Establishment Name: SEA-PRODUCTS Establishment ID: 304020137 Location Address: 483 WESTEND BLVO. State: NO Date: 93 / 17 / 2 0 2 0 Status Code: A Zjp: 27101 County: 3 Forsyn Time In: 11 : 15 (5 § % m) Time Out 0 : 0 5 (8 § m) Pormitios: GEORGE SITEBLOW Category 4: N Category 4: N Total Time: 11 : 10 minutes Category 4: N Category 4: N Water Supply: Municipal/Community On-Site Supply Food from Biomes Rick Factor Intervention Violations: 1 No. of Risk Factor Intervention Violations: 1 No. of Risk Factor Intervention Violations: 1 No. for Risk Factor Intervention Violation: 1<	Food Establishment Inspection Report Score: <u>97</u>								
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		21000	54 C X designated areas used						
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North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer.

Comment Addendum to Food Establishment Inspection Report

Establishment Name: SEA-PRODUCTS	Establishment ID: 3034020137						
Location Address: 463 WESTEND BLVD. City: WINSTON-SALEM State: NC County: 34 Forsyth Zip: 27101 Wastewater System: X Municipal/Community On-Site System Water Supply: X Municipal/Community On-Site System Permittee: GEORGE STREBLOW Telephone: (336) 722-7107	Inspection □ Re-Inspection Date: 03/17/2020 Comment Addendum Attached? □ Status Code: A Water sample taken? □ Yes No Category #: IV Email 1: seaproducts463@bellsouth.net Email 2: Email 3: Email 3:						
Temperature Observations							
Cold Holding Temperature is now 41 Degrees or less							

ltem ServSafe	Location Pedro M-M 10-7-24	Temp 00	ltem Slaw	Location Retail	Temp 40	Item	Location	Temp
Hot water	Two-compartment sink	140	Snapper	Walk-in cooler	40	_		
Chlorine sani	Spray bottle - ppm	100	Salsa	Upright cooler	39			
Slaw	Cooling 11:25	52				-		
Slaw	Cooling 11:46	44						
Noodles	Retail	41	_					
Shrimp past.	Retail	41						
Tuna sal.	Retail	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.

7 3-301.11 Preventing Contamination from Hands - P,PF Food employee slicing black olives for tuna salad with bare hands. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Olives voluntarily discarded. Employee educated, washed hands, and donned gloves.

√ Spell

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P Can opener and strainer being stored on clean utensil shelving, with food debris. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: Both placed at two-compartment sink to be cleaned and sanitized.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking PF Repeat. Cole slaw and tuna salad were not recorded on date marking log with date of preparation, and during inspection new batch of tuna salad and cole slaw were actively being prepared. Ready-to-eat, potentially hazardous food prepared and held in a FOOD establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations (if held at 41F and below, held for 7 days). The day of preparation Lock shall be counted as Day 1. CDI: Both added to log. Ensure date of preparation is being recorded on log. Text

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Person in Charge (Print & Sign):	PEDRO	First	MARTIN	Last EZ	fedro M	ali	-)-M	entian
Regulatory Authority (Print & Sign)	CHRISTY :	First	WHITLE	Last Y	Christipha	itley	REN REN	<u></u> 15	
REHS ID	: 2610 -	Whitley, Christ	у		Verification Required D	ate:	/	/	
REHS Contact Phone Number	<u> </u>		vision of Pu	ublic Health Enviror pportunity employer.	nmental Health Section • F	ood Protecti	on Prog	ram	(ICPH)

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: SEA-PRODUCTS

Establishment ID: 3034020137

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.

37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Food storage on floor of walk-in freezer. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.

- 43 4-502.14 Shells, Use Limitations C Establishment is re-using cleaned scallop shells for frozen individual portions of items such as crab imperial and baked scallops, etc. Discussion with person-in-charge regarding single-service shaped aluminum containers to be used. Mollusk and crustacea shells may not be used more than once as serving containers. 0 pts taken to establishment has stopped using shells and is finishing selling product remaining in shells.
- 54 6-303.11 Intensity-Lighting C Lighting measuring low (measured in foot candles) at oven 23-26 and 26-44 on center prep table. Increase lighting intensity to be at least: 50 foot candles at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.





Spell

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Spell

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