

Food Establishment Inspection Report

Score: 97.5

Establishment Name: SEA-PRODUCTS

Establishment ID: 3034020137

Location Address: 463 WESTEND BLVD.

Inspection Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 03 / 13 / 2018 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 12 : 10 am pm Time Out: 03 : 20 am pm

Permittee: GEORGE STREBLOW

Total Time: 3 hrs 10 minutes

Telephone: (336) 722-7107

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Seafood Department

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 2

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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	0	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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	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	1	0	
46	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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	0	03	0	
Total Deductions:					2.5			



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 Permittee: GEORGE STREBLOW
 Telephone: (336) 722-7107

Establishment ID: 3034020137
 Inspection Re-Inspection Date: 03/13/2018
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: seaproducts463@bellsouth.net
 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
NRFSP	George Streblov 1-7-20	00						
Hot water	2 compartment sink	140						
Chlorine sani	Spray bottle - ppm	50						
Shrimp	Prep	80						
Pasta	Cooling - 1 12:15	62						
Pasta	Cooling - 2 12:35	55						

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 4-702.11 Before Use After Cleaning - P Ensure employees are using a sanitize step after washing and rinsing equipment and utensils. Food employee stated only using Kirkland dish soap for equipment and utensils at two-compartment sink. **UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED** before use after cleaning. CDI: Conversation with person-in-charge regarding use of sanitizer, and submersion of equipment and utensils. 0 pts
- 27 3-502.11 Variance Requirement - PF REPEAT: White peach chutney is "canned" in house (made two years prior according to person-in-charge) by placing food in mason jars with lid and creates vacuum seal, were observed being stored on shelving in retail case. A food establishment shall obtain a variance from the regulatory authority as specified in NC Food Code 8-103.10 and under 8-103.11 before (A) smoking food as a method of food preservation rather than as a method of flavor enhancement; (B) curing food; (C) using food additives or adding components, such as, vinegar as a method of food preservation or to render a food so that it is not potentially hazardous; (D) packaging food using a reduced oxygen packaging method; (E) operating molluscan shellfish live support system display tank; (F) custom processing animals for personal use; (G) preparing food by another method requiring a variance; or (H) sprouting seeds/beans. CDI: Person-in-charge removed jars of white peach chutney during inspection.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Parsley observed in upright cooler, being stored in a grocery bag. Use food grade bags for storage of food and ingredients. Food shall be protected from miscellaneous sources of contamination. 0 pts

Lock Text



Person in Charge (Print & Sign): George *First* Streblov *Last*

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

George Streblov

Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: 4 / 1 / 2018

REHS Contact Phone Number: (336) 703 - 3157



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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- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C REPEAT: Seafood containers and lids, being used to store crab/salmon/scallop cakes in upright-freezer. Purchase food grade re-usable containers and lids for for storage. SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. - Person-in-charge purchased containers during inspection. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Exterior of stove is chipping paint/finish, exposing rust. Repaint stove using food-grade equipment paint. Equipment and utensils shall maintained cleanable and in good repair. 0 pts
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - C REPEAT: Two compartment sink present in kitchen, that is used for wash, rinse and sanitizing equipment and utensils. Before a two compartment sink is used, the establishment shall apply for and have a variance approved by the state; obtain and use a detergent-sanitizer solution; OR use a hot water immersion step as specified under 4-603.16 (C).
Variance request paperwork provided to person-in-charge.
- 49 5-202.13 Backflow Prevention, Air Gap - P Drain pipe under two compartment sink submerged into floor sink. Raise drain pipe to provide a sufficient air gap between the end of the drain pipe and the flood rim of the floor sink. 0 pts
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Handwashing sink and retail cases, where food employees hand over prepared items to customers over top of counter - with wooden plank foors with gaps between, no cove base, and wooden walls. / Single-service items (containers and lids) used in food stand being stored in a rooms with unfinished exposed floors, walls, and ceilings. Move single-service and re-usable items for foot stand into finished areas, or finish area. Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted. 0 pts
- 54 6-303.11 Intensity-Lighting - C REPEAT: Lighting intensity measuring 33-40 foot candles at stove in kitchen and 2-5 at toilet and handwashing sink in restroom. Increase lighting intensity to meet at least 50 foot candles in areas of food preparation, and at least 20 foot candles at plumbing fixtures.



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Spell



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