<u> </u>	<u>oc</u>	<u>)a</u>	E	<u>.S</u>	<u>tabiisnment inspection</u>	Re) p(<u> </u>	<u>T</u>						Sci	ore: <u>9</u>	5.5	<u>_</u>	_	
Es	tal	olis	hn	ner	nt Name: VILLAGE JUICE COMPANY								F	st	ablishment ID: 3034011662				-	
Location Address: 205 S STRATFORD RD SUITE O										Inspection ☐ Re-Inspection										
										Date: 08 / 20 / 2019 Status Code: A										
•									Time In: <u>Ø 9</u> : <u>Ø 5</u> m Time Out: <u>11</u> : <u>25</u> m pm											
Zip: 27103 County: 34 Forsyth										Total Time: 2 hrs 20 minutes										
Permittee: VILLAGE JUICE COMPANY LLC										Category #: III										
Te	Telephone: (336) 986-9402													_	-	I Salad B	ar			
Wastewater System: ⊠Municipal/Community □On-Site Sys										tem FDA Establishment Type: Produce Department and Salad Bar										
Water Supply: ⊠Municipal/Community ☐ On-Site Supply															Risk Factor/Intervention Violations: _2 Repeat Risk Factor/Intervention Viola		1			
	, , , , , , , , , , , , , , , , , , ,														Repeat Risk Factor/Intervention viola	alions.		_	=	
Foodborne Illness Risk Factors and Public Health Interventions											Good Retail Practices									
ı	Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, che and physical objects into foods.									
H		оит			Compliance Status	OUT	CD	I R	VR		IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R V	_ /R	
S		rvisi		11170	.2652		102	1 1		S	afe F				- 1	00.				
1	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			28			X		Pasteurized eggs used where required	1 0.5 0		7		
E	mpl	oye	e He	alth	.2652					29	X				Water and ice from approved source	210		<u> </u>	Ī	
2	X				Management, employees knowledge; responsibilities & reporting	3 1.5				30		П	×		Variance obtained for specialized processing	1 0.5 0	ПГ	╦	_	
3	X				Proper use of reporting, restriction & exclusion	3 1.5	0					_		atur	methods re Control .2653, .2654					
C	3000	І Ну	gien	ic P	ractices .2652, .2653						X				Proper cooling methods used; adequate equipment for temperature control	1 0.5 0		JE		
4	X				Proper eating, tasting, drinking, or tobacco use	21	0			32		П	\Box	×		1 0.5 0		7	_	
5	X				No discharge from eyes, nose or mouth	1 0.5	0			33						1 0.5 0	_	-	_	
		entin	g Co	onta	mination by Hands .2652, .2653, .2655, .2656							_					+	+	_	
6	X				Hands clean & properly washed	42	0					Idor	titi a	o ti c	Thermometers provided & accurate	1 0.5 0		ᅶ		
7	X				No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 1.5	0				ood 🔀	laer	HILL	auc	Food properly labeled: original container	210		7	_	
8	X				Handwashing sinks supplied & accessible	21	0 -				-	ntio	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .2657	-				
		ovec	l So	urce	.2653, .2655						X		0.		Insects & rodents not present; no unauthorized animals	210		JE	_	
9	X				Food obtained from approved source	21	0				×	П			Contamination prevented during food	210		7	_ _	
10				X	Food received at proper temperature	21				_		_			preparation, storage & display		-	#	_	
11	X				Food in good condition, safe & unadulterated	21	0 [_	×				Personal cleanliness	1 0.5 0	+	+	_ _	
12			X		Required records available: shellstock tags, parasite destruction	21	0 🗆				×				Wiping cloths: properly used & stored	1 0.5 0	_	4	_	
P	rote	ctio	n fro	om (Contamination .2653, .2654					40					Washing fruits & vegetables	1 0.5 0		<u> </u>	_	
13	X				Food separated & protected	3 1.5					_		se of	f Ute	ensils .2653, .2654	1 0.5 0		Ţ		
14		X			Food-contact surfaces: cleaned & sanitized	3 🔀	0 🗙			41	×				In-use utensils: properly stored Utensils, equipment & linens: properly stored,			井	_	
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	21	0			42	X				dried & handled	1 0.5 0	Ш	4	_	
P	oter	ntiall	ly Ha	azar	dous Food Time/Temperature .2653					43	X				Single-use & single-service articles: properly stored & used	1 0.5 0][
16	X				Proper cooking time & temperatures	3 1.5	0 🗆			44	X				Gloves used properly	1 0.5 0][
17				X	Proper reheating procedures for hot holding	3 1.5	0			U	tens	ils a	nd l	Equ	ipment .2653, .2654, .2663					
18	X				Proper cooling time & temperatures	3 1.5	0 🗆			45	X				Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	210] C		
Н	\boxtimes	П			Proper hot holding temperatures	3 1.5			d	46	×	П			constructed, & used Warewashing facilities: installed, maintained, &	1 0.5 0		╁	_	
20	П	×	_		Proper cold holding temperatures	X 1.5	= =			47		_			used; test strips			╬	_	
Н] [3 1.5				_	hysi	Cal	Eaci	litia	Non-food contact surfaces clean S .2654, .2655, .2656	1 0.5 0	Шι			
21	×] [Proper date marking & disposition Time as a public health control: procedures &				Н	48				IIIIe	Hot & cold water available; adequate pressure	210	ПΓ	7	_	
22	`ana	\Box	X	الا	records	21					×]		Plumbing installed; proper backflow devices	210		7	_	
\Box		ume	Pr AC	avis	ory .2653 Consumer advisory provided for raw or	1 6		T											_	
23 F	X iah	V Si	ISCA	ntih	undercooked foods le Populations .2653		كالك	1	1		×				Sewage & waste water properly disposed			#	_	
24			X	עווייק	Pasteurized foods used; prohibited foods not	3 1.5	0	Ī		51	X				Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0		4	_	
-	hen	nical			offered .2653, .2657					52	X				Garbage & refuse properly disposed; facilities maintained	1 0.5 0][
25			×		Food additives: approved & properly used	1 0.5	0			53	×				Physical facilities installed, maintained & clean	1 0.5 0][Ī	
26	X				Toxic substances properly identified stored, & used	21	0 🗆			54	×				Meets ventilation & lighting requirements; designated areas used	1 0.5 0		<u> </u>	_	
C		orma	ance	wit	h Approved Procedures .2653, .2654, .2658						ш					4.5				
27			×		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	21	0 🗆								Total Deductions:	4.0				
									_	_							_			





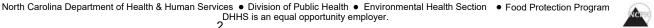
Comment Addendum to Food Establishment Inspection Report VILLAGE JUICE COMPANY Establishment Name: Establishment ID: 3034011662 Location Address: 205 S STRATFORD RD SUITE O Date: 08/20/2019 X Inspection Re-Inspection City:_WINSTON SALEM State: NC Status Code: A Comment Addendum Attached? Zip: 27103 County: 34 Forsyth Category #: III Water sample taken? Yes No Wastewater System:

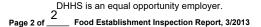
■ Municipal/Community □ On-Site System Email 1: villagejuice@gmail.com Water Supply: Municipal/Community □ On-Site System Permittee: VILLAGE JUICE COMPANY LLC Email 2: Telephone: (336) 986-9402 Email 3: Temperature Observations Cold Holding Temperature is now 41 Degrees or less Location Temp Item Location Temp Item Location Item Temp 39 Eggs final cook 173 **Beyond Meat** make-unit Quinoa steam well 156 Chicken upright cooler 42 **Goat Cheese** make-unit 38 Squash serving line make-unit Broccoli 40 Mango Salsa 52 B. Sprouts 40 upright cooler ice bath serving line make-unit 41 B. Sprouts upright cooler Kale ice bath 53 R. Tomato serving line make-unit 41 walk-in cooler Sweet Potato 41 Lettuce 46 37 upright cooler Mango serving line make-unit 43 Kale Quat Sani Mango upright cooler walk-in cooler 56 3-compartment sink 150 Goat Balls 38 Mango Salsa walk-in cooler 45 Hot Water 3-compartment sink 133 make-unit Micro Greens make-unit 41 Chick Peas walk-in cooler 44 Serv Safe A. Bolejack 1-10-19 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. 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: The following items were stored soiled in the clean dish area: 3 lexan pans, 4 long metal pans, 1 deep metal pan, 6 plates, 1 ice scoop, 1 ice scoop container. CDI: Food-contact items shall be clean to sight and touch. CDI: Items were moved to manual warewashing to be cleaned. 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding-REPEAT -P: The following items measured at temperatures above 41 F: (upright cooler) chicken (42 F), mango (43 F), (ice bath) mango salsa (52 F), marinated kale (53 F), (walk-in cooler) lettuce (46 F), kale (56 F), mango salsa (45 F), chick peas (44 F). Potentially hazardous food shall be maintained at a temperature of 41 F. CDI: Items that measured above 51 F were discarded. Other items were loosely covered and placed into the walk-in cooler and freezer to be reach temperatures of 41 F and below. Lock First Last Alexander Bolejack

Person in Charge (Print & Sign): Last First Regulatory Authority (Print & Sign): Victoria Murphy REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336)703-3814







Establishment Name: VILLAGE JUICE COMPANY Establishment ID: 3034011662

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.





Establishment Name: VILLAGE JUICE COMPANY Establishment ID: 3034011662

Observations and Corrective Actions
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Establishment Name: VILLAGE JUICE COMPANY Establishment ID: 3034011662

Observations and Corrective Actions

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Observations and Corrective Actions

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