

Food Establishment Inspection Report

Score: 95.5

Establishment Name: MURPHYS 2010

Establishment ID: 3034012010

Location Address: 207 WEST THIRD STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: NIKAS ENTERPRISES LLC

Telephone: (336) 723-5378

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 12/02/2022 Status Code: A

Time In: 12:00 PM Time Out: 1:50 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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"/> IN <input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
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"/> 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"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <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 <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
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 <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	<input checked="" type="checkbox"/>	
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 <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	<input checked="" type="checkbox"/>	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	<input checked="" type="checkbox"/>	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					4.5



Comment Addendum to Food Establishment Inspection Report

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 Water Supply: Municipal/Community On-Site System
 Permittee: NIKAS ENTERPRISES LLC
 Telephone: (336) 723-5378

Establishment ID: 3034012010
 Inspection Re-Inspection Date: 12/02/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: nikas@murphyslunch.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	John Nikas 12/4/24	0	mac and cheese	3 door cooler	39			
hot water	3 comp sink	121	broccoli casserole	3 door cooler	38			
quat sanitizer	3 comp sink	200	lima beans	3 door cooler	41			
hot water sanitizing dish machine		179	greens	stove top	177			
grilled onions	final cook	152	ambient air	2 door cooler	36			
philly steak	final cook	157	ground beef	other 2 door cooler	41			
burger	final cook	194						
fries	final cook	209						
fish	hot holding	142						
meatloaf	hot holding	139						
gravy	hot holding	135						
mashed potatoes	hot holding	155						
rice	hot holding	165						
mac and cheese	hot holding	170						
baked apples	hot holding	172						
lettuce	make unit	41						
sliced tomatoes	make unit	39						
slaw	make unit	38						
chicken salad	make unit	36						
ham	reach in cooler	40						

Person in Charge (Print & Sign): John
 Regulatory Authority (Print & Sign): Lauren

Last
Nikas
 Last
Pleasants




REHS ID: 2809 - Pleasants, Lauren
 REHS Contact Phone Number: (336) 703-3144

Verification Required Date:

Authorize final report to be received via Email:




Comment Addendum to Inspection Report

Establishment Name: MURPHYS 2010

Establishment ID: 3034012010

Date: 12/02/2022 **Time In:** 12:00 PM **Time Out:** 1:50 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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) - Employee beverage stored on the spice shelf above the prep sink. Employees may only eat, drink, or use tobacco in designated areas where cross contamination can not occur. An employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands and the container, and exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles. CDI- Cup moved to soiled drainboard of dish machine.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)- Front handwashing sink blocked by a cup of ice and container of heavy cream. Handwashing sinks shall be accessible at all times for employee use, and may only be used for handwashing. CDI- Items moved.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) / 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - In the reach in cooler, opened packages of ham and hot dogs without date marking, and were opened 4 days previously. In the 3 door upright cooler, fried shrimp and a small portion of broccoli casserole were dated 11/23 which is past the requirements of 7 days at 41F. All other items date marked correctly. Ready-to-eat food prepared and held for more than 24 hours shall be date marked to indicate the day of disposition, selling, and serving. The date a package is opened counts as Day 1. CDI- Ham and hot dogs labeled. Shrimp and casserole voluntarily discarded.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - Clean lids stored in containers with food debris. Can opener attachment soiled. Clean equipment and utensils shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Repeat- Two knobs are missing on the oven/range. Right handle of the dish machine is missing its end cap. Cabinet door is broken at the dining room handwashing sink. Shelves are beginning to rust in the 3 door cooler. Maintain equipment in good repair.

4-202.11 Food-Contact Surfaces - Cleanability (Pf)- Two plastic containers melted. One cracked plastic pan. One cracked plastic lid. Multiuse food-contact surfaces shall be smooth and easily cleanable, and free of cracks, pits, and imperfections. CDI- Utensils placed to the side to be discarded.
- 48 4-301.13 Drainboards (C) - Drainboards and 2 out of 3 sink compartments were stacked full of soiled dishes. Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing. Ensure utensils are washed with more frequency to prevent their accumulation.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Repeat- Cleaning needed inside of lids on the ledges of the make unit, on gaskets and door handles of all freezers and coolers, under the kitchen drink and coffee machines, on dish shelving, reach in cooler doors, in the spray nozzles of the dump sink and 3 compartment sink, on the stove top, inside the fryer cabinet, and stove range and knobs. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. Increase cleaning frequency of equipment.
- 51 5-205.15 (B) Maintain a plumbing system in good repair (C) - Repeat- Mixing valve at the 3 compartment sink is leaking. Dining area handwashing sink is slow to drain. Plumbing shall be maintained in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) - Upstairs restroom handwashing sink needs cleaning. Toilets in men's and women's restrooms need cleaning. Maintain plumbing fixtures clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Repeat- Repair peeling baseboard between the 3 compartment sink and dish machine. Repair corner damage of the half wall to the left of the can wash, and to the left of the dish machine. Replace damaged ceiling tiles above the clean dish shelving and upstairs coolers. Repair broken light shield in the dry storage room. Ceiling tiles are peeling above the clean dish shelving. Physical facilities shall be maintained in good repair. Repair items.

6-501.12 Cleaning, Frequency and Restrictions (C)- Repeat- Floor drains need cleaning throughout the kitchen. Wall cleaning needed throughout, as well as perimeter floor cleaning. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.