

Food Establishment Inspection Report

Score: 96.5

Establishment Name: BENTON CONVENTION CENTER FOOD SERVICE Establishment ID: 3034011757

Location Address: 305 WEST FIFTH STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: HOSPITALITY VENTURES MANAGEMENT-BENTON, LLC

Telephone: (336) 727-2976

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 02/02/2023 Status Code: A

Time In: 11:05 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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 | <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 | 1.5 | 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"/> IN OUT/N/A | | | | |
| Proper cooking time & temperatures | | 3 | 1.5 | 0 | |
| 19 | <input checked="" type="checkbox"/> IN OUT/N/A | | | | |
| Proper reheating procedures for hot holding | | 3 | 1.5 | 0 | |
| 20 | <input checked="" type="checkbox"/> IN | | | | |
| Proper cooling time & temperatures | | 3 | X | 0 | X |
| 21 | <input checked="" type="checkbox"/> IN | | | | |
| Proper hot holding temperatures | | 3 | 1.5 | X | X |
| 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"/> IN OUT | | | | |
| 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"/> IN | | | | |
| Proper cooling methods used; adequate equipment for temperature control | | X | 0.5 | 0 | X |
| 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"/> 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 | <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"/> OUT | | | | |
| Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | | 1 | 0.5 | 0 | |
| 48 | <input checked="" type="checkbox"/> OUT | | | | |
| Warewashing facilities: installed, maintained & used; test strips | | 1 | 0.5 | 0 | |
| 49 | <input checked="" type="checkbox"/> IN | | | | |
| Non-food contact surfaces clean | | 1 | X | 0 | X |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 50 | <input checked="" type="checkbox"/> OUT/N/A | | | | |
| 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"/> OUT | | | | |
| Garbage & refuse properly disposed; facilities maintained | | 1 | 0.5 | 0 | |
| 55 | <input checked="" type="checkbox"/> IN | | | | |
| Physical facilities installed, maintained & clean | | 1 | X | 0 | |
| 56 | <input checked="" type="checkbox"/> OUT | | | | |
| Meets ventilation & lighting requirements; designated areas used | | 1 | 0.5 | 0 | |
| TOTAL DEDUCTIONS: | | | | | 3.5 |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SERVICE
Location Address: 305 WEST FIFTH STREET
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27101
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: HOSPITALITY VENTURES MANAGEMENT-BENTON,
Telephone: (336) 727-2976

Establishment ID: 3034011757
 Inspection Re-Inspection **Date:** 02/02/2023
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: dion.sprenkle@twincityquarter.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 |
|-----------------|-----------------------|------|------|----------|------|------|----------|------|
| ServSafe | Dion Sprenkle 9/22/26 | 0 | | | | | | |
| hot water | dish machine | 167 | | | | | | |
| hot water | 3 comp sink | 155 | | | | | | |
| quat sanitizer | 3 comp sink | 400 | | | | | | |
| macaroni | cooling 11:40 | 97 | | | | | | |
| macaroni | cooling 12:25 | 67 | | | | | | |
| tofu | cooling 11:20 | 69 | | | | | | |
| tofu | cooled 55 min | 69 | | | | | | |
| chicken | cooling 11:20 | 73 | | | | | | |
| chicken | cooling 55 min | 64 | | | | | | |
| mashed potatoes | hot holding | 128 | | | | | | |
| mashed potatoes | hot holding | 136 | | | | | | |
| chicken | hot holding | 146 | | | | | | |
| green beans | hot holding | 137 | | | | | | |
| potato salad | walk in 1 | 41 | | | | | | |
| blue cheese | walk in 1 | 41 | | | | | | |
| turkey | walk in 2 | 36 | | | | | | |
| chicken salad | walk in 2 | 39 | | | | | | |
| risotto | walk in 2 | 37 | | | | | | |

Person in Charge (Print & Sign): *First* Dion
Regulatory Authority (Print & Sign): *First* Lauren

Last Sprenkle
Last Pleasants

Dion Sprenkle

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren
REHS Contact Phone Number: (336) 462-7783

Verification Required Date: _____

Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: BENTON CONVENTION CENTER FOOD SERVICE

Establishment ID: 3034011757

Date: 02/02/2023 **Time In:** 11:05 AM **Time Out:** 1:30 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.

- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) - Cleaning needed on the left side shield in ice machine 2. Ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold.
- 4-602.12 Cooking and Baking Equipment (C)- Microwave soiled inside and on door. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.
- 20 3-501.14 Cooling (P) - Repeat with improvement- Tofu cooling at 11:20 was 69F, and measured the same after 55 minutes in the walk in cooler after being placed in a covered container. Cooling shall be accomplished within the following time and temperature criteria: from 135-70F within 2 hours, and from 135-41F within a total of 6 hours. CDI- Tofu spread out onto sheet pan in the walk in cooler.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Pan of mashed potatoes from the hot box for service measured 122-129F. TCS foods shall be maintained hot at 135F or above. CDI- Pan placed back in steamer and a new pan of mashed potatoes was used that measured 136F.
- 33 3-501.15 Cooling Methods(Pf) -Repeat- Grilled chicken and grilled tofu were wrapped tightly and stored on top of one another. TCS foods shall meet cooling criteria as specified under 3-501.14 using one or more of the following methods: rapid cooling equipment, shallow pans, thinner portions, stirring the food in an ice water bath, adding ice as an ingredient, or other effective methods. CDI- Grilled chicken and tofu were placed onto sheet pans and taken to the walk in freezer.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- Repeat- Additional cleaning needed on outsides of waffle irons (or discard if not to be used), on doors and handles of ovens, on fans in walk in cooler 2, on most speed racks throughout, on lower shelf of prep table outside of walk in cooler 2, and on prep counter underneath the Bunn machines. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-205.15 (B) Maintain a plumbing system in good repair (C)- The handwashing sink in the warewashing area is out of order and a work order has been placed. Repair leak in the bottom of the sanitizer vat of the 3 compartment sink. Repair leak in showerhead of women's restroom. Maintain plumbing fixtures in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures (C) - Replace missing base tiles in the can wash and replace the broken tiles. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C)- Cleaning needed on the wall in the dry storage room, behind the dish machine and soiled dish holding tables. Maintain physical facilities clean.