

Food Establishment Inspection Report

Score: 98.5

Establishment Name: BAGEL STATION 1

Establishment ID: 3034012843

Location Address: 129 OAKWOOD DRIVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01/10/2020

Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 8:40 AM

Time Out: 10:29 AM

Permittee: NORTH CAROLINA BAGEL STATION LLC

Total Time: 1 hrs 49 min

Telephone: (336) 724-3959

Category #: II

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 0

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices											
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
Public Health Interventions: Control measures to prevent foodborne illness or injury.																					
IN	OUT	N/A	NO	Compliance Status			OUT	CDI	R	VR	IN	OUT	N/A	NO	Compliance Status			OUT	CDI	R	VR
Supervision .2652										Safe Food and Water .2653, .2655, .2658											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0			28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			1	0	0	
Employee Health .2652																					
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	0	0		29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	0	0		30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0	0	
Good Hygienic Practices .2652, .2653										Food Temperature Control .2653, .2654											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0		31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0	0		32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Food Identification .2653											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0		33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	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	0	0		34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0		Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
Approved Source .2653, .2655										35 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Food properly labeled: original container 2 1 0											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0		36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0		37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0		38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0		39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			0	0	0	
Protection from Contamination .2653, .2654										40 <input type="checkbox"/>											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	0	0		Proper Use of Utensils .2653, .2654										
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	0	0		41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	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		42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0	0	
Potentially Hazardous Food Time/Temperature .2653										43 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Single-use & single-service articles: properly stored & used 1 0 0											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	0	0		44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	0	0		Utensils and Equipment .2653, .2654, .2663										
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	0	0		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	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	0	0		46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	0	0		47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			0	0	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	0	0		Physical Facilities .2654, .2655, .2656										
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0		48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
Consumer Advisory .2653										49 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Plumbing installed; proper backflow devices 2 1 0											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0	0		50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
Highly Susceptible Populations .2653										51 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Toilet facilities: properly constructed, supplied & cleaned 1 0 0											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	0	0		52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0	0	
Chemical .2653, .2657										53 <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Physical facilities installed, maintained & clean 1 0 0											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0	0		54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0		Total Deductions: 1.5										
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												



Comment Addendum to Food Establishment Inspection Report

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Location Address: 129 OAKWOOD DRIVE
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27103
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: NORTH CAROLINA BAGEL STATION LLC
Telephone: (336) 724-3959

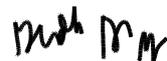
Establishment ID: 3034012843
 Inspection Re-Inspection **Date:** 01/10/2020
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** II
Email 1: cdavisgroup@carolina.rr.com
Email 2:
Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Omlette	final cook	198.0	Plain Cream Cheese	cream cheese make-unit	41.0	Turkey	walk-in cooler	38.0
Sausage	sandwich make-unit	41.0	Cranberry Cream Cheese	cream cheese make-unit	41.0	Quat Sani	3-compartment sink	150.0
Turkey	sandwich make-unit	33.0	Raisin Walnut Cream Cheese	cream cheese make-unit	41.0	Hot Water	3-compartment sink	124.0
Ham	sandwich make-unit	35.0	Herb Cream Cheese	cream cheese make-unit	41.0	Serv Safe	Gerald Gregg 6-19-24	000.0
Tomatoes	sandwich make-unit	37.0	Pork Roll	cream cheese cooler	40.0			
Lettuce	sandwich make-unit	36.0	Tuna Salad	walk-in cooler	40.0			
Lox	sandwich make-unit	33.0	Egg Salad	walk-in cooler	39.0			
Roast Beef	sandwich make-unit	37.0	Diced Pimento Cream Cheese	walk-in cooler	38.0			

Person in Charge (Print & Sign): Gerald *First* Gregg *Last*
Regulatory Authority (Print & Sign): Victoria *First* Murphy *Last*





REHS ID: 2795 - Murphy, Victoria **Verification Required Date:** _____

REHS Contact Phone Number: (336) 703-3814



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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.

- 36 6-501.111 Controlling Pests - C: Several gnats were observed around the grease trap under the 3-compartment sink. The premises shall be free of insects, rodents, and other pest. 0-points
- 38 2-303.11 Prohibition-Jewelry - C: An employee was preparing food while wearing a watch. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information on their arm and hands.// 2-402.11 Effectiveness-Hair Restraints - C:An employee was preparing bagels without a beard guard. 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. 0-points
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Shelves rusting in the walk-in cooler./Metal pipe covering rusting above the bagel broiler. Equipment shall be maintained in good repair. 0-points
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C:Cleaning needed on shelves in the walk-in cooler, dry storage shelves, and shelf below point of sale counter. Nonfood-contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: Reattach metal covering grease trap./Recaulk hand sink to the wall in the men's restroom./repair cracked floor tiles under bagel broiler. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C: Cleaning need in the following areas: floors throughout the preparation line, floors in the back preparation area, floors in the walk-in cooler, floors in the walk-in freezer, floors in the men's restroom, wall, throughout the back preparation areas, and walls in the warewashing area. Physical facilities shall be cleaned as often as necessary to keep them clean.