

Food Establishment Inspection Report

Score: 82.5

Establishment Name: OLIVE GARDEN #1270 (THE)

Establishment ID: 3034010522

Location Address: 466 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 06 / 22 / 2017 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 11 : 00 ^{am} _{pm} Time Out: 05 : 15 ^{am} _{pm}

Permittee: DARDEN RESTAURANT, INC.

Total Time: 6 hrs 15 minutes

Telephone: (336) 765-9008

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: 6

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	<input checked="" type="checkbox"/>	0	<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	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>

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	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										17.5	

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City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: DARDEN RESTAURANT, INC.

Email 1:

Email 2:

Telephone: (336) 765-9008

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
mushrooms	final cook	169	food safety	Clifton V Cox III 8-5-19	00	ground beef	final cook	200
grilled chicken	final cook	175	garlic, roasted	final cook	190	lettuce	salad station	43
fried chicken	final cook	189	meat sauce	hot hold	154	hot water	three comp	139
ambient	bev. cooler	30	pasta	produce walk in cooler	40	final rinse	dishmachine	162
chlorine	bar	100	soup	hot hold	159	quat sanitizer	three comp sink	300
hot water	bar three comp	132	pasta	cold hold	43	ambient	salad cooler	40
ambient	beer cooler	32	ambient	large walk in cooler	41	ambient	dessert cooler	43
ambient	juice cooler	44	soup	hot hold	160	pasta	cooling drawer	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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: REPEAT: Employee drink in open cup on shelving above clean utensils and food at pass thru window. Employee drinks (2) and food (breadsticks) stored on shelving above single service articles/tea in utensil wrapping station. Employee drinks shall be stored in containers to prevent contamination of hands while drinking (in cup with lid and straw) and stored to prevent contamination of food, cleaned equipment, single service articles, etc. during storage. CDI: Drinks/food discarded.
- 6 2-301.14 When to Wash - P: Four employees turned off faucets without using a barrier after washing hands. One employee (unknowingly) contaminated hands when touching the bottom of a serving tray that had been placed at soiled dish drainboard, then proceeded to load tray with cheese grater. Employee wiping eyes with hand, then touching cheese grater. Hands shall be washed when contaminated. CDI: All employees re-washed hands properly and used paper towel as a barrier to turn off faucets.
- 14 /4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Approximately 30% of plates, bowls, containers, spoons, pasta strainers, coffee cups soiled. Sticker residue present on some containers. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection.

Person in Charge (Print & Sign): Bret ^{First} Colamarino ^{Last}

Regulatory Authority (Print & Sign): Michelle ^{First} Bell REHS ^{Last}

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 07 / 02 / 2017

REHS Contact Phone Number: (336) 703 - 3141



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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: The following potentially hazardous foods not maintaining proper temperatures: carbonara 45-55F (saute line), spicy chicken 49F (make unit), spinach 51F (make unit), salmon 48-49F (cooling drawers), cooked peppers 45-49F (saute line), spinach 71F (saute line), and tomatoes 42-51F (saute line), garlic and oil sauce 98F (sitting next to microwave above hot hold steam line). Potentially hazardous foods shall be maintained at 45F and below. CDI: All sent to be cooled or added large amounts of ice to bin to surround foods and decrease temperature.
- 22 3-501.19 Time as a Public Health Control - P,PF: 0 pts. Time as a public health control is being used for sliced tomatoes. Written procedures provided, but procedures do not include discarding the food product when exceeding four hour time limit if there is any remaining. If time without temperature control is used as the public health control up to a maximum of 4 hours: (1) The FOOD shall have an initial temperature of 5°C (41°F) or less, or 7°C (45°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control;(2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control;(3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; and (4) The FOOD in unmarked containers or PACKAGES, or marked to exceed a
- 26 7-102.11 Common Name-Working Containers - PF, 7-201.11 Separation-Storage - P: 0 pts. Peroxide bottle (labeled sanitizer) stored on alcohol storage rack in bar. Degreaser stored in bottle hanging above cookline. c Chemicals shall be stored to prevent contamination of food and cleaned equipment. CDI: Chemicals moved.
- 31 3-501.15 Cooling Methods - PF: 0 pts. Pan of pasta, tomatoes, and 2 containers of food cooling with tight lids in walk in coolers. During cooling, methods shall be taken to facilitate heat transfer away from food product, like loosely covering food. CDI: All food loosely covered.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: Employee food stored above food for pay in walk in cooler. Ice bin open at beverage stations and in bar during several points of the inspection. Tea bags in open container on tea maker. Employee purse/bag positioned on cook line on shelf above food prep surfaces. Soiled pans propped against trays containing food for pay in walk in cooler. Food shall be protected from contamination by the premises.
- 38 2-402.11 Effectiveness-Hair Restraints - C: REPEAT: Employees plating bread and scooping soups without wearing hair restraints. Employees engaged in food preparation shall wear effective hair restraints when working with food.//2-303.11 Prohibition-Jewelry - C: Employees wearing bracelets and watch during food preparation. Only a solid band ring is allowed to be worn on hands/wrists while working with food.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Wet wiping cloths present on prep surfaces during inspection. One sanitizer wiping cloth bucket sitting on floor. Two buckets with sanitizer less than 150 ppm quat. Wet wiping cloths shall be maintained submerged in an effective sanitizer solution and the solution stored off the floor.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Tongs in water on cookline reading 99F. In-use utensils shall be stored like the following when between-uses: (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) 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; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes; (E) In a clean, protected location if the UTENSILS, such as ice
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Many utensils stacked wet (plates, bowls, containers, etc). Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing and before stacking. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing - C: Wine glasses stored on side table within sneeze of customers. Maintain utensils protected from potential consumer contamination. / Clean utensils stored above wash vat of three comp sink (manager states they are moved before washing occurs). Ensure utensils are protected from contamination/splash during use of sink. / Grate to cheese table sitting on floor next to ice machine. Equipment shall be stored at least 6 inches above the floor. / Trays contacting soiled dish area, then being placed on soup prep table and loaded by alternate employees with clean utensils filled with food. Equipment shall be maintained clean from contamination.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing - C: REPEAT: Keys sitting in single service bowl on cookline and bowls not inverted. Single service cups at beverage station removed from original plastic sleeves and placed in approx. 2 inch tall container. (A) Except as specified in ¶ (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. (C) SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ (A) of this section and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used. Maintain articles in sleeves or deep containers to cover mouth contact surfaces.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: The following equipment is in need of repair: shut-off at coke machine, soup machine leaking, can opener plate rusting and blade chipping finish, both drainboards surrounding pre-soak sink in dishroom leaking, drainboards at dishmachine area rusted underneath, re-wrap condensate lines in walk in cooler and walk in freezer in pvc flexible pipe wrap, clip exposed screw threads at condensate fans in walk in coolers/freezer to 2.5 threads, shelving rusting in walk in cooler, casters rusting on speed racks in walk in cooler (produce), torn gasket on cooling drawer, seal gap between prep tables on prep line, shelving rack in bev. stations rusting, hot hold cabinet broken, cracked gasket to reach in freezer, underside of prep tables rusting, foot missing to soup prep table and center hat channel underneath table is coming loose and needs reattachment/sealing with approved food grade equipment caulk, ice bins leaking at both beverage stations, repaint shelving
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: Wash drainboard at dishmachine area/ rinse and sanitize vats at three comp sink in kitchen soiled. Dishmachine with light lime build-up. Warewashing equipment shall be cleaned as frequently as necessary and at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: The following equipment needs additional cleaning: shelving soiled underneath at dishmachine area, shelving in walk in coolers/freezer, walk in cooler (reg. and produce) condensate fan/walls/piping dusty, gaskets on refrigeration throughout (including walk in coolers), shelving rack in bev. station sticky, top shelving dusty throughout, bottom shelves to units on cookline soiled, top of oven soiled, hood vents dusty in most hoods, reach in freezer shelving soiled, painted shelving in storage rooms. Nonfood contact surfaces of equipment shall be clean to sight and touch.
- 49 5-203.15 Backflow Prevention Device. Carbonator - C: No backflow preventers present on all 3 carbonators. Install one backflow prevention device per carbonator. Install. // 5-203.14 Backflow Prevention Device, When Required - P: Shut-off valve present at canwash with only atmospheric backflow preventer present on faucet. Install backflow preventer rated for atmospheric pressure below shut-off valve. Verification of installation required by 7-2-17 by Michelle Bell at 336-703-3141 or bellmi@forsyth.cc. / Espresso machine is connected to water line and no backflow preventer can be detected. Provide documentation for internally installed device or install ASSE 1022 on incoming water line to machine. Verification required by 7-2-17. // 5-205.15 System Maintained in Good Repair - P: REPEAT: Large leak under 3 comp sink in kitchen and drainline under dishmachine broken and drain clogged. Pipe under scrap drain at wash side of dishmachine not connected to drain. Plumbing system shall be maintained



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- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C: REPEAT: Dumpster pad soiled. Maintain refuse areas clean.//5-501.114 Using Drain Plugs - C: Drain plug broken on dumpster. Replace.//5-501.113 Covering Receptacles - C: Door open to dumpster. Maintain refuse containers covered to prevent attraction of pests.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Floors soiled in areas (including exterior storage building and walk in coolers) underneath equipment and in corners. Walls soiled from dust/splatter. Ceilings soiled from dust accumulation. Floors, walls, and ceilings shall be maintained clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: Wall panel missing behind dish machine, ceiling tile above dishmachine loose and gap present around vent, dishmachine drainboards need recaulked to wall, ceiling frame chipping/rusting above dishmachine, baseboard coming off wall in walk in freezer, recaulk handsink to wall next to produce prep sink, recaulk hoods to wall where coming loose, ceiling cracking in dry storage, FRP damage in some locations of kitchen, door frames need painting and some rusting at bottoms, caulk either missing or soiled around bases of all toilets, ceiling tiles in bathrooms with large crevices accumulating dust. Floors, walls, and ceilings shall be easily cleanable.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in ftcd): single service storage room 3-22, soup prep 37-42, pasta prep line 24-37, vegetable prep sink 31-48, produce walk in cooler 4-11, cookline 9-28, prep across from cookline 13-46, soup prep 11-45, salad prep 15-25, beverage stations 4/ 21-29, beverage storage station 4/6, and bev. station in bar 5-50. Increase lighting to 10 ftcd in food storage areas, 20 ftcd in single service storage area, and 50 ftcd in areas of food prep.//6-202.11 Light Bulbs, Protective Shielding - C: Light fixture missing in bread room and bulbs above beverage station (storage side) are not shatterproof. Maintain bulbs shielded or shatterproof to prevent contamination of utensils/food.
- 54 6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in ftcd): single service storage room 3-20, soup prep 37-42, pasta prep line 24-37, vegetable prep sink 31-48, produce walk in cooler 4-11, cookline 9-22, prep across from cookline 13-46, soup prep 11-45, salad prep 15-25, beverage stations 4 and 21-29, beverage storage (section near bev. stations) 4/6, and beverage station in bar 5-50. Increase lighting to meet at least 10 ftcd in areas of food storage, 20 ftcd at single service storage, and 50 ftcd in areas of food preparation.//6-501.110 Using Dressing Rooms and Lockers - C: Employee bag stored above cutlery packs in utensil wrapping station and employee bags stored on clean linens in linen storage closet. (A) Dressing rooms shall be used by EMPLOYEES if the EMPLOYEES regularly change their clothes in the establishment. (B) Lockers or other suitable facilities shall be used for the orderly storage of EMPLOYEE clothing and other possessions. Store employee belongings to



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✓
Spell

