

Food Establishment Inspection Report

Score: 95

Establishment Name: CARVING BOARD, THE

Establishment ID: 3034011519

Location Address: 318 SOUTH STRATFORD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 21 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 25 am pm Time Out: 02 : 25 am pm

Permittee: THE CARVING BOARD INC

Total Time: 4 hrs 0 minutes

Telephone: (336) 748-9118

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: 4

No. of Repeat Risk Factor/Intervention Violations:

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	NO	Compliance Status	OUT	CDI
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
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13
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
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03
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
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
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1
Protection from Contamination .2653, .2654						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1
Potentially Hazardous Food Time/Temperature .2653						
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1
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

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	NO	Compliance Status	OUT	CDI
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
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03
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
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03
Proper Use of Utensils .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03
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
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03
Total Deductions:					5	



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Permittee: THE CARVING BOARD INC
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 Comment Addendum Attached? **Status Code:** A
Category #: IV
Email 1:
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Alfonso Mata 5-3-21	00	Sliced tom	Sandwich make unit	41	Chicken	Display cooler 1	45
Hot water	3 comp sink	158	Ham	Reach-in	41	Caesar Salad	Display cooler 3	45
Quat sani	3 comp sink	200	Shelled egg	Delivery	43	Bow tie pasta	Display cooler 3	44
Hot water	Dishmachine	172	Pepper mix	Reach-in	42			
Turkey soup	Cooling	75	Turk soup	Hot hold	168			
Egg salad	Walk-in	43	Tom soup	Hot hold	170			
Chicken salad	Walk-in	45	Noodles	Display cooler 1	43			
Sliced tom	Walk-in	45	Meatballs	Display cooler 1	44			

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handsink in kitchen prep area blocked by large rolling trash can. Although food delivery in progress, do not move trash can to block handwashing sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Trash can moved to wall opposite handwashing sink. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Stacked plastic lexan pans in dish machine room with sticker residue left on outsides of containers. Remove sticker residue prior to washing, rinsing, and sanitizing. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods in the middle display cooler found above 45F: Bow tie pasta 48-51F, noodles salad with sliced tomato 45-52F, spinach salad 50-57F, macaroni salad 46-49F, egg salad 46-47F, and potato salad 49-50F. Potentially hazardous food shall be held cold at 45F and below. (As of January 1st, 2019 - 41F and below). CDI: All foods had been placed in display cooler 1.5 hours prior, removed from display cooler to walk-in cooler to chill.



Person in Charge (Print & Sign): Alfonso *First* Mata *Last*

~~Alfonso Mata~~

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

Christy Whitley REHS I

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 26 7-201.11 Separation-Storage - P One wet wiping cloth bucket of sanitizer stored on prep table in between make unit and slicer, and one stored in dish area on prep table above dessert tray and topping tray. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating chemicals, or storing them in area that is not above food, equipment, etc. CDI: Buckets relocated. // 7-204.11 Sanitizers, Criteria-Chemicals - P Wet wiping cloth bucket of sanitizer measuring 0ppm. Recommend soaking dry towels in sanitizer solution, discard solution, and obtaining new solution. Chemical sanitizer and other chemical antimicrobials applied to food contact surfaces shall be meet the requires specified in 40 CFR 180 .940 - for Quat 200-400ppm, or as specified by manufacturer's label. CDI: Sanitizer remade and measured 200ppm.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C Remove (few) dead bug accumulation from light fixtures in kitchen and dish machine area. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C REPEAT: Ice bin at front counter observed with lid off during inspection. Maintain lid on ice bin when not in use. Several foods in walk-in cooler without lids/covering. Food shall be protected from contamination by storing the food where it is not exposed to contamination during storage.
- 38 2-402.11 Effectiveness-Hair Restraints - C REPEAT: One food employee separating chicken not wearing hair restraint. A couple food employees working at front line handling foods not wearing hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C One scoop handle being stored in contact with flour. During pauses in food preparation or dispensing, utensils shall be stored in a food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon. 0 pts
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Several stacks of plates, bowls, and lexan containers being stored clean, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Stacks of bowls at front line and on clean utensil shelving stored with food contact surface exposed. Ice bucket being stored with interior of bucket exposed. Whisks, spoons, spatulas, etc being stored in containers with food contact surface exposed (upright out of container). Cleaned equipment and utensils shall be stored covered or inverted, to prevent contamination of food contact surface during storage.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Cutting boards with wet wiping cloths being stored underneath cutting board. Recommend obtain pads/mats/grips for cutting boards so cutting boards do not slip. Gaskets are torn on reach-in cooler door, and all 3 doors of sandwich make-unit reach-in. Cut exposed screw threads to 2.5 exposed threads, or cap, in walk-in freezer. Display cooler 2 (middle) measuring ambient air temperature (with food in display cooler) at 52F. Remeasured at 44.9F - ambient air should be maintaining 41F. Repair/Ensure equipment is functioning properly and to temperature. Equipment shall be maintained cleanable and in good repair. 0 pts



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Spell

- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning needed on dry shelving in kitchen area and some cabinets at front line need to be wiped out. Remove dust build up from ice bucket hook. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and other debris. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C REPEAT: Recaulk base of toilet in men's restroom to floor. Recaulk handwashing sink to wall. Floors, walls, and ceilings shall be designed, constructed and installed to be smooth and easily cleanable. 0 pts
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas (measured in foot candles): 22 at microwave (front line), 35 slicers (front line), sandwich prep/make unit 35, tea dispensers 30, and grill line 35-50. Lighting intensity shall be increased to meet at least 50 foot candles at a surface where a food employee is working with food, equipment/utensils where employee safety is a factor. 0 pts



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