

Food Establishment Inspection Report

Score: 93.5

Establishment Name: PLAZA RESTAURANT

Establishment ID: 3034014072

Location Address: 806 HWY 66 SOUTH

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: PLAZA RESTAURANT LLC

Telephone: (336) 996-7923

☒ 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: 10:35 AM Time Out: 2:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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"/> IN 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	<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"/> 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"/> IN 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"/> OUT/N/A	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"/> IN 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"/> IN	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> IN	Personal cleanliness	1	0.5	X
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"/> 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"/> IN	Non-food contact surfaces clean	X	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	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
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"/> IN	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 02/02/2023

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: stephenkroustalis@gmail.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
hot water	2 comp dish sink	133	grits	hot holding steam well beside flat top	174			
hot water	dish machine	179	gravy	hot holding steam well beside flat top	170			
egg	final cook	160	broccoli and cheese	large hot holding steam well	169			
hamburger	final cook	172	cooked chicken	large hot holding steam well	170			
chicken	final cook	177	hamburger in gravy	large hot holding steam well	173			
diced tomato	make unit	39	green beans	large hot holding steam well	166			
sliced tomato	make unit	39	cooked cabbage	large hot holding steam well	174			
hard boiled egg	make unit	39	bean	large hot holding steam well	163			
tuna salad	make unit	39	cooked cabbage cooling 11:35 am	walk in cooler	108			
chicken salad	make unit	39	cooked cabbage cooling 12:02 pm	walk in cooler	88			
ham	bottom of make unit	40	cooked beans cooling 11:35 am	walk in freezer	108			
diced ham	cooler drawer beside make unit	39	cooked beans cooling 12:02 pm	walk in freezer	90			
diced turkey	cooler drawer beside make unit	39	sliced toamto	walk in cooler	40			
cut lettuce	cooler drawer beside make unit #2	40	diced ham	walk in cooler	40			
cooked noodles	upright cooler in front	40	slaw	walk in cooler	40			
sour cream	on ice at front	40	chicken and rice	walk in cooler	40			
air	upright glass door cooler in front	38	sanitizer Cl	bucket	100			
ranch	upright glass door cooler in front	40	sanitizer quat	spray bottle	200			
air	reach in cooler front	41						
meat ballls	hot holding steam well beside flat top	169						

First
Person in Charge (Print & Sign): Stephen

Last
Kroustalis

Stephen M Kroustalis

First
Regulatory Authority (Print & Sign): John

Last
Dunigan

John Dunigan

REHS ID: 3072 - Dunigan, John

Verification Required Date:

REHS Contact Phone Number: (336) 703-3128

Authorize final report to
be received via Email:

Stephen M Kroustalis



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
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• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: PLAZA RESTAURANT

Establishment ID: 3034014072

Date: 02/02/2023 **Time In:** 10:35 AM **Time Out:** 2:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Stephen Kroustalis		Food Service	07/09/2020	07/09/2025

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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) One container of opened raw hamburger meat was stored over the top of ready to eat food in make unit. Food shall be protected from potential cross contamination by separating raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display CDI- Employee moved items to the correct stacking order.
- 3-304.15 (A) Gloves, Use Limitation (P) A food employee went from handling raw shell eggs back to touching clean equipment without changing gloves or washing hands. If used, single-use gloves shall be used for only one task such as working with ready to eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: The food employee removed gloves washed hands and donned new gloves before returning to food prep.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) One container of meat balls had a preparation date of 1/26. One container of chicken and rice had a preparation date of 1/25. Two containers of cooked onions had a preparation date of 1/24. Potentially hazardous foods shall be discarded after seven days with the preparation date counted as day one. CDI- PIC discarded items.
- 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (PF) Two containers of meat sauce located in walk in cooler did not have a discard or preparation date. Ready to eat potentially hazardous foods shall be labeled with the preparation date or discard date after being held for more than 24 hours. CDI- Person in charge stated the meat sauce was made yesterday. The item was labeled.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) One container of raw chicken was being stored on the floor in the walk-in freezer. Food shall be protected from contamination by storing the food at least 15 cm (6 inches) above the floor. CDI: The PIC moved the chicken to the shelf above the floor.
- 40 2-402.11 Effectiveness - Hair Restraints (C) At the beginning of the inspection several cooks were not wearing hair restraints on their head. All food employees shall wear hair restraints. CDI: All cooks had hair restraints before the end of the inspection.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. Shelves in walk in cooler, walk in freezer, and dry storage area are severely rusted. Floor is bowing up in walk in freezer. Floor base in walk in cooler is corroded. The condenser in the walk-in freezer is at times draining into a pan in the walk-in freezer. Replace heat strip on walk-in freezer door Recondition/replace equipment stated above.
- 48 4-203.13 Pressure Measuring Devices, Mechanical Warewashing Equipment (C) The pressure gage on the dish washer is no longer showing the correct pressure. Pressure measuring devices that display the pressures in the water supply line for the fresh hot water sanitizing rinse shall have increments of 7 kilopascals (1 pound per square inch) or smaller and shall be accurate to ± 14 kilopascals (± 2 pounds per square inch) in the range indicated on the manufacturer's data plate.
- 4-603.15 Washing, Procedures for Alternative Manual Warewashing Equipment (C) Per discussion with food employee who cleans slicer the food employee is skipping the soapy water and rinse step when cleaning the slicer. If washing in sink compartments or a warewashing machine is impractical such as when the equipment is fixed or the utensils are too large, washing shall be done by using alternative manual warewashing equipment as specified in 4-301.12(C) in accordance with the following procedures: equipment shall be disassembled as necessary to allow access of the detergent solution to all parts; equipment components and utensils shall be scraped or rough cleaned to remove food particle accumulation; and equipment and utensils shall be washed as specified under 4-603.14(A).
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) REPEAT. Additional cleaning needed on the shelves holding the clean dishes, the shelves in the walk in cooler, the shelves in the walk in freezer, and the shelving in the dry storage area. Additional cleaning needed on the outside of the dishmachine especially on the handle used to open up the dishwasher. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, debris, and food residue.
- 54 5-501.113 Covering Receptacles (C) The dumpster is missing the lid. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.

55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Additional cleaning needed on the floor under equipment and in the men and women's toilet room. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT. Paint on walls of dry storage room is beginning to peel off. The divider beside the urinal in the men's toilet room is damaged. Physical facilities shall be maintained in good repair.

56 6-303.11 Intensity - Lighting (C) The light intensity at the back prep area near the slicer is low at 30 foot candles. The light intensity at the men's urinal is low with 7 foot candles. The lighting intensity in the walk in cooler is low at 7- 8 foot candles. The light intensity shall be at least 50 foot candles at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor. The light intensity shall be at least 20 foot candles in restrooms at the handwashing sinks and toilets. The light intensity shall be at least 10 foot candles in walk in coolers and in dry storage areas.

Additional Comments

Before printing a new menu we suggest using a different kind of notation other than astrix when referring to items on the menu that do not have to do with the consumer advisory. Before printing a new menu we suggest adding the disclosure portion (items may be cooked to order) to every page.