .2653 | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | 13 | 0 | |
| Chemical .2653, .2657 | | | | | | | | |
| 25 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food additives: approved & properly used | 1 | 03 | 0 | |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 | 0 | |
| 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 | 2 | 1 | 0 | |

| Good Retail Practices | | | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | |
| IN | OUT | N/A | NO | 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 | 1 | 03 | 0 | |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 | 0 | |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 03 | 0 | |
| Food Temperature Control .2653, .2654 | | | | | | | | |
| 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | 03 | 0 | |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 03 | 0 | |
| 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | 1 | 03 | 0 | |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 03 | 0 | |
| Food Identification .2653 | | | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | 2 | 1 | 0 | |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | |
| 36 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | 2 | 1 | 0 | |
| 37 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | 2 | 1 | <input checked="" type="checkbox"/> | |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | 1 | 03 | 0 | |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | 1 | 03 | 0 | |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | 1 | 03 | 0 | |
| Proper Use of Utensils .2653, .2654 | | | | | | | | |
| 41 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | <input checked="" type="checkbox"/> | 0 | |
| 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 03 | 0 | |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 03 | 0 | |
| 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 | 2 | 1 | <input checked="" type="checkbox"/> | |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 03 | 0 | |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | 03 | <input checked="" type="checkbox"/> | |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hot & cold water available; adequate pressure | 2 | 1 | 0 | |
| 49 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | 2 | 1 | 0 | |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | 2 | 1 | 0 | |
| 51 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | 1 | 03 | <input checked="" type="checkbox"/> | |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | 1 | <input checked="" type="checkbox"/> | 0 | |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | 1 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | <input checked="" type="checkbox"/> | 03 | 0 | <input checked="" type="checkbox"/> |
| Total Deductions: | | | | | 7 | | | |



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 Inspection Re-Inspection Date: 03/13/2018
 Comment Addendum Attached? Status Code: A
 Category #: IV
 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 |
|----------------|---------------------|------|--------------|-----------------------|------|--------------|----------------|------|
| cantaloupe | make unit | 40 | oysters | White Stone Oyster Co | 00 | barramundi | final cook | 175 |
| lettuce | reach in | 40 | servsafe | Cesar Garcia 6-17-19 | 00 | chicken | final cook | 174 |
| sliced | make unit | 40 | new water | Bradford White | 00 | ambient | walk in cooler | 37 |
| hot water | three comp sink | 120 | asparagus | final cook | 189 | chicken soup | final cook | 178 |
| quat sanitizer | three comp sink | 300 | french fries | blanched-initial cook | 103 | beans | walk in cooler | 39 |
| chlorine | dishmachine | 50 | rice | cooling 12:23pm | 116 | grits | walk in cooler | 40 |
| wash temp | dishmachine | 128 | rice | cooling 12:48pm | 89 | pork fat | walk in cooler | 40 |
| salmon | farm raised, pellet | 00 | salmon | final cook | 148 | | | |

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: Employee refilled water pitcher at handwashing sink. Handwashing sinks shall be used for handwashing and no other purpose. CDI: Employee educated. ✓ Spell
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: 0 pts. Halved acorn squash with mold. Food shall be safe. CDI: Squash discarded.
- 12 3-203.12 Shellstock, Maintaining Identification - PF: 0 pts. Date for last consumed oysters on last two batches of oysters not recorded on shellstock tags. The date when the last shellstock from the container is sold or served shall be recorded on the tag or label. CDI: Manager approximated date within one week of last used and wrote on labels. |

Lock Text



Person in Charge (Print & Sign): Curtis *First* Hackaday *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell REHS *Last*

Curtis Hackaday

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 4



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. REPEAT: In upright freezer, raw pork fat stored above gelato. Food shall be protected from cross-contamination when in storage. In the freezer, once raw items are removed from commercial packaging, they shall be stored in order to prevent cross contamination (i.e. ready to eat at top, followed by raw animal foods). CDI: Gelato moved to top./ Processed pineapple/cantaloupe in same box as unwashed pineapple. Unwashed fruits shall be stored segregated from washed fruits. CDI: Processed fruits moved to shelf.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C: Ice machine with accumulation of mold/mildew on upper portion of machine. Ice makers shall be cleaned at a frequency necessary to preclude accumulation of soil or mold. Clean more frequently.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: A few dishes present with light residue. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during the inspection.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P,3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: Pearl onions with no date, two cream cheese logs with no date, pickled carrots dated 3/2, cantaloupe with no date, cream cheese 2/18, horseradish sauce 3/5, and beans 3/6. Potentially hazardous, ready-to-eat foods shall be marked to indicate date prepared if held for greater than 24 hours; held for 7 days at 41F and below/ 4 days at 42-45F; date of preparation counts as day 1; and discarded once exceeding time limit. Starting January 1, 2019, temperature required for cold holding is 41F and below. CDI: All foods discarded/dated if date was confirmed.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. A couple of foods (duck fat, bacon fat, one dessert) stored in walk in cooler with no lids. Food shall be protected from contamination by the premises. Maintain food covered.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: Tongs hanging on oven handle. In-use utensils shall be stored on a clean and sanitized surface.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: A few dishes stacked wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing and before stacking.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Clean lids and other clean items stored in bins with food crumbs. Utensils shall be stored in a clean, dry location.
- 45 4-101.18 Nonstick Coatings, Use Limitation - C: 0 pts. Nonstick coating chipping off of some pans. Multiuse nonstick kitchenware shall be maintained free of chipping.//4-501.11 Good Repair and Proper Adjustment-Equipment - C: Hood losing caulk. Light amount of rust on casters of rolling carts in walk in cooler. Rust accumulation present underneath drainboards of dishmachine. Rust on shelf of prep table. Rust on can opener. Chipping paint on counter at wait station/front of carbonator (door)/ shelving in bar. Label to charbroiler cracking and needs replacement. Equipment shall be maintained in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. Shelving across from grill with light residue. Shelving for storing clean glasses in bar dusty. Nonfood contact surfaces shall be cleaned as frequently as necessary to prevent accumulation of residue.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: 0 pts. Underside of toilet seat in employee restroom soiled. Plumbing fixtures shall be maintained clean.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C: Dumpster with damaged openings at bottom and lids to dumpster broken. Refuse receptacles shall be maintained in good repair. Replace dumpster.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Single service dessert cups stored in unfinished storage building. Single service articles shall be stored in a finished location (floors, walls, and ceilings easily cleanable with covered base and 20 fctd lighting)./ In walk in cooler: paint chipping from ceiling, upper baseboard coming loose from wall/gapping in areas. Floor tile loose from floor in dishmachine area. Paint chipping from floor in dishmachine area. Rust on grease trap lid. Gaps present around pipes near side prep sink and electrical areas into ceiling. Wrap chains for hanging plate cover. Recaulk handsink by grill. Ceiling grate rusting. Floor chipping at canwash, dry storage, and in walk in cooler. Floors, walls, and ceilings shall be easily cleanable./6-501.12 Cleaning, Frequency and Restrictions - C: Wall soiled under drainboard in dish area. Cobwebs on walls in employee restroom. Walls shall be maintained clean./6-501.16 Drying Mops - C: Mop stored head up in canwash. Mops shall be
- 54 6-303.11 Intensity-Lighting - C: REPEAT: Lighting low in the following areas (in fctd): walk in cooler 3-24, bar 4-15, women's restroom 11-14, men's toilet 12. Lighting shall meet 10 fctd in areas of food storage, 20 fctd at plumbing fixtures in restrooms and handwashing sinks, and 50 fctd in areas of food preparation./6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Vents dusty in women's restroom. Vents shall be maintained clean.



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✓
Spell



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Spell

