Food Establishment Inspect	ion l	Re	epo	ort							
Establishment Name: HOLLY TATE FINE	CATER	RINC	3					E	st	ablishment II	D: 3034020571
Location Address: 4784 KINNAMON RD											
City: WINSTON SALEM State: North	Caroli	20							_		
· · · · · · · · · · · · · · · · · · ·		па					D	ate	<u>; 09</u>	9/22/2022	Status Code
Zip: 27103 County: <u>34 Forsyth</u>							Т	ime	e In	:2:05 PM	Time Out:
Permittee: CREATIVE CATERING LLC							С	ate	ao	ry#: IV	
Telephone: (336) 766-5899									-		be: Full-Service
⊗ Inspection ○ Re-Inspection	on							DA	La	stabilistiment i y	
Wastewater System:											
🐼 Municipal/Community 💦 🔿 On-Site Sys	stem						N	0.	of F	Risk Factor/Inte	rvention Violatio
Water Supply:							N	o. (of F	Repeat Risk Fact	or/Intervention Vie
Ø Municipal/Community ○ On-Site Sup	oply										
Foodborne Illness Risk Factors and Public Hea				าร							d Retail Practice
Risk factors: Contributing factors that increase the chance of developi	•		ness.				Good	Reta	ail P		measures to control the
Public Health Interventions: Control measures to prevent foodborne i	liness or in	ijury	1								hysical objects into food
Compliance Status	0	UT	CDI	R	VR	Co	omp	liar	ice	Status	
Supervision .2652						Saf	e Foo	d an	d Wa	ater	.2653, .2655, .265
1 N/OUT N/A PIC Present, demonstrates knowledge, & performs duties	1	0								00	used where require
2 IN OXT N/A Certified Food Protection Manager	X	0				31	Х олт				m approved source
Employee Health .2652	4.			-		32	N OUT	₩A		methods	d for specialized pro
3 Mour Management, food & conditional employee; knowledge, responsibilities & reporting	2	1 0				Fo	od Ter	nper	atur	e Control	.2653, .2654
4 X OUT Proper use of reporting, restriction & exclusion	on 31	1.5 0			\vdash	22	X OUT			Proper cooling m	ethods used; adequ
Procedures for responding to vomiting &		0.5 0	-							equipment for ten	nperature control
diarrieai evento					L		N OUT			Plant food proper Approved thawing	ly cooked for hot ho
Good Hygienic Practices .2652, .2653 6 Nout Proper eating, tasting, drinking or tobacco us	se 1 0	0.5 0							1940	· · ·	ovided & accurate
7 No discharge from eyes, nose, and mouth		0.5 0					od Ide		catio		.2653
Preventing Contamination by Hands .2652, .2653, .2655	, .2656					37	XOUT	•		Food properly lab	eled: original conta
8 X out Hands clean & properly washed	4	2 0							f Foo	od Contamination	.2652, .2653, .26
9 Out N/AN/O bare hand contact with RTE foods or pre- approved alternate procedure properly follower	d 4	2 0								Insects & rodents	not present; no una
10 X OUT N/A Handwashing sinks supplied & accessible		1 0			$\left - \right $	38	Χ ίουτ			animals	
Approved Source .2653, .2655						39	🗙 оит			Contamination pr preparation, stora	evented during food
11 X OUT Food obtained from approved source 12 IN OUT NO Food received at proper temperature		1 0	-			40				Personal cleanlin	
12 IN out Image: Second se		1 0 1 0			\vdash		🗙 Ουτ				operly used & stored
Pequired records available: shellstock tags					$\left \right $	42]	🗙 ουτ	N/A		Washing fruits &	vegetables
14 IN OUT N/A C parasite destruction	2	1 0				Pro	per U	se o	fUte	ensils	.2653, .2654
Protection from Contamination .2653, .2654						43]	🗙 ουτ	•		In-use utensils: p	, ,
15 XOUT N/AN/O Food separated & protected		1.5 0				44		·		Utensils, equipme dried & handled	ent & linens: properl
16 X out Food-contact surfaces: cleaned & sanitized		1.5 0	<u> </u>		\vdash		-	-			le-service articles:
17 X OUT Proper disposition of returned, previously served reconditioned & unsafe food	2	1 0				45	х опт			stored & used	le-service articles.
Potentially Hazardous Food Time/Temperature .2653						46	α ουτ	·		Gloves used prop	erly
18 IN OUT N/A YO Proper cooking time & temperatures 19 IN OUT N/A YO Proper reheating procedures for hot holding		1.5 0 1.5 0		<u> </u>	$\left - \right $	Ute	nsils	and	Equ	ipment	.2653, .2654, .266
20 Nout N/AN/O Proper cooling time & temperatures		1.5 0			⊢∣						& non-food contact
21 IN OUT N/A C Proper hot holding temperatures	3 1	1.5 0				47	μ ουτ			approved, cleana constructed & use	ble, properly design ed
22 X out N/AN/O Proper cold holding temperatures 23 X out N/AN/O Proper date marking & disposition		1.5 0			\square				\vdash		ilities: installed, mai
23 OUT N/AN/O Proper date marking & disposition	3 1	1.5 0	1	1		48	Ν Ουτ	1	ı	used test string	

me In: <u>2:05 PM</u>	Time Out:3:45 PM
ategory#: <u>IV</u>	
DA Establishment Type:	Full-Service Restaurant
o. of Risk Factor/Interve	ntion Violations: <u>1</u>
o. of Repeat Risk Factor/I	ntervention Violations: 0
•	
Good R	Retail Practices
Retail Practices: Preventative meas	sures to control the addition of pathogens, chemicals,
and physic	al objects into foods.

Status Code: A

3 X 0 4 IN 0 5 IN 0 6 X 0 7 X 0 7 X 0 7 X 0 9 X 0 9 X 0 0 X 0 1 X 0 2 X 0 Proper 3 X 4 X 0 5 X 0	OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	N/A N/A N/A N/A N/A Se 0	ratur MO Scatio	Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing methods e Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate m .2653 Food properly labeled: original container od Contamination .2652, .2653, .2654, .2656, .266 Insects & rodents not present; no unauthorized animals Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables	1 2 2 1 1 1 1 1 2 557 2 2 2 1 1 1 1 1 1 1 1 1 1 1	0.5 1 0.5 0.5 0.5 0.5 1 1 1 1 1 0.5 0.5 0.5 0.5	0		
1 X 0 2 IN 0 Food T 3 X 0 4 IN 0 5 IN 0 5 IN 0 6 X 0 7 X 0 Y 0 1 X 0 0 X 0 X 0 X 0 1 X 0 2 X 0 X 0 X 0 1 X 0 1 X 0 1 X 0 1 X 0 1 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X 0 X	OUT Ten OUT OUT OUT OUT OUT OUT OUT OUT OUT	N/A	MO MO F Foo	Water and ice from approved source Variance obtained for specialized processing methods e Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate m .2653 Food properly labeled: original container od Contamination .2652, .2653, .2654, .2656, .26 Insects & rodents not present; no unauthorized animals Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables ensils .2653, .2654 In-use utensils: properly stored Utensils, equipment & linens: properly stored,	2 2 1 1 1 1 1 2 57 2 2 1 1 1 1 1 1 1	1 0.5 0.5 0.5 0.5 1 1 1 1 0.5 0.5 0.5 0.5 0.5			
2 IN 0 Food T 3 X 0 4 IN 0 0 4 IN 0 0 6 X 0 0 7 X 0 0 8 X 0 0 1 X 0 0 2 X 0 0 1 X 0 0 2 X 0 0 3 X 0 0 4 X 0 0 5 X 0 0 4 X 0 0 5 X 0 0 8 X 0 0 8 X 0 0 8 X 0 0 8 X 0 0 9 X 0 0	OUT OUT OUT OUT OUT OUT OUT OUT OUT OUT	N/A	MO MO F Foo	Water and ice from approved source Variance obtained for specialized processing methods e Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate m .2653 Food properly labeled: original container od Contamination .2652, .2653, .2654, .2656, .26 Insects & rodents not present; no unauthorized animals Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables ensils .2653, .2654 In-use utensils: properly stored Utensils, equipment & linens: properly stored,	2 1 1 1 1 2 557 2 2 1 1 1 1 1 1	1 0.5 0.5 0.5 0.5 1 1 1 1 0.5 0.5 0.5 0.5			
Food T 3 X 0 4 IN 0 5 IN 0 6 X 0 7 X 0 9 X 0 0 X 0 0 X 0 0 X 0 0 X 0 0 X 0 2 X 0 9 X 0 1 X 0 2 X 0 3 X 0 4 X 0 5 X 0 6 X 0 0 X 0 4 X 0 6 X 0 0 X 0 4 X 0 8 X 0 9 X 0	Ten out out out out out out out out out out	N/A N/A	MO MO F Foo	methods e Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate n .2653 Food properly labeled: original container od Contamination .2652, .2653, .2654, .2656, .26 Insects & rodents not present; no unauthorized animals Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables ensils .2653, .2654 In-use utensils: properly stored Utensils, equipment & linens: properly stored,	1 1 1 1 2 557 2 2 2 1 1 1 1 1 1	0.5 0.5 0.5 0.5 1 1 1 0.5 0.5 0.5 0.5	0 0 0 0 0 0 0 0 0 0		
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2 X 0 Proper 3 X 0 4 X 0 5 X 0 6 X 0 Utensil 7 X 0 8 X 0 9 X 0	OUT er Us OUT OUT	N/A se o	fUte	Washing fruits & vegetables ensils .2653, .2654 In-use utensils: properly stored Utensils, equipment & linens: properly stored,	1	0.5	0		
Proper 3) 0 4) 0 5) 0 6) 0 0 0 0 0 0 0 0 0 0 0 0 0 0	er Us OUT OUT	se o	fUte	In-use utensils: properly stored Utensils, equipment & linens: properly stored,	1	0.5			L
3 X 0 4 X 0 5 X 0 6 X 0 6 X 0 7 X 0 8 X 0 9 X 0	оит оит		fUte	In-use utensils: properly stored Utensils, equipment & linens: properly stored,			0		Г
4 × 0 5 × 0 6 × 0 Utensil 7 × 0 8 × 0 9 × 0	оит			Utensils, equipment & linens: properly stored,			0		Γ
5 × 0 6 × 0 Utensil 7 × 0 8 × 0 9 × 0					1				+
6 00 0 Utensil 7 00 0 8 00 0 9 00 0	оит				-	0.5	0		
Utensil 7 (M) 0 8 (M) 0 9 (M) 0				Single-use & single-service articles: properly stored & used	1	0.5	0		
7 🗙 o 8 🕅 o 9 🕅 o	OUT			Gloves used properly	1	0.5	0		Γ
8 X o 9 X o	ils a	and	Equi	ipment .2653, .2654, .2663					
9 🕅 0	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0		
11	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0		
Physic	OUT			Non-food contact surfaces clean	1	0.5	0		Γ
	cal	Fac	lities	s .2654, .2655, .2656					
0 🕅 0		N/A		Hot & cold water available; adequate pressure	1	0.5	0		Γ
1 X 0	OUT			Plumbing installed; proper backflow devices	2	1	0		ſ
2 🕅 0	OUT			Sewage & wastewater properly disposed	2	1	0		Ĺ
з 🕅 о	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0		
4 🗙 0	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0		
5 IN 0	о Х т			Physical facilities installed, maintained & clean	1	0.5	X		
6 🕅 o				Meets ventilation & lighting requirements; designated areas used	1	0.5	0		ſ



Time as a Public Health Control; procedures &

Pasteurized foods used; prohibited foods not

Food additives: approved & properly used

Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

Consumer advisory provided for raw/

.2653

.2653

Toxic substances properly identified stored & used 2 1 0

.2653, .2657

.2653, .2654, .2658

Pr 15 16

24

Consumer Advisory

Highly Susceptible Populations

25 IN OUT NA

Chemical

27 IN OUT NA

29 IN OUT NX

records

offered

Conformance with Approved Procedures

undercooked foods

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

3 1.5 0

1 0.5 0

3 1.5 0

1 0.5 0

1 0

	Comment	Addend	dum to	Food E	<u>stablish</u>	ment Inspec	ction Report				
Establishme	ent Name: HOLLY TAT	E FINE CAT	TERING		Establishment ID: 3034020571						
Location A	Address: <u>4784 KINNAM</u> STON SALEM			tate:NC	X Inspection Re-Inspection Date: 09/22/2022 Comment Addendum Attached? X Status Code: A						
County: 34		Z	ip: <u>2</u> 7103		Water sample taken? Yes X No Category #: IV						
Water Suppl	System: X Municipal/Comm y: X Municipal/Comm CREATIVE CATERING	unity 🗌 On-S			Email 1:htate@hollytatefinecatering.com						
Telephone	e: (336) 766-5899				Email 3:						
			Temp	erature O	bservatio	ns					
	Effective	January	1, 201	9 Cold H	olding is	now 41 degr	ees or less				
Item sweet potato	Location Delfield 2 door in back	Temp Iter 34	n	Location		Temp Item	Location	Temp			
sauce reduction	Delfield 2 door on right	38									
cheese	Maxx cold 2 door	39									
steak	COOLING in kitchen at approx 2.10	136									
steak	COOLING in freezer at 3:00	62									
hot water	3 comp sink	158									
Cl sanitizer	3 comp sink (ppm)	100									
Person in Cl	Fir harge (Print & Sign): Ben			<i>Last</i> McManus		har	in,				
	First					1					
Regulatory Aut	hority (Print & Sign): Aub	rie		Welch		Augua	CWddh REUS				
REHS ID:2519	- Welch, Aubrie		Ver	ification Requi	ired Date:						
REHS Contact F	Phone Number: (336) 703	-3131	_	Authorize final report to be received via Email:							



 North Carolina Department of Health & Human Services

 Division of Public Health
 Environmental Health Section
 Food Protection Program
 Page 1 of _____
 Food Establishment Inspection Report, 10/2021

 Food Establishment Inspection Report, 10/2021

ACPH)

Establishment Name: HOLLY TATE FINE CATERING

Establishment ID: 3034020571

Date: 09/22/2022 Time In: 2:05 PM Time Out: 3:45 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) PIC's food safety training expired in June. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Replace missing ceiling vent above cooler (storage room). Physical facilities shall be maintained in good repair.