

# Food Establishment Inspection Report

Score: 87

Establishment Name: QUIET PINT TAVERN

Establishment ID: 3034012288

Location Address: 1420 WEST FIRST STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/10/2021

Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 10:45 AM

Time Out: 2:30 PM

Permittee: QUIET PINT INC.

Total Time: 3 hrs 45 min

Telephone: (336) 893-6881

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: 5

No. of Repeat Risk Factor/Intervention Violations: 4

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0			
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0			
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			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"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0			
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
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"/>	33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	<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			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			<b>Proper Use of Utensils</b> .2653, .2654										
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0			
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	13	0		<input checked="" 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			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	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"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Compliance with Approved Procedures</b> .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0			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			
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>	<b>Total Deductions:</b> 13										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input checked="" type="checkbox"/>	13	0		<input checked="" type="checkbox"/>											
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
<b>Consumer Advisory</b> .2653																				
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0													
<b>Highly Susceptible Populations</b> .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0													
<b>Chemical</b> .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													



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Food Protection Program

Page 1 of

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Food Establishment Inspection Report, 3/2013



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUIET PINT TAVERN  
 Location Address: 1420 WEST FIRST STREET  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27101  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: QUIET PINT INC.  
 Telephone: (336) 893-6881

Establishment ID: 3034012288  
☒ Inspection ☐ Re-Inspection Date: 06/10/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: dhillman62@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Patrick Caldwell 6-8-26	0.0	Cut tomatoes					
Hot water	3 comp sink	130.0						
Quat sani	3 comp sink - ppm	200.0						
Chlorine sani.	Dishmachine - after repair	100.0						
Wings	Final	184.0						
Black bean soup	Reheat - 2nd	203.0						
Slaw	Salad make unit	50.0						
Cherry tomatoes	Salad make unit	60.0						
Pasta	Salad make unit	44.0						
Pico de gallo	Walk-in cooler	45.0						
Queso	Walk-in cooler	45.0						
Red peppers	Walk-in cooler	45.0						
Ranch	Walk-in cooler	44.0						
Chorizo	Walk-in cooler	46.0						
Kimchi	Grill make unit	41.0						
Cooked onions	Grill make unit	45.0						
Pulled pork	Grill make unit	49.0						
Cooked mushrooms	Grill make unit	41.0						
Ham	Fry make unit	55.0						
Wings	Fry make unit	56.0						

Person in Charge (Print & Sign): Mindy First Last  
 Regulatory Authority (Print & Sign): Christy First Last  
Box Whitley

*Mindy E. Box*  
*Christy Whitley REHS*

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 06/11/2021

REHS Contact Phone Number: (336) 703-3157



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Page 1 of \_\_\_\_

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## 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.

- 6 2-301.14 When to Wash - P Food employee used glove hands to contact cell phone and continued with contacting clean utensils with same gloves without removing gloves and washing hands. / Two food employees contacted trash can with gloved hands, removed gloves, and donned new gloves without washing hands. / Employee exited kitchen to outside storage shed, and returned to kitchen and immediately removed food from oven without washing hands. Food employees shall clean their hands and exposed portions of their arms .. immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. CDI: Person-in-charge directed all employees to wash hands.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Rolls of raw ground beef stored on speed rack with whole muscle beef. Food shall be protected from cross contamination by separating foods in order of final cook temperatures. CDI: Food employee rearranged items. // 3-304.15 (A) Gloves, Use Limitation - P Repeat. Food employee used gloves hands to contact cell phone and continued with contacting clean utensils without changing gloves and washing hands. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Food employee educated, removed gloves and washed hands.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Repeat. Can opener blade, slicer, two table top dicers, wall mounted dicer, grater, several bowls, sauce bottles, plastic containers, metal containers, strainer, ladles and tongs all being stored as clean with food and/or tape residue. Equipment food-contact surfaces of and utensils shall be clean to sight and touch. CDI: Cleaned and sanitized during inspection. // 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Chlorine dishmachine registering 0ppm chlorine via REHS test strips. Maintain chlorine dishmachine between 50-200ppm chlorine. CDI: Ecolab arrived during inspection and repaired dishmachine to 100ppm chlorine.
- 17 3-403.11 Reheating for Hot Holding - P Black beans soup reheated 131-140F and cheese sauce reheated 130-136F and place into warmer. / Cheese sauce was pulled from reheat and placed in warmer measuring 151-158F. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. CDI: Both reheated above 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. The following foods measuring above 41F: in salad make unit - lettuce x 3 (46-53F), sliced tomato (56F), cut cherry tomato (60F), feta cheese (56F), bleu cheese (58F), pico de gallo x 2 (51-52F), macaroni salad (52F), corn (49F), green beans (50F), slaw (56F), portioned rice (43F), portioned pasta (44F), heavy cream (48F), two containers of portioned cheeses (59-60F); in fry make unit portioned bags of wings (55-56F), containers of ham and salami (55F), cut cherry tomatoes (53F), pepperoni (46F), and garlic and oil (53F); in grill make unit - cooked onions and slaw (45F), sliced ham (46-48F), and portioned bags of pulled pork (46-49F); and in walk-in cooler: chorizo (46F) and the following items between 44-45F salmon, pico de gallon x 2, roasted red peppers, queso, dressings made with buttermilk (ranch, chipotle ranch), chipotle crema, crema, beshmaeal sauce, and sliced cheeses. Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. \*Verification required for cold holding by 6-11-21. Contact 336-703-3157 or Whittleca@forsyth.cc\*
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF Ambient air of walk-in cooler 42F and incapable of holding foods at 41F and below. / Ambient air of salad make unit 50F and fry make unit at 51F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. Repair person arrived and walk-in cooler ambient at 35F and salad make unit at 36F. \*Verification required by 6-11-21 for the repair of fry make unit. Contact 336-703-3157 or Whittleca@forsyth.cc\*
- 33 3-501.13 Thawing - C Bulk deli ham being thawed at room temperature. Potentially hazardous food shall be thawed: 1) under refrigeration that maintains the temperature of 41F and below, 2) completely submerged under running water of 70F and below, or 3) as a part of the cooking process.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Wet wiping cloth bucket being stored on floor between make units. Containers of chemical sanitizing solutions .. in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service or single-use articles.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Replace torn gaskets to drawers of fry make unit, doors of reach-in freezer and walk-in cooler door. / Ambient air temperature of pepsi beverage cooler storing crema at bar 48F. / Shelving is losing finish inside pepsi cooler at bar. / Undersides of shelving above three compartment sink and dishmachine are rusted. / Cold holding drawers are off track. / Diamond plate at bottom of walk-in cooler door is separating. / Condensation built up in bottom of reach-in cooler. Equipment shall be maintained cleanable and in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Heavy brown build up on interior of dishmachine. / Drainboards are soiled. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. (Different areas noted) Additional cleaning on shelving above make units, interior of reach-in freezer, interior of make units, and interior of glass cooler at bar. Nonfood-contact surfaces of equipment shall be kept free of accumulation of dust, dirt, food residue and other debris.
- 49 5-205.15 (B) System maintained in good repair - C Water leaking from faucet and pipe underneath of handwashing sink at clean utensil shelving. A plumbing system shall be maintained in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Finish on board at wall mounted dicer is chipping. / Recaulk

handwashing sink at clean utensil shelving to wall. // 6-501.12 Cleaning, Frequency and Restrictions - C Additional floor cleaning is needed under equipment at bar and in dry storage shed. / Black build up around three compartment sink on wall. Physical facilities shall be cleaned as often as necessary to be maintained.