

Food Establishment Inspection Report

Score: 93

Establishment Name: OLIVE GARDEN #1270 (THE)

Establishment ID: 3034010522

Location Address: 466 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 06 / 06 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 09 : 40 am Time Out: 04 : 45 pm

Permittee: DARDEN RESTAURANT, INC.

Total Time: 7 hrs 5 minutes

Telephone: (336) 765-9008

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: 3

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 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | | | 4 | 2 | <input checked="" type="checkbox"/> | <input checked="" 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 | | | 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 checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | | | 3 | 13 | 0 | |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | | | 3 | 13 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | | | 3 | 13 | 0 | |
| 22 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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 | 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 | | | 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | | | 2 | 1 | 0 | |
| 38 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | | | <input checked="" type="checkbox"/> | 03 | 0 | <input checked="" type="checkbox"/> |
| 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | | | <input checked="" type="checkbox"/> | 03 | 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 | <input checked="" type="checkbox"/> | 0 | <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 | <input checked="" type="checkbox"/> | 0 | <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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | | 2 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | | | 2 | 1 | 0 | |
| 51 | <input checked="" type="checkbox"/> | <input 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 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | | | 1 | <input checked="" type="checkbox"/> | 0 | |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | | | 1 | 03 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Total Deductions: 7 | | | | | | | | | | |



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 Location Address: 466 HANES MALL BLVD
 City: WINSTON-SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: DARDEN RESTAURANT, INC.
 Telephone: (336) 765-9008

Establishment ID: 3034010522
☒ Inspection ☐ Re-Inspection Date: 06/06/2019
 Comment Addendum Attached? ☐ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|--------------|------------------------|------|--------------|------------------|------|--------------|-----------------------|------|
| hot water | utensil sink | 134 | chicken | final cook | 172 | chix gnocchi | cooling-start | 116 |
| lasagna | walk in cooler 1 | 39 | pasta | final cook | 171 | chix gnocchi | cooling-45 mins later | 50 |
| tomatoes | walk in cooler 1 | 40 | chix parm | final cook | 207 | quat | sanitizer bucket | 150 |
| salad mix | walk in cooler 1 | 43 | lasagna | reheat | 174 | plate temp | dishmachine | 175 |
| cheese | make unit | 39 | pasta | walk in cooler 2 | 40 | meat sauce | hot holding | 175 |
| mac n cheese | cold holding-cook line | 40 | cut cabbage | walk in cooler 2 | 40 | meatballs | hot holding | 187 |
| rotini | prep cooler | 48 | chix gnocchi | final cook | 173 | lasagna | hot holding | 141 |
| meatballs | make unit | 41 | chix gnocchi | filling bags | 167 | CFPM | Teresa Brown 10-23-23 | 00 |

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.

- 6 2-301.14 When to Wash - P- Food employees were observed donning hair restraints and gloves without washing hands. Hands shall be washed after touching body parts other than clean hands, before donning gloves for working with food and after engaging in other activities that contaminate the hands. CDI- management instructed the food employees to wash hands.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- Multiple stacks of plates along the prep line, several stainless lids and pans and lemon wedger. Sticker residue was observed on several lids in the clean utensil storage area. Food contact surfaces shall be clean to sight and touch. //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- The interior of the ice machine needed cleaning. Ice machines shall be cleaned at a frequency to preclude the accumulation of mold or other soil.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- A small container of lasagna meat sauce in the walk in cooler measured 46F and cases of salad mix measured 43F. Pre-portioned bags of rotini pasta measured 48F in a small prep cooler at the prep line. Cold food shall be held at 41F or below at all times. CDI-Meat sauce and rotini was discarded. Cold assessment form completed.

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Person in Charge (Print & Sign): *Teresa* *Brown*
 Regulatory Authority (Print & Sign): *Angie* *Pinyan*

Teresa Brown
Angie Pinyan 6/7/15

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 2618



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- 38 2-303.11 Prohibition-Jewelry - C- REPEAT- Several food handlers were wearing bracelets, watches and rings with stones. Except for a smooth plain band on the hand, foodhandlers shall not wear jewelry on the hands or wrists.//2-402.11 Effectiveness-Hair Restraints - C- Food handlers handling bread, preparing soup and handling clean plates were not wearing hair restraints. Employees working with exposed foods, clean utensils and equipment, and unwrapped single service items shall wear effective hair restraints.//2-302.11 Maintenance-Fingernails - PF- Two employees with artificial nails and/or nail polish were placing bread in baskets and dipping soup into bowls without wearing gloves. Food employees may not wear artificial nails and/or nail polish when working with exposed foods unless gloves are worn.CDI- Management had employees with artificial nails and nail polish to wear gloves when working with exposed foods.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- REPEAT- Multiple stacks of stainless pans were stacked wet. Allow utensils to air dry before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Gaskets are torn on the small prep cooler at the prep line and on the prep cooler at beverage station. There are loose pieces of stainless steel along the edges of the beverage station tables.//4-205.10 Food Equipment, Certification and Classification - C- Both soda dispensers operate when the slide door is open. The slide door shall be repaired so the dispenser does not operate if open. Equipment shall be used in accordance with the manufacturer's intended use. I
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-Cleaning is needed on shelving in walk-in cooler, skillet storage ledge above cook line, under prep tables, pipes above the flat grill, refrigeration gaskets and shelf above cold holding at the cook line. Equipment shall be maintained clean. Nonfood contact surfaces shall be maintained clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P-At the canwash, a hose and chemical tower were attached to a splitter on the faucet. The chemical tower has an air gap but was also attached to a vacuum breaker at the faucet. An open end hose was attached to the other side of the splitter with no backflow prevention device. A backflow prevention device shall be installed on the splitter for the hose to attach to protect the water supply. CDI- the hoses were switched so now both have backflow prevention.//5-205.15 (B) System maintained in good repair - C- There was water discharging from under the dishmachine from the plumbing lines. The faucet at the 4 compartment sink at the bar is leaking. Plumbing systems shall be maintained in good repair.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C-REPEAT- Pressure wash concrete pad around recycling/grease receptacle enclosure to remove accumulated grease. There are 2 carts stored in the dumpster enclosure and one is filled with water. There are also, old dish racks for the dishmachine stacked in the dumpster enclosure. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean. Area shall be sloped to drain.// 0 points
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT- Floor cleaning is needed in the chemical storage room, under 3 compartment sink and under equipment along the cook line. Stainless wall behind cook line has grease build up. Clean doors on closets. Maintain floors and walls clean.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Door frames on back door, storage room and closets have chipped paint. The wall in the chemical storage room is caved in at the cove base tile. There is moldy caulk along the wall at the veggie prep sink. Maintain walls in good repair.



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- 54 6-303.11 Intensity-Lighting - C- REPEAT- Lighting measured (in foot-candles) low in the following areas: 36 at tilt skillets, 43 at re-thermalizer, 41 at back prep table, 28 at the center of the cook line, 43 at the fryers and 34 at soup hot holding and 20 at salad cooler. Lighting intensity shall measure at least 50 foot-candles at areas of food preparation.

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