

Food Establishment Inspection Report

Score: 97.5

Establishment Name: INTERNATIONAL HOUSE OF PANCAKE

Establishment ID: 3034012529

Location Address: 5985 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: CHENEGA IH, LLC

Telephone: (336) 377-2287

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/30/2023 Status Code: A

Time In: 9:30 AM Time Out: 11:40 AM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> IN	Food-contact surfaces: cleaned & sanitized	3	0	X
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"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN 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"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
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"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	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"/> IN	Insects & rodents not present; no unauthorized animals	2	1	X
39	<input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN	Wiping cloths: properly used & stored	1	0.5	X
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	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/> IN	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
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	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					2.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: CHENEGA IH, LLC
 Telephone: (336) 377-2287

Establishment ID: 3034012529

☒ Inspection ☐ Re-Inspection Date: 01/30/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: store508@chenegaih.com
 Email 2: ingrid.campbell@ihop.com
 Email 3: jlaylock@chenegaih.com

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
turkey	maes unit drawer	35						
tomato	make unit	36						
cheese sauce	steam table	164						
gravy	steam table	184						
grits	stove	192						
ham/tomato	2 door upright	38						
eggs	"	41						
mash potato	left side 2 door upright	37						
sausage	"	40						
egg whites	egg cooler	36						
scrambled eggs	final cook	173						
melon	walk in	37						
hash browns	walk in	39						
sausage	walk in	38						
DDBSA	sanitizer	700						
chlorine	dish machine	50						
butter	servers station	40						
water	hot well for utensils	140						

First
 Person in Charge (Print & Sign): Maricela

Last
Tellez

First
 Regulatory Authority (Print & Sign): Nora

Last
Sykes

Maricela Tellez

Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3161

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 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: INTERNATIONAL HOUSE OF PANCAKE

Establishment ID: 3034012529

Date: 01/30/2023 **Time In:** 9:30 AM **Time Out:** 11:40 AM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Gary Neal		Food Service		11/03/2023

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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)- A few utensils/pans soiled in clean dish storage, including: metal paddle for mixer, a few stainless pans, a couple of buckets. Food contact surfaces shall be clean to sight and touch CDI-Removed for cleaning.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P)- Thermometer was wiped before storing, after using, and when checked was soiled with food residue. EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: Before using or storing a FOOD TEMPERATURE MEASURING DEVICE. CDI-Education and thermometer was taken to dish area for proper cleaning.
- 38 6-202.15 Outer Openings, Protected (C)- Gap at top of back door. Protect outer openings of establishment from insect or rodent entry.
- 39 3-305.12 Food Storage, Prohibited Areas (C)- Food is stored below a dripping pipe in walk in freezer, packages have ice build up on them. Food may not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer line that are not shielded, under leaking water lines, under stairwells, or under other sources of contamination.
- 41 3-304.14 Wiping Cloths, Use Limitations (C)- Sanitizer bucket of cloths was cloudy with food residue floating in solution. Hold in-use wiping cloths in clean sanitizer between uses. CDI-Bucket of solution changed.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Most equipment on line with torn gaskets, including both upright coolers, make units, and upright freezer. Re-caulk hood where caulk is peeling/hanging; and hand sink on line. Torn air curtains in walk in cooler and freezer. Rinse sink at dish machine has a minor crack in upper right corner and along middle left side. Ice buildup in the walk-in freezer (along fan components and shelf below). Equipment shall be maintained in good repair.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf) REPEAT- Many plates with chipping. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, chips, and inclusions; and finished to have smooth seams and joints. CDI-Employee charges with going through plates and discarding ones with chips or breaks.
- 48 4-501.18 Warewashing Equipment, Clean Solutions (C)- Rinse solution heavily soiled at 3 comp sink. Maintain clean solutions.
- 51 5-202.14 Backflow Prevention Device, Design Standard (P)- Backflow prevention device at can wash is not sufficient for leaving a spray nozzle attached. Install a backflow prevention device at can wash that is rated for continuous pressure if spray nozzle is to stay attached to hose. CDI-Spray nozzle removed.
- 5-205.15 (B) Maintain a plumbing system in good repair. - Pipe has become detached underneath 3 comp sink. Maintain plumbing systems in good repair. -Manager had been at the hardware store obtaining supplies to repair sink.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C)- Dumpster appears to be cracking at bottom.
- 5-501.113 Covering Receptacles (C)- One dumpster door open.
- 56 6-303.11 Intensity - Lighting (C)- Lights at 13 foot candles at dish machine rinse sink. Increase to 20 foot candles.

Additional Comments

Poster at 3 comp sink has use instructions for quat sanitizer. Contact chemical company for poster that reflects the chemical being used as sanitizer.

