

Food Establishment Inspection Report

Score: 94

Establishment Name: LOCAL 27101

Establishment ID: 3034012197

Location Address: 310 WEST 4TH STREET SUITE A

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12 / 06 / 2017 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 01 : 50 ⁰ am _{pm} Time Out: 04 : 20 ⁰ am _{pm}

Total Time: 2 hrs 30 minutes

Permittee: MILLENNIUM EVENT MANAGEMENT INC.

Category #: IV

Telephone: (336) 725-3900

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 2

Water Supply: Municipal/Community On-Site Supply

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	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 type="checkbox"/>	<input checked="" 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	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	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 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 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	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:						6		



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 Water Supply: Municipal/Community On-Site System
 Permittee: MILLENNIUM EVENT MANAGEMENT INC.
 Telephone: (336) 725-3900

Establishment ID: 3034012197
 Inspection Re-Inspection Date: 12/06/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: lgcarlyle@yahoo.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
BURGER	FCT	168	ONIONS	WIC	43			
CHILI	HH GRILL	138	CHX COOLIN	RIC 1 HOUR	73			
CHEESE	HH GRILL	153	SL TOM	COOL 4 HOUR+	70			
POT BISQUE	SOUP HH	150	3 COMP	HOT WATER	166			
SWT. FRIES	FCT	206	QAC	3 COMP	200			
MUSHROOM	RIC	41	DISH	CHLORINE SANI	100			
ONIONS	RIC	41	SERV SAFE	JON PAUL 4/7/21	00			
PASTA	WIC	43						

Observations and Corrective Actions

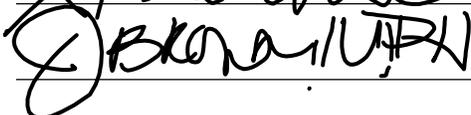
Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 18 3-501.14 Cooling - P-Repeat-Measured sliced tomatoes cooling for more than 4 hours from ambient temperature at 65-70F. Tomatoes were tightly wrapped in plastic wrap on sheet pan in top of make unit. Potentially hazardous foods shall be cooled from ambient temperature to 45F or below within 4 hours. CDI-Discarded
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Observed cooked pasta not date marked in walk-in cooler. Ready-to-eat, potentially hazardous shall be dated to indicate the day of prep or discard. CDI-Discarded. //3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed mushrooms (11/29/2017), chicken stock (11/26/2017), roasted peppers (11/26/2017), grilled onions (12/2/2017) beyond date of disposition. Foods shall be discarded once they exceed time/temperature parameters of manufacturers date of disposition. CDI-Discarded.
 *42-45F allows for 4 day date marking (to include day of prep as day 1)
- 31 3-501.15 Cooling Methods - PF-Repeat-Observed bowl of fried chicken cooling in reach-in cooler. Observed sheet tray of sliced tomatoes cooling on top of make unit tightly wrapped in plastic wrap. Food shall be cooled by being loosely covered or uncovered (so long as it is protected from contamination) in equipment that is capable of rapid cooling. Cooling shall not be accomplished using holding equipment. CDI-Tomatoes and fried chicken discarded.

Lock Text

Person in Charge (Print & Sign): PATRICK ^{First} RAFFERTY ^{Last}

Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: / /

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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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Seasonings, dressings, bulk storage bins of dry ingredients were unlabeled on cook line and side action station. Working containers holding food or food ingredients shall be labeled with the common name of the food item. CDI-Labeled during the inspection.//3-203.11 Molluscan Shellfish, Original Container - C-Observed shucked shellfish in plastic container in reach-in cooler without labeling. Original container and required information was no longer in facility. Shucked shellfish may be removed from the container in which they were received and held in a display container from which individual servings are dispensed upon a consumer's request if the labeling information for the shellfish on display as specified under § 3-202.17 is retained and correlated to the date when, or dates during which, the shellfish are sold or served; and the shellfish are protected from contamination. CDI-Discarded.
- 35 Duplicate
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Observed multiple boxes of food items and bags of ice on the floor in the walk-in freezer. Food shall be stored at least 6 inches above the floor to protect from contamination.// 3-304.13 Linens and Napkins, Use Limitations - C-Observed paper towels stored in direct contact with sliced tomatoes, lettuce leaves and other food items in reach-in units. Linens and napkins may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer. Discontinue use of paper towels.//3-307.11 Miscellaneous Sources of Contamination - C-Observed food employee talking on cell phone while engaging in food prep in kitchen. Cell phone was also stored on prep table. This shall occur in designated areas of the facility. Hands shall be washed and gloves donned prior to engaging in food prep.
- 38 2-402.11 Effectiveness-Hair Restraints - C-Observed food employee engaging in food prep without a hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use.//0 points
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed two wiping cloths stored on prep surface next to fryer. Wiping cloth in-use for wiping counters and equipment surfaces, shall be stored in sanitizing solution when not in use.// 0 points
- 54 6-303.11 Intensity-Lighting - C-Measured 3 FC of light in men's restroom. Replace burned out light bulb.; Measured 27-50F FC light under hood. Lighting intensity shall measure 20 FC in toilet rooms and handwashing sinks; and 50 FC in areas of food handling and preparation.// 0 points.



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✓
Spell



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