

Food Establishment Inspection Report

Score: 96.5

Establishment Name: PLAZA RESTAURANT

Establishment ID: 3034014072

Location Address: 806 HWY 66 SOUTH

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: PLAZA RESTAURANT LLC

Telephone: (336) 996-7923

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/20/2022 Status Code: A

Time In: 10:35 AM Time Out: 12:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN OUT				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cold holding temperatures		3	0	X	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0		X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0		X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0		X
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	0		X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PLAZA RESTAURANT
 Location Address: 806 HWY 66 SOUTH
 City: KERNERSVILLE State: NC
 County: 34 Forsyth Zip: 27284
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: PLAZA RESTAURANT LLC
 Telephone: (336) 996-7923

Establishment ID: 3034014072
 Inspection Re-Inspection Date: 06/20/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: stephenkroustalis@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
hot water	dish sink	130	potato salad	make unit	47			
hot water	dishmachine	174	slaw	make unit	40			
sanitizer Cl	bucket	100	tuna salad	make unit	40			
oven roasted chicken	final cook	174	hamburger	bottom of make unit	39			
grilled chicken	final cook	168	diced ham	cooler drawer of make unit	40			
Black Eyed Peas	final cook for hot holding	159	diced turkey	cooler drawer of make unit	40			
cooling chicken soup 11:00 am	walk in cooler	127	cooked apples	hot holding steam table	160			
cooling chicken soup 11:15 am	walk in cooler	104	green beans	hot holding steam table	164			
pasta	walk in cooler	40	gravy	hot holding steam table	159			
meat balls	walk in cooler	39	mashed potato	hot holding steam table	167			
sliced tomato	walk in cooler	38	meatballs in marinara	hot holding steam table beside flat top	170			
cheese	walk in cooler	39	marinara	hot holding steam table beside flat top	170			
slaw	walk in cooler	39	gravy	hot holding steam table beside flat top	170			
lettuce	walk in cooler	40	grits	hot holding steam table beside flat top	172			
steamed broccoli	walk in cooler	40	meat balls	final reheat	177			
cooked beets	make unit	39	broccoli casserole	hot holding steam table	160			
lettuce	make unit	40	CFPM Stephen M Kroustalis	07/09/2025	0			
diced tomato	make unit	39						
sliced tomato	make unit	44						
chicken salad	make unit	39						

Person in Charge (Print & Sign): Stephen First Last
Kroustalis
 Regulatory Authority (Print & Sign): John First Last
Dunigan

Stephen M. Kroustalis

John Dunigan

REHS ID: 3072 - Dunigan, John

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3128



North Carolina Department of Health & Human Services

Division of Public Health
 Environmental Health Section
 Food Protection Program
 DHHS is an equal opportunity employer.
 Page 1 of _____ Food Establishment Inspection Report, 10/2021



Comment Addendum to Inspection Report

Establishment Name: PLAZA RESTAURANT

Establishment ID: 3034014072

Date: 06/20/2022 **Time In:** 10:35 AM **Time Out:** 12:45 PM

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.

- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT with improvement- The following ingredients at the top of the make unit measured above 41F as noted in temperature log: sliced tomatoes and potato salad. Time / Temperature Control for Safety Food and ingredients in cold holding shall be held at 41F or below. CDI- Per employee discussion, items were placed on unit within last 2 hours and moved to walk in cooler to cool down. Employee replaced with new ingredients from walk in cooler in smaller portions and placed lid on containers. Items remained at 41F and below before leaving inspection.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. Shelves in walk in cooler, walk in freezer, and dry storage area are severely rusted. Floor is bowing up in walk in freezer. Floor base in walk in cooler is corroded. Recondition/replace equipment stated above.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) REPEAT with improvement. Clean dust from walls, ceiling, and fan guards in walk in cooler. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, debris, and food residue.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) REPEAT. Additional cleaning is needed on the bases of the toilets in the men and women's restroom. Additional cleaning is needed on the handwashing sinks in the men and women's restroom. Plumbing Fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Walls in dry storage area, near water heater area need to be cleaned. Floor cleaning is needed in both men and women's restrooms. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Paint on walls of dry storage room is beginning to peel off. Physical facilities shall be maintained in good repair.