

Food Establishment Inspection Report

Score: 87.5

Establishment Name: RONNI'S
Location Address: 1615 LEWISVILLE-CLEMMONS RD.
City: CLEMMONS **State:** NC
Zip: 27012 **County:** 34 Forsyth
Permittee: RONNI'S INC.
Telephone: (336) 766-5822
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034010368
 Inspection Re-Inspection
Date: 08 / 23 / 2019 **Status Code:** A
Time In: 09 : 10 ^{am} _{pm} **Time Out:** 01 : 10 ^{am} _{pm}
Total Time: 4 hrs 0 minutes
Category #: III
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 5
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"/>	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	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	<input type="checkbox"/>	2	1	0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	<input type="checkbox"/>	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	<input type="checkbox"/>	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	<input type="checkbox"/>	3	13	0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input type="checkbox"/>	2	1	0
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	<input type="checkbox"/>	2	1	0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	2	1	0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input type="checkbox"/>	2	1	0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	2	1	0
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input type="checkbox"/>	3	13	0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	2	1	0
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	<input type="checkbox"/>	3	13	0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	<input type="checkbox"/>	3	13	0
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	3	13	0
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	<input type="checkbox"/>	3	13	0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input type="checkbox"/>	3	13	0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input checked="" type="checkbox"/>	3	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	<input type="checkbox"/>	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	<input type="checkbox"/>	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	<input type="checkbox"/>	3	13	0
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	<input type="checkbox"/>	1	03	0
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input type="checkbox"/>	2	1	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	<input checked="" type="checkbox"/>	2	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	<input type="checkbox"/>	1	03	0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	2	1	0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	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	<input type="checkbox"/>	1	03	0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	1	03	0
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	1	03	0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	1	03	0
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	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	<input type="checkbox"/>	2	1	0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input checked="" type="checkbox"/>	2	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	1	03	0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input type="checkbox"/>	1	03	0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input type="checkbox"/>	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	<input type="checkbox"/>	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"/>	1	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input checked="" type="checkbox"/>	1	03	0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	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	<input checked="" type="checkbox"/>	2	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input checked="" type="checkbox"/>	1	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	03	0	
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"/>	2	1	0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	2	1	0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	2	1	0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	1	03	0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	1	03	0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	1	03	0
Total Deductions:						12.5		



Comment Addendum to Food Establishment Inspection Report

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 Permittee: RONNI'S INC.
 Telephone: (336) 766-5822

Establishment ID: 3034010368
 Inspection Re-Inspection Date: 08/23/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: gprein1@bellsouth.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
turkey	prep cooler (top)	40	ham	pizza prep	39			
slaw	prep cooler (base)	38						
pizza sauce	2 dr cooler in kitchen	38	Quat sani	bucket (ppm)	200			
mozzarella	2 dr cooler in storage	39	Cl sani	2 comp sink (ppm)	50			
pizza sauce	walk-in cooler	38						
sausage	COOLING at 10:42	135						
sausage	COOLING at 11:50	80						

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.

- 1 2-103.11 (A)-(L) Person-In-Charge-Duties - PF The person in charge must perform all required duties; this includes routine monitoring of food temps including during the cooking and cooling processes (DAILY oversight of the employees' routine monitoring of food temps during cooling is required); ensuring that employees are properly cleaning and sanitizing multi-use utensils, employees are properly trained in food safety, etc. Based on observations made during the inspection today, these duties were not being performed even though several employees have attended a food safety course. Because of the limited sink capacity available in the kitchen, it is even more critical that all employees are properly trained on dish washing procedures and documentation, as well as processes for sanitizing the sink between uses.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Metal and plastic pans, pizza knife, spatulas, white lids with food debris/greasy residue. Slicer has buildup around sharpener. Ice machine with black buildup on the shield. Tea nozzles needed cleaning. Equipment food contact surfaces and utensils shall be clean to sight and touch. Dish washing, ice shield, tea nozzles are REPEAT. CDI - dishes placed at sink to be re-washed; tea nozzles and ice machine shield cleaned during inspection; discussion with employee about slicer.
 4-702.11 Before Use After Cleaning - P Employee cleaned prep cooler with degreaser and was not planning to follow up with sanitization until REHS intervened and explained the process. Per discussion with employee, thermometer cleaned with soap and water after use. Utensils and food contact surfaces of equipment

- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF ham, sausage in top of pizza prep cooler were not dated and there was not a dated container in the base of the prep cooler to help determine when these foods were prepped. All potentially hazardous, ready to eat foods prepared/opened and held in an establishment >24 hours must be dated. All dates must be legible. CDI - discarded.
 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P slaw dated 8/15, turkey dated 8/12 and 8/15, chicken Philly meat dated 8/10. Potentially hazardous foods have a max time limit of 7 days, day of prep/opening is Day 1; foods exceeding approved time must be discarded. CDI - out of date foods discarded.



Person in Charge (Print & Sign):
 First: Julia Last: Brandon
 Regulatory Authority (Print & Sign):
 First: Aubrie Last: Welch

Julie B. Brandon
 Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 08 / 30 / 2019

REHS Contact Phone Number: (336) 703 - 3131



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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- 26 7-102.11 Common Name-Working Containers - PF Spray bottle of purple liquid with no label. Working containers used for storing poisonous or toxic materials shall be clearly and individually identified with the common name of the material. CDI - liquid identified as degreaser and labeled appropriately.
- 27 8-103.12 Conformance with Approved Procedures - P,PF Establishment received a variance for washing dishes in the existing 2-compartment sink. One of the conditions for this variance approval is to maintain documentation of sanitizer concentrations and temperature of wash water; there are no records past August 9. If the regulatory authority grants a variance, the permit holder shall maintain and provide to the regulatory authority records that demonstrate compliance with the procedures approved. VERIFICATION required.
- 37 3-307.11 Miscellaneous Sources of Contamination - C fryer baskets stored in back area on a cart; they are rinsed off at the can wash. The can wash is for dumping mop water and washing trash cans, and cannot be used for the cleaning of food contact surfaces such as fryer baskets. Food shall be protected from contamination.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Stack of plastic containers nested together were still wet; allow all dishes to air dry before stacking. REPEAT
4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C 2 blue caddies used for utensil storage have buildup/food residue in the bases. magnetic knife strip has debris/buildup. Fryer baskets stored overnight in can wash area. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Stacks of styrofoam cups under front counter. Single-service articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 2 small metal tables/stands are in poor condition and not easily cleanable. 2 door freezer has ice buildup at right door, preventing it from tightly sealing. Fryer baskets are in poor condition. Equipment shall be maintained in good repair.
4-501.12 Cutting Surfaces - C Cutting boards, such as one on prep cooler and small rectangular one, have deep cuts and are no longer easily cleanable/able to be properly sanitized. Surfaces such as cutting boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF The dough bowl for the mixer is too large to fit in the 2 compartment sink. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment shall be used.
4-501.16 Warewashing Sinks, Use Limitation - C The establishment has a 2 compartment sink and no separate prep sink. If a warewashing sink is used to wash produce, the sink shall be cleaned and sanitized before and after each time it is used to wash produce



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- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed throughout, including but not limited to: interior and exterior of proofer; fan guards on compressor in walk-in cooler; around doors/gaskets on 2 door freezer; grease buildup on table in front of fryers, cart holding steam unit (including supports of the shelf above the steam unit); inside top of microwave. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Old building; some ceiling damage around vents, outside "covered porch" area does not meet current construction standards. Cleaning is needed, particularly under equipment.



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Spell



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