

Food Establishment Inspection Report

Score: 93.5

Establishment Name: VIN 205

Establishment ID: 3034012081

Location Address: 205 SOUTH STRATFORD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 10 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 20 ^{am} _{pm} Time Out: 04 : 29 ^{am} _{pm}

Permittee: WINE MERCHANTS WAREHOUSE INC.

Total Time: 4 hrs 9 minutes

Telephone: (336) 765-8175

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: 3

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		
Employee Health .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	
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	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
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	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	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input 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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
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	

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	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	
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	<input checked="" type="checkbox"/>	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" 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	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input 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	
Proper Use of Utensils .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	
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	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	<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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions: 6.5										



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☒ Inspection ☐ Re-Inspection Date: 07/10/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: jamie@winemERCHANTSGOURMET.COM

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
artichoke	make unit	37	cheese curd	upright	42	hot water	dish machine	169
barley	make unit	38	blanched fries	upright	43	braised beef	reheat	207
pooled eggs	make unit	41	tuna	reach-in	40	pea soup	reheat	169
crawfish	make unit	40	hamburger	reach-in	40	tuna	cooling	52
salmon	make unit	45	pimento	reach-in	39	tuna	cooling 30 mins later	52
utensil water	steam well	174	spring mix	reach-in	44	ambient	upright	42
beef	make unit (back)	37	hot water	3 comp sink	120			
bolgna	make unit (back)	45	quat (ppm)	3 comp sink	300			

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 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- REPEAT- Raw duck liver stored in zip block bags above cooked crawfish and hamburger meat in upright freezer. Raw hamburger meat stored in zipblock bag above intact meat in upright freezer. Food shall be protected from contamination by separating foods by species and final cooking temperatures. Package frozen, commercially processed and raw animal may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. CDI: All food organized in upright freezer by final cooking temperatures. 3pts
- 18 3-501.14 Cooling - P- Tuna stored in reach-in observed cooling 0 degrees per hour (52F to 52F within 1 hour) in reach-in cooler. Potentially hazardous food shall be cooled from 135F to 70 within 2 hours and from 70-41F within 4 hours with the total cooling time not exceeding more than 6 hours. CDI: Cooling methods were adjusted to allow for proper cooling. Tuna cooled from 52F to 42F in 30 mins. 0pts
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- REPEAT- Datemarking sticker missing on a container of milk. Homemade bolgna that is cooked, prepared, and frozen on different days observed datemarked with the thaw date, but prep date and freeze date were not labeled. Record the prep date, freeze date, and thaw date on datemarking labels for adequate track keeping of days. Ready-to-eat, potentially hazardous food held for more than 24 hours shall be datemarked for 7 days if held at 41F and below or datemarked for 4 days if held between 42-45F. CDI: All foods voluntarily discarded. 1.5pts

Lock
Text



Person in Charge (Print & Sign): CALEB FLINT

Regulatory Authority (Print & Sign): SHANERIA SANDERS

[Handwritten signatures: X, G, S, K, and Shaneria Sanders]

REHS ID: 2683 - Shaneria Sanders

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3144



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- 31 3-501.15 Cooling Methods - PF- Tuna observed cooling in reach-in inside a container with a tightly wrapped plastic cover. Cooling shall be accomplished by covering foods in loosely cover lids. Loosely wrap tuna to allow for heat to escape. CDI: Plastic wrap adjusted to allow for adequate cooling. 0.5pts
- 33 3-501.13 Thawing - C-Beef observed thawing in running water that measured 84F. Discontinue thawing under running water during the summer when cold water from faucet measures 84F. Food shall be thawed under running water that is at least 70F and below. 0pts
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Some squeeze bottles and seasoning shaker observed unlabeled. Most working containers are labeled throughout establishment. Continue labeling working containers. Food and food ingredients removed from their original packaging and placed in working containers shall be labeled with their common food name. 0pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Replace torn gasket to produce upright cooler. Equipment shall be in good repair. // 4-205.10 Food Equipment, Certification and Classification - C- Food processor used in establishment is for HOUSEHOLD USE ONLY. Discontinue using household equipment and obtain the commercial NSF or equivalent version of equipment. Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. 0pts
- 47 4-602.13 Nonfood Contact Surfaces - C- The following nonfood-contact surfaces require additional cleaning: inside beer coolers, gaskets to coolers at the bar, inside microwave(REPEAT), and shelving inside beverage cooler. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0pts
- 49 5-202.14 Backflow Prevention Device, Design Standard - P- The atmospheric backflow prevention device attached to right side splitter is an inadequate backflow preventer for hose with attached pistol grip. A backflow prevention device RATED FOR CONTINUOUS PRESSURE is needed on right side splitter before hose attachment. Discontinue attaching pistol grip to hose until correct backflow prevention device is installed. CDI: Pistol grip removed from hose during inspection. 0pts
- 53 6-101.11 Surface Characteristics-Indoor Areas - C- REPEAT- Single-service and dry foods being stored in unfinished room off side kitchen. Ceilings are exposed and not easily cleanable. Materials for indoor floor, wall, and ceiling surfaces under conditions of normal shall be: smooth, durable, and easily cleanable for areas where food establishment operations are conducted. // 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT-The wall behind 3 compartment sink needs cleaning. Floors, walls, and ceilings shall be maintained clean. 1pt



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- 54 6-303.11 Intensity-Lighting - C- REPEAT- Low lighting observed in the following areas (in foot candles): prep sink (35); back make unit (37). Replace broken light bulbs throughout. Lighting shall be at least 50ft candles in food preparation areas. 0.5pts



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