

Food Establishment Inspection Report

Score: 90

Establishment Name: K & W CAFETERIA #23

Establishment ID: 3034010660

Location Address: 3169 PETERS CREEK PKWY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 08 / 2020 Status Code: A

Zip: 27107 County: 34 Forsyth

Time In: 10 : 25 am pm Time Out: 03 : 55 am pm

Permittee: K AND W CAFETERIAS, INC.

Total Time: 5 hrs 30 minutes

Telephone: (336) 785-4972

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: 5

No. of Repeat Risk Factor/Intervention Violations: 3

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 0 0 0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 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 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 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 0 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 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
Protection from Contamination .2653, .2654						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13 0 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	X 0 0 0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 0 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 0 0
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13 X X 0 0
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	X	13 0 X X 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	X	13 0 X X 0
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 X X X 0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13 0 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 0
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03 0 0 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 0 0
Chemical .2653, .2657						
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 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 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	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 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 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	X 0 X X 0
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03 0 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 0 0
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 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 0 0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 X 0 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 0 0 0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03 0 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03 0 0 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 0 0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03 X 0 0 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03 0 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 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 X 0 0 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03 0 0 0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	X	03 0 0 X 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 0 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 0 0 0 0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 0 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	X	03 0 0 X 0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03 X 0 0 0
Total Deductions:					10	



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 County: 34 Forsyth Zip: 27107
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: K AND W CAFETERIAS, INC.
 Telephone: (336) 785-4972

Establishment ID: 3034010660
 Inspection Re-Inspection Date: 01/08/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: loc23@kwcafeterias.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
6-19-24	Paula Marin	0	ranch pot	hot box	126	mac/ham cas	hot box 100-109	100
chicken	hot hold 123-129	123	water	4 comp	187	mac/ham cas	reheat	180
tenders	hot hold	123	final rinse	dish machine	176	chicken	final cook	185
gr. chix	hot hold	125	pasta	walk in	51	beef liver	final cook	185
sw/sr chix	hot hold	94	rice	walk in	44	tilapia	final cook	155
fish	hot hold 124/126	124	parm sauce	walk in 49/64	64	fish	front cooler	38
gr. chix sal	line	60	cottage chz	walk in	40	quat	dispenser	300
chicken	final cook	202	pot sal	salad cooler	39	water	sanitization sink	175

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- At least 80% of dishes (plates/glasses/pans/storage/lids,etc) soiled with food debris or a gritty substance. Food contact surfaces shall be clean to sight and touch. Verification that dishes are being properly washed due to Nora Sykes by opening of day January 9, 2020. All dishes have been pulled for cleaning. All disposable items shall be used until dishes are appropriately cleaned and sanitized. Management drained, cleaned, de-limed dish machine. Portion of dishes washed after this process still contained food debris and gritty substance. Management states that manufacturer has been out to service machine, and is coming again. *This machine installed approximately September 2019.
- 17 3-403.11 Reheating for Hot Holding - P- Fully cooked ham heated to 111F for hot holding on line. READY-TO-EAT FOOD taken from a commercially processed, HERMETICALLY SEALED CONTAINER, or from an intact PACKAGE from a FOOD PROCESSING PLANT that is inspected by the FOOD REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 135F for hot holding. CDI-Reheated to 171F.
- 18 3-501.14 Cooling - P- REPEAT- Two bus tubs of rice at 44F and two large buckets of sauce containing cooked vegetables at 49F and 64F, both cooked previous day and in cooler overnight did not reach 41F within the allotted 6 hour time period. Cooling shall be accomplished from 135F to 70F within the first 2 hours, and then down to 41F within the remaining 4 hours, entire cooling process not to exceed 6 hours. If foods are not cooled to 70F within the first two hours, the next stage of cooling can not proceed. When working with ingredients that measure 70F or less, cooling to 41F shall be complete within a total of 4 hours. CDI-Foods voluntarily discarded. Provided education to staff in charge of this area of production.

Lock Text



Person in Charge (Print & Sign): Paula Marin

Regulatory Authority (Print & Sign): Nora Sykes

Paula Marin

Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 01 / 09 / 2020

REHS Contact Phone Number: (336) 703 - 3161



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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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT- Multiple foods on hot line did not measure at or above 135F, as noted in temperature log, including: chicken, chicken tenders, fish, grilled chicken sweet and sour chicken. Ranch potatoes in hot box at 126F. Ham and mac casserole mixed with cold ingredients and warm cheese sauce in hot holding at 100-109F. Maintain hot foods at 135F or greater at all parts of the food. CDI-Ranch potatoes and mac casserole reheated to above 165F due to time out of temperature. All other foods voluntarily discarded by management. Consider using time as the public health control for foods that are not able to be maintained hot, due to being raised above the steam level or stacked high, and subjected to cooler air flow from the room.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Grilled chicken on top of small grilled chicken salad measured 60F. Pasta that had been out for prep earlier in the day for an unidentified amount of time in walk in at 51F. Maintain potentially hazardous foods at 41F or less at all parts of the food. CDI-Items voluntarily discarded. Ensure that foods during prep are not out for long periods. Cool chicken before placing on salad, and make use prepared salads are cooled before placing on service line. Consider holding items on time that are not able to be submerged in ice on service line.
- 31 3-501.15 Cooling Methods - PF- REPEAT-One pan of rice at 102F in small cooler wrapped tightly in plastic wrap and cooling (discarded due to employee not knowing how long it was out of temperature). Bus tubs of rice and two large buckets of sauce in walk in cooler prepared previous day in large, thick portions and covered. Cooling shall be accomplished in accordance with the time/temperature criteria specified in 3-501.4 by using the following methods: placing food in shallow pans, separating food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, using ice as an ingredient, other effective methods. CDI-All voluntarily discarded.
- 37 3-307.11 Miscellaneous Sources of Contamination - C- Employee lunches above food for sale in front salad cooler. Food shall be protected from contamination. Designate a bottom shelf for employee items, if allowed. CDI- Items moved to bottom.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Stack of plated on shelf under service line sitting directly below an area of insulation in poor repair. Insulation touching dishes. Plates and utensils shall be protected from contamination by storing in a clean area. Remove insulation, or repair so that it is covered and not a source of contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Some damage on outside of meat cooler door near bottom at base tile (repeat). Pie box up front missing handles. Replace two torn gaskets in dessert cooler, and two in vegetable hot box (repeat), and one on door of walk in cooler. Repair or replace temperature gauge (thermometer) at sanitize vat of 3 comp sink. Maintain equipment in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT-Cleaning needed in the following areas, including, but not limited to: inside most ovens, inside most hot boxes, slides of speed racks, shelving, handles of equipment, inside prep coolers. Clean all areas of all equipment.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C/&6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Replace cracked and broken tiles and fill in grout that is low in various places throught establishment. Repair cove base near dish machine. Facilities shall be smooth, and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning of floors, walls and ceilings needed throughout establishment especially under equipment and around cooking and dishwashing areas. Maintain facility clean.
- 54 6-305.11 Designation-Dressing Areas and Lockers - C- Employee jackets hanging on splash guard of one hand sink. Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.



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Spell

