Food Establishment Inspection Report

Establishment Name: PB'S TAKE OUT									
Location Address: 1412 S. HAWTHORNE RD.									
City: WINSTON SALEM	State: North Carolina								
Zip: 27103 County: 34 Forsyth									
Permittee: P B'S TAKE OUT INC									
Telephone : (336) 748-8990									
Inspection	 Re-Inspection 								
Wastewater System:									
Municipal/Community	On-Site System								
Water Supply:									
Municipal/Community	On-Site Supply								

Date: 06/22/2022 Time In: 2:47 PM	Status Code: A Time Out: 3:50 PM
Category#: III	<u> </u>
FDA Establishment Type:	rasi roou Resiaurani
No. of Risk Factor/Interve	ntion Violations: 1
	ntervention Violations: 0

Establishment ID: 3034011702

Score:

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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				וטס	Г	CDI	R	VR			
Supervision .2652				_							
3	Ė		г	\Box	PIC Present, demonstrates knowledge, &	Т		Т			
1	X	оит	N/A		performs duties	1		0			
2	X	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	×	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	X	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic	Practices .2652, .2653						
	-	OUT	_		Proper eating, tasting, drinking or tobacco use	1	0.5	-			_
7	, ,	OUT	L	Ш	No discharge from eyes, nose, and mouth	1	0.5	0			_
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
8	X	оит		Ц	Hands clean & properly washed	4	2	0			_
9		оит		N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			
Α	ppr	ove	d S	our	ce .2653, .2655						
	-	оит	_		Food obtained from approved source	2	1	0			
	-	оит	_	1 }¢	Food received at proper temperature	2	1	0			
13	X	оит	_	Н	Food in good condition, safe & unadulterated Required records available: shellstock tags,	2	1	0			
14	IN	оит	• X A	N/O	parasite destruction	2	1	0			
Pi	ote	ectio	n fi	rom	Contamination .2653, .2654						
	'	оит	N/A	N/O		3	1.5	-			
16	X	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
					ardous Food Time/Temperature .2653	_					
		OUT				3	1.5	-	\vdash		_
		OUT			Proper reheating procedures for hot holding Proper cooling time & temperatures	3	1.5	-			
2U 21	-	OUT OUT	-		Proper hot holding temperatures	3	1.5	₩	\vdash		
22	٠,	оит о х (т	-	_		3	1.5	-	X		\vdash
		OUT	-	-		3	1.5	-			\vdash
24	IN	оит	ŊΧĄ	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
С	ons	um	er A	dvi	sory .2653						
	П	оит			Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
н	gh	ly S	usc	epti	ble Populations .2653	•		_			
	Ť	оит	$\overline{}$	Ė	Pasteurized foods used; prohibited foods not offered	3	1.5	0			
С	hen	nica		ш	.2653, .2657						
		оит			Food additives: approved & properly used	1	0.5	0			
	-	оит		-	Toxic substances properly identified stored & used	2	1	0			
С	onf	orm	anc	e w	ith Approved Procedures .2653, .2654, .2658						
		оит			Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
_	-	_	_	_		-	_	_			

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	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	IN	OUT	n)(A		Pasteurized eggs used where required	1	0.5	0		П	
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	1)X A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оит	1)X(A	N/O	Plant food properly cooked for hot holding	1	0.5	0		П	
35	IN	OUT	n)X(A	N/O	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0			
Food Identification .2653											
37	Ж	оит			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	×	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	×	оит			Personal cleanliness	1	0.5	0			
41	×	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	×	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	гор	er Us	se o	f Uto	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	оит			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	M	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	OUT			Non-food contact surfaces clean	1	0.5	0			
PI	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	X	OUT			Plumbing installed; proper backflow devices	2	1	0			
52	M	оит			Sewage & wastewater properly disposed	2	1	0		Ц	
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
		OUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	_			
55	IN	о х (т			Physical facilities installed, maintained & clean	X	0.5	0		Х	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	1					
F Duil	ملله	Haal	th.	Emilia	ironmental Health Section • Food Protection						





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011702 Establishment Name: PB'S TAKE OUT Location Address: 1412 S. HAWTHORNE RD. Date: 06/22/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: III Email 1:ppate05@aol.com Municipal/Community On-Site System Water Supply: Permittee: P B'S TAKE OUT INC Email 2: Telephone: (336) 748-8990 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 40.0 Lettuce make-unit 37.0 **Tomatoes** make-unit 41.0 Cole Slaw make-unit 40.0 Sauerkraut make-unit 43.0 Cole Slaw upright cooler 38.0 Hot Dogs upright cooler 146.0 Chili hot holding 172.0 hot holding Burger 40.0 hot holding Hot Dogs 139.0 Cheese Sauce hot holding 0.000 Serv Safe Brandon Pate 3-16-26

First Last

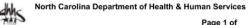
Person in Charge (Print & Sign): Brandon Pate

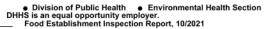
First Last

Regulatory Authority (Print & Sign): Victoria Murphy

REHS ID: 2795 - Murphy, Victoria Verification Required Date:

REHS Contact Phone Number: (336) 703-3814









Comment Addendum to Inspection Report

Establishment Name: PB'S TAKE OUT Establishment ID: 3034011702

Date: 06/22/2022 Time In: 2:47 PM Time Out: 3:50 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.

- 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: Cole slaw in the upright cooler measured at 41 F. Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: The unit was in defrost mode and the PIC moved item into a new unit to be brought down to 41 F.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods-C: Repaint floors in bathrooms./repair walls in dining room. Physical facilities shall be maintained in good repair.// 6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed on walls and ceiling tiles throughout the establishment/cleaning is needed under equipment. Physical facilities shall be cleaned as often as necessary to keep hem clean.