

# Food Establishment Inspection Report

Score: 93

Establishment Name: PETES FAMILY RESTAURANT

Establishment ID: 3034010915

Location Address: 2661 LEWISVILLE-CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 05 / 17 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 09 : 15 ☒ am ☐ pm Time Out: 02 : 05 ☒ am ☐ pm

Permittee: PETE'S FAMILY RESTAURANT, INC

Total Time: 4 hrs 50 minutes

Telephone: (336) 766-6793

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: 4

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .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	
<b>Preventing Contamination by Hands</b> .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	
<b>Approved Source</b> .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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" 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	
<b>Potentially Hazardous Food Time/Temperature</b> .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 type="checkbox"/>	<input checked="" 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	1	0	
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .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	
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	13	0	
37	<input checked="" type="checkbox"/>	<input 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	
<b>Proper Use of Utensils</b> .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	
<b>Utensils and Equipment</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
<b>Physical Facilities</b> .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: 7										



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☒ Inspection ☐ Re-Inspection Date: 05/17/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

Email 2:

Email 3:

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Pork	final cook	172	Sliced turkey	reach in cooler	38	Oysters	AL-241-SP	0
Cole slaw	make unit	44	Chicken	reach in cooler	43	Servsafe	S.Moye11/29/23	0
Cold slaw	reach in cooler	36	Canadian	reach in cooler	45	Lima beans	hot holding cabinet	170
Brown gravy	hot holding	178	Cooked	reach in cooler	42	Shrimp	reach in cooler	35
Cooked	hot holding	184	Hot water	3 compartment sink	142	Air	reach in cooler	37
Cooked	make unit	51	Quat	3 compartment sink	200	Air	reach in cooler	41
Hot dog	make unit	40	Quat	spray bottle	200	Air	reach in cooler	39
Shelled eggs	on the cart	64	Cabbage	reheated	190			

## 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.

- 13 3-304.15 (A) Gloves, Use Limitation - P Food employee moved trash bin with gloved hand and then grabbed head of lettuce to cut on cutting board with the same glove. If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Employee removed the glove and person in charge disposed of the cut lettuce.  
//3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat. Raw hamburger on the top shelf above ready to eat foods such as cole slaw in the reach in cooler across the flat top. Store foods according to cooking temperatures. CDI: Food such as cole slaw was removed by person in charge to be disposed by employee in the warewashing
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Cuber components and food-contact surface of the gripper for the meat slicer were soiled with food debris. Food-contact surfaces of equipment shall be clean to sight and touch. CDI: Items taken to the 3 compartment sink.  
//4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF Hot water sanitizer measured at the highest 157 F for the warewashing machine. The temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90oC (194oF), or less than: Pf (1) For a stationary rack, single temperature machine, 74oC (165oF); Pf or (2) For all other machines, 82oC (180oF). CDI: Hot water sanitizer measured 160 F. Maintenance from the warewashing machine
- 18 3-501.14 Cooling - P Repeat. Cooked noodles 54 F at 10:08 am and 48 F at 11:33am in container located in the walk in cooler. Cooling down of potentially hazardous foods shall be from 135 F to 70 F in 2 hours and 135 F to 41 F in a total of 6 hours. CDI: Cooked noodles stored in the walk in freezer. Recommend to cool down the cooked noodles before placing into the walk in cooler.

Lock  
Text



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

Regulatory Authority (Print & Sign): Jill *First* Last Sakamoto REHSI

REHS ID: 2685 - Sakamoto, Jill

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3137



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Cole slaw 44 F in the make unit (small). Sausage 51 F in the make unit (larger) across the flat top. The sausage was overstacked and lid was open. Chicken 43 F, Canadian bacon 45 F, and cooked onions/peppers 42 F in the reach in cooler. The one door reach in cooler is constantly opened/closed. Cold holding potentially hazardous foods shall be maintained at 41 F less. CDI: Person in charge voluntarily discarded the cole slaw. Person in charge placed the sausage to walk in cooler. Spoke with person in charge about the items inside the reach in coolers/make units by moving items that are not needed for breakfast into the walk in cooler.
- 22 3-501.19 Time as a Public Health Control - P,PF 0 points. Raw shelled egg 64 F on cart by the flat top. Observed four trays of eggs on the cart. Breakfast is from 6am to about 11am. Observed no written procedures available. If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service: (1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request. CDI: Educated person in charge about using time as a public health control. Person in charge wrote a written procedures for the raw shelled eggs used for breakfast.
- 36 6-501.111 Controlling Pests - C Flies inside the kitchen. Observed a live fly inside the closed container of the meat tenderizer on the shelf. The PREMISES shall be maintained free of insects, rodents, and other pests. Continue working on the flies in the kitchen. CDI: Person in charge discarded the container of meat tenderizer.
- 38 2-402.11 Effectiveness-Hair Restraints - C 0 points. No beard restraint on food employee at the cook's line. No hair restraint on the food employee (expo) at the front service station. 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 ARTICLES. CDI: Hair restraint on the food employee at the front service area.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat. 0 points. Sanitizing bucket for wet wiping cloths by the handwashing sink measured quat less than 200ppm. Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES. CDI: Quat measured 200ppm in the sanitizing bucket.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Door trim broken with the metal panel exposed on the left door of the reach in cooler (make unit). Rust on the shelving in the walk in cooler, reach in coolers, and storage. Rewrap the evaporator pipe in the walk in cooler. Torn gasket on the reach in cooler (seafood). Peeling finish on the red slicer used for cole slaw. Soda dispenses when the lid to the ice bin is opened. Continue working on replacing the shelving in the establishment. Equipment shall be maintained in good repair. 0 points.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. 0 points. Debris on shelving inside the walk in cooler. Nonfood-contact surfaces of equipment shall be free of accumulation of dust, dirt, food debris, and other debris.



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- 54 6-305.11 Designation-Dressing Areas and Lockers - C 0 points. Personal phone on the rack above bread in the kitchen. Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions. CDI: Person in charge removed the phone.
- //6-303.11 Intensity-Lighting - C Repeat. 0 points. Lighting measured 13 foot candles at the last stall toilet in the women's restroom. Lighting shall be at least 20 foot candles in the toilet room.

✓  
Spell



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