

Food Establishment Inspection Report

Score: 97.5

Establishment Name: TE CONNECTIVITY CORPORATION CAFE
Location Address: 3700 REIDSVILLE RD
City: WINSTON SALEM **State:** NC
Zip: 27101 **County:** 34 Forsyth
Permittee: TYCO ELECTRONICS INC.
Telephone: (336) 727-5599
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034012084
 Inspection Re-Inspection
Date: 01 / 09 / 2020 **Status Code:** A
Time In: 10 : 31 am pm **Time Out:** 02 : 08 am pm
Total Time: 3 hrs 37 minutes
Category #: IV
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 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 | | <input checked="" type="checkbox"/> |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | |
| 11 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | | | <input checked="" type="checkbox"/> |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | |
| Protection from Contamination .2653, .2654 | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 13 | | <input checked="" type="checkbox"/> |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling time & temperatures | 3 | 13 | 0 | |
| 19 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 13 | | <input checked="" type="checkbox"/> |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | Time as a public health control: procedures & records | 2 | | | <input checked="" type="checkbox"/> |
| 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 | 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 | |
| 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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | 1 | 03 | | <input checked="" type="checkbox"/> |
| 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | | | <input checked="" type="checkbox"/> |
| 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 | | <input checked="" type="checkbox"/> |
| 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | 2 | 1 | | <input checked="" type="checkbox"/> |
| 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 | | <input checked="" type="checkbox"/> |
| Total Deductions: | | | | | 2.5 | | | |



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Establishment ID: 3034012084
 Inspection Re-Inspection Date: 01/09/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: MELISSA.GENTRY@TE.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 |
|--------------|--------------------|------|----------------|------------------------|------|---------------|-----------|------|
| gravy | cooling at 1034 am | 100 | hot water | three comp sink | 135 | chicken salad | upright | 41 |
| gravy | cooling at 1106 | 76 | final rinse | dish machine | 183 | broccoli | hot hold | 145 |
| rice | hot hold | 150 | quat sanitizer | three comp sink | 300 | lettuce | salad bar | 41 |
| collards | hot hold | 165 | hamburger | final cook | 175 | soup | salad bar | 150 |
| jerk chicken | hot hold | 130 | delivery | walk in cooler | 41 | jerk chicken | reheat | 175 |
| ambient | make unit | 34 | servsafe | Michelle Haney 1-20-24 | 00 | | | |
| ham | upright | 36 | tomatoes | walk in cooler | 41 | | | |
| shrimp | final cook | 160 | gravy | walk in cooler | 41 | | | |

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.

- 6 2-301.14 When to Wash - P: 0 pts. One employee washed hands and turned off faucets without using a barrier. Hands shall be washed when contaminated. CDI: Employee re-washed hands using paper towel as barrier to turn off faucets.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: In walk in cooler, two packages of brown salad mix, one package of brown cilantro, several roma tomatoes with black/mold spots and one moldy red pepper. Food shall be safe, unadulterated and honestly presented. CDI: Manager discarded all aged produce.//3-202.15 Package Integrity - PF: 2 cans of jalopenos dented on seams. Food packages shall protect the integrity of the contents inside from potential adulteration. CDI: Manager segregated for return to supplier.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: REPEAT: 0 pts. One box of opened sausage patties in freezer stored above bagels and bread products. Foods shall be stored to prevent cross contamination in freezer once opened from commercial package. CDI: Sausage moved to alternate shelf.

Lock
Text

Person in Charge (Print & Sign): Michelle *First* Haney *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell REHS *Last*

Michelle Haney

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 01 / 17 / 2020

REHS Contact Phone Number: (736) 703 - 3134



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: 0 pts. One pan of jerk chicken in hot hold cabinet 130-141F. Potentially hazardous foods shall be maintained at 135F and above. CDI: Chicken reheated to 175-201F.
- 22 3-501.19 Time as a Public Health Control - P,PF: Pizzas removed from cooler and placed on unit to be held on time at 44F initially. Procedures for time only address sandwiches held on time, not salad ingredients for make unit although items for make unit are being held on time. If time without temperature control is used for potentially hazardous foods: (1) the food shall have an initial temperature of 41F and below, (2) the food shall be marked to identify the time that is 4 hours past the point in time when the food is removed from temperature control, (3) the food shall be served at any temperature during the 4 hours when removed from temperature control, and (4) the food in unmarked containers or packages or marked to exceed 4 hours shall be discarded. Verification is required by 1-17-20 for establishment to update procedure to include deli salads, melons, sandwich ingredients and other items in addition to sandwiches being offered on salad/sandwich bar under TPHC. Procedure also needs to include that
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. One bucket at 0 ppm quat sanitizer. Wet wiping cloths shall be stored submerged in effective sanitizer. CDI: Sanitizer buckets replaced with effective quat sanitizer.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Dishes and pans stacked wet. Utensils shall be completely air-dried after washing, rinsing and sanitizing prior to stacking.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Several bins with clean utensils stored with crumbs present. Clean utensils shall be stored in a clean location. CDI: Bins and utensils moved to dish area to be rewashed.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. The following equipment is in need of repair: rusted casters on make unit used for beverage storage, shelving rusting at tips in upright cooler, torn heating pads for turbochef oven, rust underneath drainboard of 3 comp sink. Equipment shall be maintained in good repair.
- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts. New chemical company has installed chemical tower and shut-off valve at mopsink with only atmospheric backflow preventer installed on faucet. Chemical tower has built-in backflow preventer. No backflow preventer is present after shut-off valve. Add backflow prevention device for atmospheric pressure below shut-off valve or remove device from system and add device rated for continuous pressure to system prior to reinstalling device to system. CDI: Shut-off valve removed and chemical tower plumbed directly to faucet.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: 0 pts. Light dust on ceiling by vents. Ventilation systems shall be cleaned as frequently as necessary to prevent accumulation of dust.//6-303.11 Intensity-Lighting - C: Lighting low at mopsink at 5 fctd. Increase lighting to 10 fctd.



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✓
Spell



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Spell

