

Food Establishment Inspection Report

Score: 93.5

Establishment Name: JEFFREY ADAMS ON FOURTH

Establishment ID: 3034012178

Location Address: 321 W 4TH STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: JEFFREY ADAMS INVESTMENT GROUP

Telephone: (336) 448-1714

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/21/2022 Status Code: A

Time In: 1:30 PM Time Out: 5:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	1	<input checked="" type="checkbox"/>	X
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	IN	<input checked="" type="checkbox"/>	OUT	Proper eating, tasting, drinking or tobacco use	1	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	OUT	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/>
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	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0
21	IN	OUT	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1.5	0
22	IN	<input checked="" type="checkbox"/>	OUT	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0
23	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	0
24	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	IN	<input checked="" type="checkbox"/>	OUT	Toxic substances properly identified stored & used	<input checked="" type="checkbox"/>	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	OUT	In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/>
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	IN	<input checked="" type="checkbox"/>	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/>	0
48	IN	<input checked="" type="checkbox"/>	OUT	Warewashing facilities: installed, maintained & used; test strips	1	<input checked="" type="checkbox"/>	0
49	<input checked="" type="checkbox"/>	OUT		Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656							
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN	<input checked="" type="checkbox"/>	OUT	Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/>	0
52	<input checked="" type="checkbox"/>	OUT		Sewage & wastewater properly disposed	2	1	0
53	IN	<input checked="" type="checkbox"/>	OUT	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN	<input checked="" type="checkbox"/>	OUT	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>
56	IN	<input checked="" type="checkbox"/>	OUT	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0
TOTAL DEDUCTIONS:				6.5			



Comment Addendum to Food Establishment Inspection Report

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 Permittee: JEFFREY ADAMS INVESTMENT GROUP
 Telephone: (336) 448-1714

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☒ Inspection ☐ Re-Inspection Date: 09/21/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: jeffreyadamsdining@yahoo.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
pimento cheese	right prep cook line	38						
salmon	vold drawer	41						
tomato	left prep cook line	40						
pot roast	walk in cooler	46						
cheese	walk in cooler	42						
potatoes	cook temp	213						
lettuce	downstairs walk in cooler	50						
milk	dairy cooler	40						
beef	meat cooler	41						
bernaise sauce	worktop cooler	40						
cut tomato	prep acrodd from cook line	40						
hot water	3 compartment sink	144						
hot water	dish machine	142						

First
 Person in Charge (Print & Sign): Matthew

Last
 Saseen



First
 Regulatory Authority (Print & Sign): Amanda

Last
 Stevens



REHS ID: 2543 - Stevens, Amanda

Verification Required Date: 09/24/2022

REHS Contact Phone Number: (336) 703-3129

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

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 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: JEFFREY ADAMS ON FOURTH

Establishment ID: 3034012178

Date: 09/21/2022 **Time In:** 1:30 PM **Time Out:** 5:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Matthew Saseen		Food Service		10/09/2024

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) - (P) (Pf) Several priority or priority foundation violations observed during inspection. These violations may directly lead to foodborne illness. PIC shall ensure rules in the code for food safety and handling are met. CDI. PIC educated.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) 2 open employee beverages observed on prep tables during active food prep. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 8 2-301.14 When to Wash (P) Two employees observed washing hands then using bare hands to turn off faucet. Food employees must wash hands after engaging in activities that contaminate the hands. Use paper towels to turn off faucet after washing hands to avoid recontaminating hands. CDI. Employees educated and washed hands using correct procedure. 0 points.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Many items in main walk-in cooler 41-46F, including cooked meats, raw seafood, cheeses, produce and side items. Air temp of unit 41.5F. Lettuce in downstairs walk in cooler 51F. Air temp of unit 50F. Maintain TCS foods in cold holding at 41F or less. Adjustments made to air temp of upstairs walk in cooler. Air temp 35F within 2 hours. Foods above 45F discarded. Other foods allowed to cool in walk in cooler.
Lettuce in walk-in cooler downstairs discarded. Downstairs walk-in cooler must be repaired to maintain food temperatures of 41F or less within 3 days. Downstairs cooler currently used to house non TCS foods and alcohol. Contact Amanda Stevens at 336-703-3129 or stevenar@forsyth.cc when compliant. Verification required.
- 28 7-201.11 Separation - Storage-P-Container of batteries stored in walk in freezer above raspberry marmalade. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- Batteries relocated. Repeat violation. Full credit taken.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Two ice scoops stored in pan with several inches of water present. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain. 0 points.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repair downstairs walk in cooler to maintain food temperatures of 41F or less. Replace string on ticket holder with approved S-hooks. Recondition or replace rusted casters on equipment throughout kitchen. Replace rusted frame for dirty linen storage. Refinish worn finish on gray mixer with approved manufacturer instructions. Repair shelf with damaged FRP to left of prep unit across from grill. Recondition rusted surfaces of kitchen walk in cooler door inside and out. Equipment shall be in good repair.
- 48 4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature (Pf) Final rinse temperature of hot water sanitizing dish machine 142F (plate contact temperature). The temperature of the hot water to sanitize in a stationary single rack temperature machine is 165°F. Repair machine to meet this requirement within 3 days. Verification required. Contact Amanda Stevens when compliant at 336-703-3129 or stevenar@forsyth.cc.
- 51 5-205.15 Plumbing in good repair-C- Repeat violation. Drain closure mechanism is loose and water leaks from pipes below sink when using closure. Maintain plumbing systems in good repair.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) No covered receptacle present in upstairs ladies restroom. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. 0 points.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repair damaged floor in front of ovens. Recondition rusted vent in dish machine area. Physical facilities shall be in good repair. 0 points.
- 56 6-303.11 Intensity - Lighting (C) Lighting low at all restroom plumbing fixtures at 5-9 foot-candles. Increase lighting to 20 foot-candles at plumbing fixtures. Lighting low in walk in freezer and at downstairs coolers (6 foot-candles) at 3 foot-candles. Increase to 10 ftcndl in food storage areas. Lighting low at pepsi machine and ice machine at 30 ftcndls. Increase to 50 in food prep areas.

Additional Comments

Facility shall correct items that are marked verification required or permit action may be taken.