

Food Establishment Inspection Report

Score: 80.5

Establishment Name: SILVIA'S HONEYTREE

Establishment ID: 3034012208

Location Address: 150 HANES MILL COURT

☐ Inspection ☒ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/10/2021

Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 8:57 AM

Time Out: 4:11 PM

Permittee: SILVIA'S HONEYTREE LLC

Total Time: 7 hrs 14 min

Telephone: (336) 377-2199

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: 9

No. of Repeat Risk Factor/Intervention Violations: 5

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		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0	<input type="checkbox"/>	<input type="checkbox"/>	30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.3	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>	32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .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"/>	<input checked="" type="checkbox"/>	33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	<input checked="" type="checkbox"/>	1.3	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	1.3	0	<input checked="" type="checkbox"/>	<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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.3	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0	<input type="checkbox"/>	<input type="checkbox"/>	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"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0	<input type="checkbox"/>	<input type="checkbox"/>	Total Deductions: 19.5										
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"/>	<input type="checkbox"/>											
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0	<input type="checkbox"/>	<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"/>	<input checked="" type="checkbox"/>											
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"/>	<input type="checkbox"/>											
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	<input type="checkbox"/>	<input 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	0.3	0	<input type="checkbox"/>	<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	1.3	0	<input type="checkbox"/>	<input type="checkbox"/>											
Chemical .2653, .2657																				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.3	0	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>											



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section

• Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SILVIA'S HONEYTREE
 Location Address: 150 HANES MILL COURT
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: SILVIA'S HONEYTREE LLC
 Telephone: (336) 377-2199

Establishment ID: 3034012208
☐ Inspection ☒ Re-Inspection Date: 06/10/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1:
 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
Smoked Sausage	reheat	173.0	Country Ham	walk-in cooler	41.0			
Sausage	reheat	182.0	Leg Quarters	walk-in cooler	41.0			
Chicken and Dumplings	reheat	177.0	Boiled Ham	walk-in cooler	38.0			
Pinto Beans	reheat	168.0	Rice	walk-in cooler	38.0			
Green Beans	reheat	168.0	Hot Water	dish machine	170.0			
Scrambled Eggs	final cook	159.0	Hot Water	3-compartment sink	130.0			
Meat Sauce	hot holding	163.0	Quat Sani	3-compartment sink	200.0			
Marinara	hot holding	168.0						
Grits	hot holding	157.0						
Gravy	hot holding	147.0						
Spanakopita	upright cooler	41.0						
Lasagna	upright cooler	41.0						
Spinach	upright cooler	39.0						
Diced Tomatoes	make-unit 1	41.0						
Cole Slaw	make-unit 1	41.0						
Shredded Lettuce	make-unit 1	41.0						
Ham	make-unit 1	39.0						
Roast Beef	grill cooler drawer	52.0						
Corned Beef	grill cooler drawer	41.0						
Beef Strips	grill cooler drawer	48.0						

Person in Charge (Print & Sign): Silvia First Last
 Lino
 Regulatory Authority (Print & Sign): Victoria First Last
 Murphy

Refuse to Sign

[Signature]

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814



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Establishment Name: SILVIA'S HONEYTREE

Establishment ID: 3034012208

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.

- 1 2-103.11 (A)-(L)Person-In-Charge-Duties-REPEAT - PF: Employees observed touch bread with bare hands and placing lemons on cups with bare hands./containers of sausage didn't meet cooling parameters/dishes were sanitizing in a solution of 0 ppm. The person in charge shall ensure that food (D) employees are effectively cleaning their hands, by routinely monitoring the employees handwashing, (G) Employees are using proper methods to rapidly cool potentially hazardous foods that are not held hot or are not for consumption within 4 hours, through daily oversight of the employees routine monitoring of food temperatures during cooling, (I) employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing.
- 6 2-301.14 When to Wash -REPEAT - P: Waitresses were coming from the dining room and going to the toaster area retrieving gloves to prepare food without washing hands prior to. Food employees shall clean their hands and exposed portion of their arms immediately before engaging in food preparation as often as necessary to remove soil and contamination when changing task, before donning gloves, after engaging in other activities that contaminate hands. CDI: PIC was informed of the issue and advised to inform employees of washing hands before retrieving gloves to prepare food.
- 7 3-301.11 Preventing Contamination from Hands - P: A waitress was observed contacting bread with bare hands/a waitress was observed placing lemon on cups with bare hands. Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form. CDI: After education and correction, the waitresses discarded items.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Containers of meat were stored on top of boxes of pies in the walk-in freezer. Food shall be protected from cross contamination by arranging each type of food in the equipment so that cross contamination of one type with another is prevented. CDI: PIC rearranged storage order.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Dishes were being sanitized in a concentration of 0 ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified by manufacturer's specifications. CDI: Employee produced a concentration of 200 ppm 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - REPEAT-P: The following items were stored soiled in clean dish areas: 6 bowls, 2 ramekins, 3 plates, 2 mixing bowls, 1 lemon juicer, 3 cups. Food-contact surfaces shall be clean to sight and touch. CDI: Items were placed in the warewashing area to be cleaned.
- 18 3-501.14 Cooling - P:Two pans of sausage patties placed in the walk-in cooler at 8:00 a.m measuring at 124 F-135 F measured at temperatures of 94 F-102 F at 10:22 a.m./noodles in the walk-in cooler measuring at 44 F at 9:08 a.m. measured at 43 F at 10:12 a.m. Cooked potentially hazardous food shall be cooled within 2 hours from 135 F to 70 F and within a total of 6 hours from 135 F to 41 F or less. CDI: After intervention and education, the sausage was discarded and noodles were placed in the walk-in freezer to rapidly cool.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding -REPEAT- P: The following items measured at temperatures above 41 F: (upright cooler) spaghetti noodles (44 F), (make-unit) lettuce (42 F), (make-unit 2) sliced purple cabbage (43 F), (reach-in cooler) egg beaters (43 F), milk wash (43 F), virgina ham (45 F), (grill cooler drawers) corned beef (52 F), roast beef (52 F), gyro meat (53 F), marinated chicken (47 F), marinated beef strips (48 F), hamburgers (55 F-57 F), country ham (60 F), salami (45 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: Raw meat was salvaged and placed in the walk-in cooler, all other items were discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: A container sliced salami in the grill cooler drawer was without date marking. 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 combination 41 F or less for 7 days or 45 F or less for 4 days. CDI: Item was discarded./3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: A container of sliced roast beef and a container of sliced corned beef in the grill cooler drawer were labeled 6/3/21. A food shall be discarded if it is appropriately sate marked with a date or day that exceeds a temperature and time combination of 41 F or less for 7 days or 45 F or less for 4 days. CDI: PIC discarded items
- 26 /7-204.11 Sanitizers, Criteria-Chemicals - P: A bucket of chlorine sanitizer for wiping food-contact surfaces measured at concentration above 200 ppm. Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements of manufacturer's specification. CDI: After education and intervention, a sanitizer solution of 100 ppm was produced.
- 31 3-501.15 Cooling Methods-REPEAT - PF: Two pans of sausage patties placed in the walk-in cooler at 8:00 a.m measuring at 124 F-135 F measured at temperatures of 94 F-102 F at 10:22 a.m./noodles in the walk-in cooler measuring at 44 F at 9:08 a.m. measured at 43 F at 10:12 a.m./lettuce (43 F-44 F) and red cabbage (43 F) were placed in the make-unit without being cooled properly. Cooling shall be accomplished by using one or more of the following methods based on the food being cooled: placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient, or other effective methods./when place in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer through the container walls. CDI: Sausage was discarded. Other items were placed in the walk-in freezer to rapidly cool.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: Bottles of water and oil at the grill were unlabeled. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 36 6-501.111 Controlling Pests - C: Roaches were observed in the can wash and crawling from under the make-unit. The premises shall be maintained free of insects, rodents, and other pest.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Several pans were uncovered in the fryer station and in the reach-in cooler/vegetables uncovered in the walk-in cooler. Food shall be protected from contamination by storing the food in clean, dry location, where it is not exposed to splash, dust, or other contamination
- 38 2-402.11 Effectiveness-Hair Restraints - C: Employees preparing food without beard guards/waitress preparing bread and wrapping utensils without wearing hair restraints. Food employee shall wear hair restraints such as hats, hair coverings, or nets beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: A bucket of sanitizer holding wiping clothes under the drink station measured at 0 ppm. Cloths-in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution specified by manufacturer's specification.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Containers on the cook line are being soiled with food debris/plates are being stored on soiled shelving/clean cups stored on soiled trays. Cleaned equipment and utensils, laundered linens, and single-use articles shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Curtains are broken in the walk-in cooler. Equipment shall be maintained in good repair./4-502.11 (A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices - C: One of the four thermometers were broken/two knives in the utensil drawer were chipped. Utensils shall be maintained in a state of good repair.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF: An employee was washing dishes in a wash solution of 95 F. The temperature of the wash solution in a manual warewashing equipment shall be maintained at not less than 110 F or the temperature manufacturer's specifications. CDI: Employee produced an appropriate was solution temperature .
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -REPEAT- C: Cleaning is needed to/on the following: overhead shelving along grill line, shelving holding food-equipment surfaces on cook line, shelves in dry storage, and shelves in the walk-in cooler. Non-food contact surfaces and utensils shall be clean to sight and touch.
- 49 5-203.14 Backflow Prevention Device, When Required - P: A sprayer gun was connected to the hose and no backflow was present. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law. CDI: PIC removed hose during inspection.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C: The outside recyclable is busting on the bottom and rusting. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair./5-501.113 Covering Receptacles - C: Outside receptacle door open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered./5-501.114 Using Drain Plugs - C: The drain plug is missing in the outside receptacle. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place./5-501.115 Maintaining Refuse Areas and Enclosures - C: There is an accumulation of debris and leaves around the dumpster area. A storage area and enclosure for refuse, recyclables, and returnables shall be maintained free of unnecessary items and clean.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: Broken floor tiles at back door exit. Physical facilities shall be maintained in good repair./6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Cleaning is needed to/on the following: floors under equipment, floors in dry storage area, floors in walk-in freezer, and walls behind steam table and in warewashing area. Physical facilities shall be cleaned as often as necessary to keep them clean./6-501.113 Storing Maintenance Tools - C: A caulking gun was stored above dough kneader. Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be stored so they do not contaminate food, equipment, utensils, linens, and single-service and single-use articles.
- 54 6-202.11 Light Bulbs, Protective Shielding - C: The was no light shield covering the glass bulb in the walk-in freezer. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles./6-303.11 Intensity-Lighting -REPEAT- C: Lighting measured low in the following areas: walk-in cooler (7 ft candles), walk-in freezer (8 ft candles), (women's restroom) 2nd stall (15 ft candles), 3rd stall (17 ft candles), in front of oven (39 ft candles). The light intensity shall be: at least 10 foot candles 30 inches above the floor in walk-in refrigeration, 20 foot candles in toilet rooms, and 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