

Food Establishment Inspection Report

Score: 84

Establishment Name: CODY'S SMOKEHOUSE

Establishment ID: 3034012310

Location Address: 3650 REYNOLDA RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 11 / 2018 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 09 : 45 am pm Time Out: 02 : 45 am pm

Permittee: CODY'S SMOKEHOUSE INC.

Total Time: 5 hrs 0 minutes

Telephone: (336) 997-1010

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 7

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
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	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	0	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	0	13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	0	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	0	
Food Identification .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	0	0	
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	2	0	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	0	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input type="checkbox"/>	<input checked="" 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	0	0	
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	0	03	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	0	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	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					16			



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 Water Supply: Municipal/Community On-Site System
 Permittee: CODY'S SMOKEHOUSE INC.
 Telephone: (336) 997-1010

Establishment ID: 3034012310
 Inspection Re-Inspection Date: 07/11/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: cwcarpenter03@gmail.com
 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
hot water	utensil sink	131	bbq chix	walk in cooler	41	CI sanitizer	bucket	50
mac n cheese	make unit	49	pork shoulder	partial-walk in cooler	40	CI sanitizer	3 comp sink	50
pork bbq	make unit	53	greens	walk in cooler	41	ServSafe	C. Carpenter 7/13/20	00
green beans	make unit	48	pork shoulder	cooking	150			
slaw	make unit	50	brisket	cooking	168			
hot dogs	make unit	48	chili	reheated	205			
mac n cheese	walk in cooler	41	slaw	walk in cooler	41			
ribs	walk in cooler	40	banana	glass door cooler	45			

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.

- 11 3-202.15 Package Integrity - PF- One can of beans with several dents allowed the top edges. Food packages shall be in good condition and protect the integrity of the contents so food is not exposed to potential contaminants. CDI- can was discarded
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Opened package of pork chops, bacon and a package of pre-cooked turkey legs was stored on top of an open package of ground beef. Store foods in the walk in cooler according to their final cooking temperature. The opened package of ground beef shall be stored below or separate from pork. The pre-cooked turkey legs shall be stored above all raw meats. CDI-cooler was rearranged to correct stacking order.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- The chopper had a dried piece of cabbage on the inside of the blade. A couple stainless pans were sent for re-washing (dried food debris). Food contact surfaces shall be clean to sight and touch. *REPEAT*- The ice machine has pink and black build up on the shield. Ice machines shall be cleaned at a frequency to preclude the accumulation of soil or mold.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- The food prep table near the microwaves have food build up and a dead roach. Food contact surfaces at Lock room temperature shall be cleaned and sanitized at least once every 4 hours. VR-Verification required for compliance by 7/21/18. Text Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc



Person in Charge (Print & Sign): *Curtiss* *Carpenter*
 Regulatory Authority (Print & Sign): *Angie* *Pinyan*

[Signature]
Angie Pinyan RTHS

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 07 / 21 / 2018

REHS Contact Phone Number: (336) 703 - 2618



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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- 17 3-403.11 Reheating for Hot Holding - P- Beans reheating on the stove were placed in the hot holding unit but were only 80F in the middle. Foods that have been cooked, cooled and reheated for hot holding shall be reheated so that all parts of the food reach at least 165F. CDI- beans were placed back on the stove to continue reheating. * Use your food thermometer to check temp of foods being reheated
- 18 3-501.14 Cooling - P- Foods were placed into the make unit last night to cool. Macaroni and cheese measured 49F, green beans measured 48F, black eyed peas measured 49F and pork bbq measured 53F. Foods shall be cooled from 135F to 70F within 2 hours and from 70F to 45F within 4 hours. It shall take no more than 6 hours to cool food. CDI- all foods discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Cold Holding - P- BBQ slaw in the make unit measured 50F and hot dogs measured 48F. Cold foods shall be stored at 45F or less at all times. The unit was operating at 47F (lowest temp measured). CDI- slaw and hot dogs were discarded. A new pan of slaw was placed on ice until it can be serviced.
- 26 7-201.11 Separation-Storage - P- Stainless steel cleaner was stored above single service trays at the front counter. A bottle of bleach, sterno fuel and a bottle of cleaner was stored on a shelf with single service items in the back storage area. Store toxic substances separate or below food and food contact surfaces. CDI- chemicals located to the bottom shelf.//7-207.11 Restriction and Storage-Medicines - P,PF- 2 bottles of vitamins were stored above single service trays at the front counter. Medicines shall be located to prevent contamination of food and food contact surfaces. CDI- vitamins were moved to a lower shelf
- 31 3-501.15 Cooling Methods - PF- Macaroni and cheese, green beans, pork bbq and black eyed peas were placed into the make unit to cool overnight. All were placed into the cooler with tight lids and stacked. When cooling hot foods use approved cooling methods, such as: ice baths, shallow pans, cool pans, loose covers, walk in cooler or freezer (not make units). CDI- all foods were discarded.
- 34 4-204-112 Temperature Measuring Devices-Functionality - C- The make unit does not have a thermometer inside to check the air temperature. Cold holding equipment shall be equipped with a thermometer that is located to allow easy viewing of the device's temperature display.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- 2 dry food containers at the food prep sink were not labeled with contents. 2 containers on the back prep table were not labeled. Working containers holding foods that are removed from their original packages for use shall be identified with the common name of the food.



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- 36 6-501.111 Controlling Pests - PF- Numerous fruit flies were present on the sweet potato pie and inside the cake dome at the front counter. A couple flies were also present in the kitchen. The establishment shall be free of flying insects and other pests. Contact your pest control operator for treatment options. VR-Verification required for compliance by 7/21/18. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc//6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C- A dead roach was observed on the food prep table near microwaves. Dead pests shall be removed from the premises to prevent accumulation or decomposition.//6-202.15 Outer Openings, Protected - C- The back door is self closing but does not close completely. There is a large gap at the top of the door allowing flying insects in the kitchen. Outer openings shall be protected from the entry of flying insects and other pests. Repair back door to close completely.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- REPEAT- The large sugar bin, a flour container and shortening container were uncovered. Foods shall be protected from contamination by covering.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Single service forks, knives and spoons in tray near the front counter are not protected from dust, splash and other contamination. Single service items shall be protected from dust, splash and other contamination when in storage. Place single service items in approved containers to prevent contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Shelving units in the walk in cooler are rusted and uneven making them unstable. The make unit is operating at 47F today. There is condensation dripping on the floor in the walk in cooler. Equipment shall be maintained in good repair. Refrigeration technician was contacted during the inspection.//4-205.10 Food Equipment, Certification and Classification - C- REPEAT- "Magic Bullet" food processor is present in the kitchen. Equipment shall be ANSI approved.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning is needed on the following equipment: make unit gaskets, inside the large oven, microwaves, lower shelves of all tables, shelves at the front counter, walk in cooler shelving units. All nonfood contact surfaces shall be maintained clean.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P- A hose was attached to the canwash faucet with a vacuum breaker. There was a nozzle on the end of the hose causing it to be under constant pressure. In case of backsiphonage, the vacuu breaker will not be effective. A backflow prevention device that meets ASSE standards for design and application shall be installed to prevent backflow. Removing the hose from the faucet after each use is also allowed. CDI- The PIC removed the hose from the faucet.//5-205.15 (B) System maintained in good repair - C- Water line at the handsink in the kitchen is leaking on the floor. The handle of the faucet in the men's restroom is broken and is leaking under the sink. Plumbing systems shall be maintained in good repair.
- 51 6-501.19 Closing Toilet Room Doors - C- The men's restroom door is not self closing. The bottom portion of the door scrapes the floor when opening. Repair the door to be self closing.
6-501.18 Cleaning of Plumbing Fixtures - C- The men's toilet had lots of dead gnats. Maintain toilet fixtures clean.



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- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C- The dumpster pad and enclosure had piles of leaves, pine needles and weeds. Dumpster enclosures shall be maintained clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Floors and walls need cleaning throughout the facility (food debris and splatter. Walk in cooler walls and floors need cleaning. Ceiling tiles throughout the facility need cleaning (smoke build up). Maintain floors, walls and ceilings clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C- The flooring in the walk in cooler is spongy allowing water to accumulated under it. The threshold is also loose with water underneath. Repair the floor and threshold to be easily cleanable.
- 54 6-303.11 Intensity-Lighting - C- Lighting is low in the following areas: prep table in the back measured 31 ft-candles, cook line measured 30 ft-candles and the walk in cooler measured 5 ft-candles. Food prep and cooking areas shall measured at least 50 ft-candles and walk in coolers shall measure at least 10 ft-candles.
6-202.11 Light Bulbs, Protective Shielding -C- the light shield over the soiled drainboard of the utensil sink is hanging exposing the bulbs. Lights shall have shields or be shatter-proof.



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✓
Spell

