Food Establishment Inspection Report

Establishment Name: ISLAND CUISINE								
Location Address: 6246 TOWNCENTER DRIVE								
City: CLEMMONS	State: North Carolina							
Zip: 27012 Cou	ınty: 34 Forsyth							
Permittee: ISLAND CUISINE, LLC								
Telephone: (336) 448-1004								
⊗ Inspection	○ Re-Inspection							
Wastewater System:								
Municipal/Community	On-Site System							
Water Supply:								
	On-Site Supply							

Date: 09/23/2022 Time In: 1:40 PM	_Status Code: _A Time Out: 3:20 PM
Category#: IV FDA Establishment Type:	
No. of Risk Factor/Interve	

Good Retail Practices

Establishment ID: 3034012669

Score:

					ilicipal/Confindinty Confide Cappiy						
	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										
					Т	_	_	001	_	.,,	
Compliance Status					OUT			CDI	R	VF	
Sı	upe	ervis	ion		.2652	_					
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	X	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	Ņ	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	ìX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic	Practices .2652, .2653	_		_			
		OUT	_	Н	Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7		ОUТ	_	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			
A	ppi	rove	d S	our	ce .2653, .2655						
11	X	OUT			Food obtained from approved source	2	1	0			
	-	OUT	-	N/O	Food received at proper temperature	2	1	0			
13	×	оит			Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	1)X (4	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pı	ote	ectio	n f	rom	Contamination .2653, .2654						
15	ıχ	оит	N/A	N/O	Food separated & protected	3	1.5	0			
16	×	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						
					Proper cooking time & temperatures	3	1.5	-			
	-	оит	-	- `		3	1.5	-			
	-	OUT	-			3	1.5	_			
	12	OUT	-	_		3	1.5	-			_
	<u> </u>	OUT	-			3	1.5	_	-	_	
		о)∢ т оит		Н	Time as a Public Health Control; procedures & records	3	1.5	0	X	X	
_	200		or *	de		_	_	_			_
	Т	Т			sory .2653 Consumer advisory provided for raw/	Т					
	L	оит	L	Ш	undercooked foods	1	0.5	0			L
Hi	gh	ly S	usc	epti	ble Populations .2653						
26	IN	оит	•) (4		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
		nica			.2653, .2657						
		оит			Food additives: approved & properly used	1	0.5	-			
		оит	_	_	Toxic substances properly identified stored & used	2	1	0			L
		orm out			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	2	1	0			
		501	· y *		reduced oxygen packaging criteria or HACCP plan	_	1	Ľ			

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,											
and physical objects into foods.			OUT			CDI	R	VR			
Compliance Status Safe Food and Water .2653, .2655, .2658				OUT			CDI	K	VK		
			ŊXA		Pasteurized eggs used where required	1	0.5	0			
31	Ж	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	OUT	N/A	Ŋχ	Plant food properly cooked for hot holding	1	0.5	0			
35	N	OUT	N/A	1 }¢	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0			
F	ood	Ider	ntific	catio	n .2653						
37 X out Food properly labeled: original container 2 1 0											
Pı	reve	entio	n of	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	N	о) (т			Contamination prevented during food preparation, storage & display	2	1	X	Х		
40	×	OUT			Personal cleanliness	1	0.5	0			
41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	M	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	rop	er Us	se o	f Ute	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	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	OUT			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equi	pment .2653, .2654, .2663						
47	×	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	IN	о Х (т			Non-food contact surfaces clean	1	95	0		Χ	
PI	hys	ical	Faci	ilities	.2654, .2655, .2656						
50	M	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	M	OUT			Plumbing installed; proper backflow devices	2	1	0			
52	M	OUT			Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	×	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	⊢			
55	IN	о х (т		Ш	Physical facilities installed, maintained & clean	1	0%5	0		Х	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
L				_	TOTAL DEDUCTIONS:	4					
t Pul	olic	Heal	th •	Envi	ronmental Health Section • Food Protection						





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012669 Establishment Name: ISLAND CUISINE Location Address: 6246 TOWNCENTER DRIVE Date: 09/23/2022 X Inspection Re-Inspection City: CLEMMONS State: NC Comment Addendum Attached? X Status Code: A Zip: 27012 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Wastewater System:

Municipal/Community

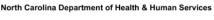
On-Site System Email 1:islandcuisineclemmons@gmail.com Municipal/Community On-Site System Water Supply: Permittee: ISLAND CUISINE, LLC Email 2: Telephone: (336) 448-1004 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Servsafe -Location Temp Item Location Temp Item Temp 00 Marlon Cristobal 11/29/2023 142 hot water 3-comp sink dishmachine (chemical 134 hot water sanitizer) 200 qt sanitizer (ppm) 3-comp sink 200 qt sanitizer (ppm) sani bucket 50 CI sanitizer (ppm) dishmachine 153 steak final cook 169 chicken final cook 39 prep cooler at front counter black beans 40 soy beans prep cooler at front counter 38 boiled eggs prep cooler at front counter 40 sliced tomatoes prep cooler on cook line 41 okra prep cooler on cook line 40 tofu prep cooler on cook line 163 white rice rice cooker 40 walk-in cooler white rice 39 cooked chicken walk-in cooler 41 cooked steak walk-in cooler First Last Cristobal Person in Charge (Print & Sign): Marlon Last

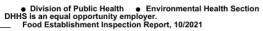
Regulatory Authority (Print & Sign): Travis Addis REHS ID:3095 - Addis, Travis Verification Required Date:

Authorize final report to be received via Email:



REHS Contact Phone Number:









Comment Addendum to Inspection Report

Establishment Name: ISLAND CUISINE Establishment ID: 3034012669

Date: 09/23/2022 Time In: 1:40 PM Time Out: 3:20 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.

- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) REPEAT. Several potentially hazardous foods were not date marked or had old date mark stickers from previous use: 1 pan of black beans, 1 pan of soy beans, 1 pan of boiled eggs, 2 large containers of fried fish, 1 container of sliced tomatoes, 1 container of tofu, 1 container of green beans, and 1 container of okra. Date marking remains inconsistent throughout today's inspection. Be sure to remove old date marking stickers from soiled dishes and to label all potentially hazardous foods with the date of preparation once they are prepared in the establishment. Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. CDI: REHS intervention; all items were prepped this morning or last night per PIC and were marked with date of prep.
- 39 3-307.11 Miscellaneous Sources of Contamination (C) Employee drink was resting on cutting board surface of prep cooler at front counter. Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306. CDI: Drink was relocated to bottom shelf of prep table.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT with improvement. Additional cleaning as needed, including but not limited to: gaskets of prep cooler at cook line and register, inside hand sinks, esp. hand sink at dish area. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) REPEAT. Unused grill top in disrepair stored in kitchen. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used.