

Food Establishment Inspection Report

Score: 90

Establishment Name: DAIRIO 4

Establishment ID: 3034012350

Location Address: 6325 CLEMMONS POINTE DRIVE

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 03 / 11 / 2019 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 10 : 17 ☒ am ☐ pm Time Out: 02 : 15 ☒ am ☐ pm

Permittee: D-4 DAIRIO OF CLEMMONS INC.

Total Time: 3 hrs 58 minutes

Telephone: (336) 283-9663

Category #: IV

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: 7

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 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	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 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	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input 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	<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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	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 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	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										10



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Telephone: (336) 283-9663

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☒ Inspection ☐ Re-Inspection Date: 03/11/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: d4@dairios.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
tomato soup	steam unit	172	gr. chx	walk-in cooler	40	quat sanitizer	3 comp sink (ppm)	100
diced tomato	prep cooler - near DT	39	chx wing	"	36	quat sanitizer	mixed manually (ppm)	300
lettuce	"	39	chili beans	walk-in (DISC)	50			
chicken	grill	168	chxrice soup	COOLING at 10:27	55	Food Safety	Denise Valdes	00
hot dog	steam unit	128	chxrice soup	COOLING at 11:47	48	expires	11/10/19	00
chili	steam unit	165						
salad	prep cooler (base)	41						
fruit cup	work top cooler	40						

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.

- 2 2-103.11 (M) Person in Charge-Duties - PF Employee Health Policy was posted in the break area, but was covered by other papers and not readily visible. All employees must be aware of the 5 reportable illnesses and 5 reportable symptoms; please keep the EH policy in a visible location and be sure all employees are aware of their reporting requirements. CDI - manager rempved papers obscuring the Health Policy.
- 6 2-301.14 When to Wash - P Observed employee touch computer screen, then touch apron. Employee removed gloves and prepared to put on new gloves to resume food prep activities without washing hands. Employee reentered kitchen from rest room and returned to cash register without washing hands (note: this employee not observed handling food). Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep including working with exposed food, clean equipment and utensils, and unwrapped single service articles...and...after any activity that contaminates hands. CDI - manager spoke to food employee, hands were washed prior to donning gloves. Discussion with manager about hand washing.
- 2-301.15 Where to Wash - PF employee rinsed hands at milkshake sink. Wash hands properly using a designated hand
- 14 4-702.11 Before Use After Cleaning - P Sanitizer is not dispensing at the proper strength from the dispenser at the 3-comp sink. It should be 200 ppm ,but is only at 100ppm. Strength in buckets was 0-100 ppm. VERIFICATION VISIT required to check sanitizer. Until dispenser is fixed, sanitizer needs to be mixed manually. Buckets need to be monitored, and changed when strength weakens below 200 ppm. Employee manually mixed sanitizer during inspection to 300 ppm.
- 4-601.11 (A) Equipment,
- Lock Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Dishes with food debris, sticker residue. Food contact Text surfaces shall be clean to sight and touch. CDI -dishes placed at 3-comp sink to be rewashed.



Person in Charge (Print & Sign): Denise Valdes

Regulatory Authority (Print & Sign): Aubrie Welch

Denise Valdes

Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 03 / 20 / 2019

REHS Contact Phone Number: (336) 703 - 3131



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- 17 3-403.11 Reheating for Hot Holding - P Bean and bacon soup was in steam unit at 138F. Per employee, this soup was reheated to 145F before placing in the steam unit. All potentially hazardous foods must be reheated to a minimum of 165F for 15 seconds within 2 hours. CDI - soup was discarded.
- 18 3-501.14 Cooling - P Chili bean soup prepped at 8:15 am was 50F in the the walk-in in a deep container with a tight lid. At approx. 11:30, it was placed in an ice bath to cool, but it was 47F at 12:16 pm so it was discarded. Chicken and rice soup cooling in an ice bath was 55F at 10:27, and 48F at 11:47 (cooling rate of .08 degrees/minute). All potentially hazardous foods must cool from 70 to 41F or below in a maximum of 4 hours. CDI - soups discarded; cooling discussion with manager.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Hot dogs in staem unit were 128-132F. All potentially hazardous foods held hot must be 135F or above. Manager stated that the hot dogs are discarded after 20 minutes, but there is no written procedure on file, and the hot dogs were not time marked. You must hold hot dogs at 135F or develop a written procedure to hold the hot dogs off temperature. CDI - discussion with manager. Hot dogs had been recently prepped, and were sold during first part of inspection. The temperature of the hot dogs is a REPEAT from the previous inspection dated 9/22/18.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF 3 large pans of hot dogs in refrigerated drawers were not dated. Pan of grilled chicken in walk-in cooler not dated. Containers of slaw in prep cooler not dated. Potentially hazardous foods must be dated with day of prep/opening. Working containers in prep coolers must also be dated to ensure that foods are not held longer than approved. CDI - foods were dated appropriately.
- 31 3-501.15 Cooling Methods - PF Deep metal pan of chili beans with tight lid were 50F in walk-in cooler. Deep pot of chicken and rice soup in prep sink cooling at a rate of .08F/minute. Cooling shall be accomplished in accordance with time and temperature criteria using an approved method: placing the food in shallow pans; separating food into smaller or thinner portions; stirring the food in a container placed in an ice water bath; adding ice as an ingredient; or other effective means. CDI - improperly cooled foods discarded.
- 38 2-402.11 Effectiveness-Hair Restraints - C employee scooping ice cream was not wearing a hair restraint. All food employees shall wear hair restraints.
2-303.11 Prohibition-Jewelry - C Food employee wearing rings. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry on their arms or hands.
2-304.11 Clean Condition-Outer Clothing
- C Observed employee exit rest room with apron. Aprons should not be worn in rest rooms. Employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service articles.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Many dishes nested together while still wet today. Allow all dishes to air dry before stacking. This is a REPEAT from the previous inspection.
4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and
Single-Service and Single-Use Articles-Storing - C Black dish drainers with standing water in bases, food debris in utensil holder.
Ccleaned equipment/utensils shall be stored in a clean, dry location.



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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Styrofoam cups were overstacked in dispenser. Employee overstacking cups handled mouth contact portions with bare hands. Single-service articles shall be stored where they are not exposed to splash, dust, or other contamination. CDI - manager discussed cup stacking with employee and overstacked cups were discarded.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Forzen condensation under compressor in ice cream freezer. Leak/drip at right prep sink. Equipment shall be maintained in good repair.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C The outside storage building does not have approved floors, walls, and ceilings, and is being used to store Magnasol, boxes of single service items, vegetable oil, containers of catering equipment, and clean towels. This building needs to be properly finished to meet requirements, or it cannot be used to store anything except maintenance items (such as the pressure washer, paint, etc). and bulk chemicals. Repair small hole in wall by hand sink nearest walk-in cooler.



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