Establishment Name: DARIE-04 Establishment ID:::32401230 Location Address:: :0325 OLEMMONS POINTE DRIVE	Food Establishment Inspection Report Score: <u>95</u>							
Location Address: 6325 CLEMMONS POINTE DRIVE XIInspection □ Re-Inspection City: CLEMMONS State: NC Date: 05 / 15 / 20 1 / 20 1 / 20 0 mm mm Permittee: D-I DAIRO OF CLEMMONS INC. Tool Inc. 9 1 : 35 mm Tool Inc. 9 : 13	Establishment Name: DAIRI-O 4		Establishment ID: 3034012350					
Zip: 27012 County: 34 Farsyth Time In: 9: 3.5 § pm Time Out: 1.2 : 2.0 § pm Pormitto: -4 DARIO OF CLEMMONS NC. Catagory f: The 4.6 minutes Telephone: (330) 283-0603 Catagory f: The 4.6 minutes Water Supply: Municipal/Community On-Site System: No. of Repeat Risk Factors and Public Health Intervention No. of Repeat Risk Factors and Public Health Interventions Batteen: Correspondence Status On Fore Intervention Violations: 1 No. of Repeat Risk Factors and Public Health Interventions Batteen: Correspondence Status On Fore Intervention 200 No. of Repeat Risk Factors and Public Health Intervention Statestics: Correspondence Status On Fore Intervention 200 No. of Repeat Risk Factors and Public Health Intervention 200 No. of Repeat Risk Factors and Public Health Intervention Statestics: Correspondence Status On Fore Intervention 200 No. of Repeat Risk Factors and Public Health Intervention 200 1 200 1 200 1 200 1 200 1 200 1 200 1 200 1 200 1 <td></td> <td></td> <td></td> <td></td>								
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North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer.

Comment Addendum to Food E	Establishment Inspection Repo	rt			
Establishment Name: DAIRI-O 4	Establishment ID: 3034012350				
Location Address: 6325 CLEMMONS POINTE DRIVE City: CLEMMONS State: NC County: 34 Forsyth Zip: 27012 Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System Permittee: D-4 DAIRIO OF CLEMMONS INC. Telephone: (336) 283-9663	Comment Addendum Attached? Status	05/15/2019			
Temperature Observations					

Cold Holding Temperature is now 41 Degrees or less								
ltem slaw	Location prep - DT side	Temp 39	ltem wings	Location walk-in cooler	Temp 39	ltem soup	Location cooling - 10:48	Temp 101
lettuce	prep - DT (discarded)	51	fruit cup	work top cooler	40	soup	cooling - 11:00`	83
chili	REHEAT - flat top	178	tomatoes	prep - other side	40			
hot dog	ref. drawer	39	hot water	ice cream scoops	153			
grilled chx	п	40	quat sani	3 comp sink (ppm)	200			
soup	steam unit	183						
chili	steam unit by FF stn	174	Food Safety	Tony Perkins 9/28/20	00			
wings	walk-in cooler (DISC)	46						

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 2-301.15 Where to Wash PF Employee putting on gloves was not observed washing hands prior; when asked if hands had been washed, employee stated that hands were washed at the 3 comp sink. Food employees shall clean their hands in a hand washing sink and may not clean their hands in a sink used for food prep or warewashing. Washing hands at location other than hand sink is a repeat from the previous inspection dated 3/11/19. Overall improvements noted in hand washing, so deduction remains at half points; please continue to work with employees on hand washing.
- 14 4-702.11 Before Use After Cleaning P Food prep was occurring during the inspection, but no sanitizer was available. Utensils and food contact surfaces of equipment shall be sanitized before use after cleaning. CDI - sani buckets were filled and placed in the kitchen.
- 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking PF Grilled chicken breasts, cooked chicken in individual bags, and veggie burgers in refrigerated drawers were not dated today. All potentially hazardous foods prepared/opened and held in an establishment for more than 24 hours must be dated. It is recommended that woking containers in the drawers be dated in addition to the containers in the walk-in, this is to ensure that foods are not held longer than is approved/safe. /

LOCK Text					
Person in Charge (Print & Sign):	Kala	First	<i>Last</i> Tharington	Kale many	
Regulatory Authority (Print & Sign): Aubrie	First	<i>Last</i> Welch	Kubric Odeh REHS	
REHS ID	: 2519	- Welch, Aubrie	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. Page 2 ofFood Establishment Inspection Report, 3/2013					

Soell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: DAIRI-04

Establishment ID: 3034012350

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.

- 31 3-501.15 Cooling Methods PF Lettuce in cold well at prep line was 51F. Large container of cooked wings in the walk-in were 40-46F in a tightly covered plastic container with condensation inside; other foods in this cooler were 38-39F. Cooling shall be accomplished in accordance with time and temperature criteria using an approved method: placing the food in shallow pans; separating food into smaller or thinner portions; stirring the food placed in an ice water bath; adding ice as in ingredient; or toher effective means. Prep coolers are not designed to rapidly chill foods; potentially hazardous foods must be 41F or below prior to placing in prep coolers. CDI - lettuce and wings discarded.
- 37 3-305.14 Food Preparation C Dressing cups were being filled at table by employee lockers; several employee drinks were being stored in this area, and later during the inspection so were personal items such as purses. If this area is designated as an employee break area, food prep cannot occur here. During preparation, unpackaged food shall be protected from environmental sources of contamination.

4-205.10 Food Equipment, Certification and Classification - C "Rope handle tub" is not approved for food use (slaw). "Thank you" bag is not approved for food contact (chx tenders in 2 dr freezer). Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI- accredited certification program. CDI - Discussion with management; chicken tenders in "thank you" bag discarded.
 4-501.11 Good Repair and Proper Adjustment-Equipment - C frozen condensation on food packages in both walk-in freezers. Equipment shall be maintained in good repair.





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Establishment Name: DAIRI-0 4

Establishment ID: 3034012350

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.



√ Spell Establishment Name: DAIRI-O 4

Establishment ID: 3034012350

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.



Establishment Name: DAIRI-O 4

Establishment ID: 3034012350

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.

