Food Establishment Inspection Report Score: 97.5 Establishment Name: ACADIA FOODS Establishment ID: 3034012525 Location Address: 228 W. ACADIA AVENUE X Inspection Re-Inspection Date: 07/21/2021 City: WINSTON SALEM State: NC Status Code: A Zip: 27127 County: 34 Forsyth Time In: 11:05 AM Time Out: 12:50 PM Total Time: 1 hrs 45 min Permittee: ACADIA FOODS & PROVISIONS LLC Telephone: (336) 331-3251 Category #: IV FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 2 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDIR VR OUT CDI R VR IN OUT N/A N/O IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمالها 28 Pasteurized eggs used where required **Employee Health** .2652 2100 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control & exclusion .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate equipment for temperature control 1 0.9 0 | | | 31 🛛 Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 □ □ X Approved thawing methods used 1050 - -Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 Thermometers provided & accurate X П Hands clean & properly washed 420 -Food Identification □ □ No bare hand contact with RTE foods or pre-approved alternate procedure properly followed 3 1.5 0 - - -X 35 🛛 🗀 Food properly labeled: original container 210 - -X 8 Handwashing sinks supplied & accessible 210 \_ \_ Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 🛛 🗆 210 - unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🗆 X 10 2100 38 🛛 10.50 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🗓 🔲 🗀 39 🛛  $\Box$ Wiping cloths: properly used & stored 1 0.5 0 □ 🛛 □ Required records available: shellstock tags, parasite destruction 21000 40 X Washing fruits & vegetables 1 0.5 0 Protection from Contamination .2653, .2654 Proper Use of Utensils 13 □ □ Food separated & protected 41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored dried & handled 42 🛛 🗆 Proper disposition of returned, previously 210 - -15 🛛 5 ⊠ □ Served, reconditioned, & unsafe food
Potentially Hazardous Food Tlme/Temperature .2653 Single-use & single-service articles: properly stored & used 43 🖾 🗆 44 🛛 16 \| \| \| \| \| \| \| \| \| \| \| Proper cooking time & temperatures 3 1.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3150 - - □ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 □ 🛛 3 1.5 0 approved, cleanable, properly designed, constructed, & used □ | X | Proper cooling time & temperatures Warewashing facilities: installed, maintained & used; test strips 3 1.5 0 □ Proper hot holding temperatures 46 X X 3 1.5 0 47 ☐ Proper cold holding temperatures 1 0.5 0 Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 21 □ □ Proper date marking & disposition Time as a public health control:procedures & records Hot & cold water available; 48 🖾 🗀 🗀 22 210 - -49 🛛 Consumer Advisory Plumbing installed; proper backflow devices

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan North Carolina Department of Health & Human Services

Conformance with Approved Procedures .2653, .2654, .2658

undercooked foods

Highly Susceptible Populations

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|24| 🗆 | 🗆 | 🖾

Chemical

X 26

 Consumer advisory provided for raw or

.2653

.2653, .2657

Food additives: approved & properly used

Toxic substances properly identified stored,

Page 1 of



Total Deductions:

Toilet facilities: properly constructed, supplied

Sewage & waste water properly disposed

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used



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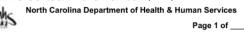
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012525 Establishment Name: ACADIA FOODS Location Address: 228 W. ACADIA AVENUE Date: 07/21/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27127 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Wastewater System: 

Municipal/Community 

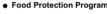
On-Site System Email 1: acadiafoodsws@gmail.com Water Supply: Municipal/Community On-Site System Permittee: ACADIA FOODS & PROVISIONS LLC Email 2: Telephone: (336) 331-3251 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 0.0 9-23-24 Brian Gebhard 40.0 all foods make unit 36-40 40.0 all foods 2 door upright 38-40 40.0 3 door upright 37-40 all foods 300.0 quat 3 comp 50.0 chlorine dish machine 50-100 144.0 water 3 comp **First** Last (JVIIII) 1.006 Person in Charge (Print & Sign): Jessica McClure First Last Regulatory Authority (Print & Sign): Nora Sykes

REHS Contact Phone Number: (336) 703-3161

REHS ID: 2664 - Sykes, Nora







Verification Required Date:



## Comment Addendum to Food Establishment Inspection Report

Establishment Name: ACADIA FOODS Establishment ID: 3034012525

## 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.

- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation P- Raw shell eggs in container sitting in back row of make unit on top of ready to eat food product. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Relocated to bottom of make unit.
- 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition REPEAT- One small portion of quiche mixture contining cream with date mark of 7/9 exceeded 7 day maximum hold time. Cooked fresh garlic, ginger mixture in oil without date mark. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI-Both items discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C- Foods in right side of 3 door cooler are exposed to splash/condensation build up and in some cases with excess of water on top. Food shall be stored where it is not exposed to contamination. Repair cooler/do not store food under dripping liquid. // 3-307.11 Miscellaneous Sources of Contamination C- Personal food items comingled in cooler with food items for sale in establishment. Separate personal food items from establishment items and place on bottom shelving or in another designated space to prevent contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- Three door cooler is dripping inside. Espresso machine is dripping on underside. Maintain equipment in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures C- Urinal is in need of additional cleaning.