Food Establishment Inspection Report

Establishment Name: CAVA									
Location Address: 205 S. S	STRATFORD RD. SUITE 88-0665								
City: WINSTON SALEM	State: North Carolina								
Zip: 27103	County: 34 Forsyth								
Permittee: CAVA MEZZE GRILL, LLC									
Telephone: (336) 493-425	54								
Inspection	 Re-Inspection 								
Wastewater System:									
Municipal/Community	On-Site System								
Water Supply:									
Municipal/Community	On-Site Supply								

Date: 02/02/2023 Time In: 10:00 AM Category#: IV	Status Code: A Time Out:12:30 PM
FDA Establishment Ty	vne:
. Dr. Lotabilotiffett Ty	Po
No. of Risk Factor/Inte	ervention Violations: 3

Good Retail Practices

Establishment ID: 3034012734

Score:

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	Fo	od	bo	rne	e Illness Risk Factors and Public Health In	nte	erv	er	ntion	s	
l					Contributing factors that increase the chance of developing foo Interventions: Control measures to prevent foodborne illness				ness.		
Compliance Status						OUT		CDI	R	VF	
Supervision .2652											
1	·	оит	N/A	П	PIC Present, demonstrates knowledge, &	1	Π	0			Г
'	ľ	<u> </u>			performs duties	1		U			
2	×	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			L
				nic I	Practices .2652, .2653	_		_			
6	<u> </u>	OUT		\sqcup	Proper eating, tasting, drinking or tobacco use	1	0.5	-			
7	,	оит		Ш	No discharge from eyes, nose, and mouth	1	0.5	0			
	_		ng (Cont	tamination by Hands .2652, .2653, .2655, .265	6					
8	X	оит		Ш	Hands clean & properly washed	4	2	0			
9	M	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	IN	0)X (T	N/A		Handwashing sinks supplied & accessible	2	X	0	X		
Α	ppi	rove	d S	ourc	ce .2653, .2655						
11	iχ	оит		П	Food obtained from approved source	2	1	0			Г
12	IN	оит		1 }¢	Food received at proper temperature	2	1	0			
13	×	оит			Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	r)X (4	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pi	rot	ectio	n f	rom	Contamination .2653, .2654						
15	iχ	оит	N/A	N/O	Food separated & protected	3	1.5	0			П
16	IN	οχτ		П	Food-contact surfaces: cleaned & sanitized	3	1)(5	0		Χ	Т
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
P	ote	ntial	ly ŀ	laza	rdous Food Time/Temperature .2653						
18	Ŋ	оит	N/A	N/O		3	1.5	0			
19	IN	оит	N/A	N)(A	Proper reheating procedures for hot holding	_	1.5	0			
20	-	OUT	-		Proper cooling time & temperatures	3	1.5	_			
21	-	о х (т	_	-	Proper hot holding temperatures	3	135	-		X	
22	<u> </u>	OUT	-	-	Proper cold holding temperatures	3	1.5	-			
23 24	Ť	оит	-	\vdash	Proper date marking & disposition Time as a Public Health Control; procedures &	3	1.5	Ė			
	_		_	Ш	records	L	L	Ļ			_
C	т	Т		dvis	Consumer advisory provided for raw/	Т					
25	L	оит			Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	igh	ly S	ısc	epti	ble Populations .2653	_					
26	IN	оит	1)X A		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
_	_	nica	_		.2653, .2657						
	-	оит		-	Food additives: approved & properly used	-	0.5	-			
28	X	оит	N/A	Ш	Toxic substances properly identified stored & used	2	1	0			L
С	ont	form	and	e w	ith Approved Procedures .2653, .2654, .2658						
29	IN	оит	ŊXĄ		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	_					_		_			

	G	ood	Ret	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	emic	als,	
					and physical objects into foods.						
Compliance Status					OUT	Γ	CDI	R	VI		
Sa	ıfe	Food	l an	d Wa	ater .2653, .2655, .2658						
	_	OUT	1)X (A		Pasteurized eggs used where required	1	0.5	0			
31	Ж	OUT		Ш	Water and ice from approved source	2	1	0			
32	IN	оит)X A		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	npei	ratur	e Control .2653, .2654						
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A	ι χ φ	Plant food properly cooked for hot holding	1	0.5	0			
35	Ж	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0			
Fo	ood	Ider	ntifi	catio	n .2653						
37	Ж	OUT			Food properly labeled: original container	2	1	0			
Pı	eve	entio	n o	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	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	ор	er Us	se o	f Ute	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0		П	
44	IN	о) (т			Utensils, equipment & linens: properly stored, dried & handled	x	0.5	0		х	
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equi	ipment .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) (т			Non-food contact surfaces clean	1	0.5	X			
Pi	nys	ical	Fac	ilitie	s .2654, .2655, .2656						
50	M	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
	_	OUT		П	Plumbing installed; proper backflow devices	2	1	0			
52	M	OUT		Ш	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	0			
55	IN	о х (т		\vdash	Physical facilities installed, maintained & clean	1	0.5	X			
56	IN	о)(т			Meets ventilation & lighting requirements; designated areas used	1	0.5	X	х	L	L
					TOTAL DEDUCTIONS:	5					
		111			announted Health Continue Found Destrotion	•					





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012734 Establishment Name: CAVA Location Address: 205 S. STRATFORD RD. SUITE 88-0665 Date: 02/02/2023 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Wastewater System:

Municipal/Community

On-Site System Email 1:winstonsalem@cava.com Water Supply: Municipal/Community On-Site System Permittee: CAVA MEZZE GRILL, LLC Email 2: Telephone: (336) 493-4254 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 41 41 walk in cooler Lettuce salad cooler Spinach 40 5.8 Arugula salad cooler Produce max produce sink (mL) Chlorine dish 41 100 Spinach salad cooler warewashing (ppm) <u>machine</u> 40 150 Quat sanitizer 3 compartment sink (ppm) Eggplant reach in 1 40 140 Red pepper reach in 1 Hot water 3 compartment sink 39 Slaw reach in 2 40 Eggplant reach in 2 Roasted mixed 139 hot hold cabinet veaaies 170 hot hold cabinet White rice 40 Parsley reach in cook line 170 final cook Beef 200 Brown rice final cook 211 Lentils final cook 152 Chicken oven hot held 160 Chicken oven hot held 40 Right rice walk in cooler 40 Cut cucumber walk in cooler 41 Pickled onion walk in cooler 40 Raw chicken breast walk in cooler 30 Roasted corn walk in cooler **First** Last

Person in Charge (Print & Sign): Brandon

Vuksanovich

Last

Regulatory Authority (Print & Sign): Elizabeth

Manning

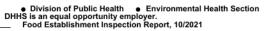
REHS ID:3136 - Manning, Elizabeth

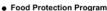
Verification Required Date:

REHS Contact Phone Number: (336) 703-3135

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: CAVA Establishment ID: 3034012734

Date: 02/02/2023 Time In: 10:00 AM Time Out: 12:30 PM

Certifications Name Certificate # Type Issue Date Expiration Date Brandon Vuksanovich Food Service 02/04/2022

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.

- 5-205.11 Using a Handwashing Sink Operation and Maintenance (Pf) Handwashing sink on the serve line was being used to fill the steam wells. A handwashing sink may not be used for purposes other than handwashing. CDI: Education was given and employee stopped and retrieved water from a prep sink.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-P(REPEAT): Robo coupe blade and several metal lids had debris stuck on. Multiple stacks of metal pans and lids, were soiled with food and sticker residue. Equipment Food-Contact surfaces and utensils shall be clean to sight and touch.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P-(REPEAT): A container of roasted vegetables being held hot measured at 121F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: Mixed vegetables were reheated to 165F.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C)(REPEAT) Several plastic containers were stacked wet on the clean utensils shelving and serving bowls were stacked wet at the server area. After cleaning and sanitizing, equipment and utensils: (A) Shall be air-dried or used after adequate draining.
- 49 4-601.11 Non-food contact surfaces and utensils shall be clean to sight and touch. Cleaning is needed for the following items: on the fan/vent on the inside by the walk in cooler door, on the outer side of the dishmachine, and on the sprayer hose at the 3 compartment sink. Non food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Cleaning is needed on the FRP walls throughout the cook line area, and cleaning is needed in the cabinet under the drink dispenser. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 56 6-403.11 Designated Areas Employee Accommodations for eating / drinking / smoking (C) Employee water bottle was stored on top of a prep surface and employee jackets and a hat were stored on top of boxed drinks. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single service and single use articles and are protected from contamination. CDI: All items were moved to their designated area.