

Food Establishment Inspection Report

Score: 95.5

Establishment Name: BOWMAN GRAY TECH CENTER

Establishment ID: 3034010036

Location Address: 950 REYNOLDS BLVD

City: WINSTON-SALEM

State: NC

Zip: 27105

County: 34 Forsyth

Permittee: RJ REYNOLDS TOBACCO COMPANY

Telephone: (336) 741-7026

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

☒ Inspection ☐ Re-Inspection

Date: 07/29/2021

Status Code: A

Time In: 10:45 AM

Time Out: 1:20 PM

Total Time: 2 hrs 35 min

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										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.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.3	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	0			
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>	46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>	
Potentially Hazardous Food Time/Temperature .2653										Compliance with Approved Procedures .2653, .2654, .2658										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			Total Deductions: 4.5										
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>											
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0													
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>											
Consumer Advisory .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.3	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 07/29/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: henry.ferrell@cbre.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	Clifton Overcash 12-4-23	0.0	Tomatoes					
Hot water	3 comp sink	159.0						
Quat sani	3 comp sink - ppm	400.0						
Philly meat	Hot hold - grill	210.0						
Pork loin	Warmer	153.0						
Potatoes	Warmer	162.0						
Mixed veggies	Warmer	166.0						
Burgers	Warmer	158.0						
Pickled onion	Intial	77.0						
Picked onion	Within 40 minutes	33.0						
Sliced tomato	Make unit	41.0						
Diced tomato	Make unit	39.0						
Ham	Make unit	51.0						
Turkey	Make unit	55.0						
Chicken	Drawers	39.0						
Grits	Walk-in cooler	41.0						
Gravy	Walk-in cooler	40.0						
Lasagna	Walk-in cooler	37.0						
Chicken	Walk-in cooler	39.0						
Tomatoes	Intial	47.0						

Person in Charge (Print & Sign): Clifton *First* Overcash *Last*

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 08/06/2021

REHS Contact Phone Number: (336) 703-3157



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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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Blade of slicer with food debris remaining after being cleaned. / Can opener blade with food debris, unused day of inspection per person-in-charge. / One bowl and one metal container being stored on clean utensil shelving with food residue. Equipment food-contact surfaces and utensil shall be kept clean to sight and touch. CDI: Items cleaned and sanitized during inspection. // 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF After several runs, maximum temperature reached for hot water dishmachine measuring 158F and then continued to drop between 152-156F. *Verification required for the repair of hot water dishmachine by 8-6-21. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. In make unit - American cheese slices over stacked above load limit of container at 46F, sliced deli ham (50-51F) and sliced turkey (53-55F) - in double pans - measuring above 41F. Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: Ham and turkey cooled to 33-35F in walk-in freezer. / Cheese placed back in walk-in cooler to cool 41F.
- 22 3-501.19 Time as a Public Health Control - P,PF Hot brined onions initial temperature to be held on time at 77F and sliced tomatoes 47-48F. / Wraps, sandwiches, and salads being held on time at grab and go were not included in written TPHC procedures. / Hot brined onions were not included in written TPHC procedures. If time without temperature control is used as the public health control for a working supply of potentially hazardous food or for ready-to-eat potentially hazardous food that is displayed or held for sale or service: Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify: The food shall have an initial temperature of 41F or less when removed from cold holding temperature control, or 135F or greater when removed from hot holding temperature control; The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded. *Verification required for using TPHC on added items required by 8-6-21. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*
- 39 3-304.14 Wiping Cloths, Use Limitation - C Two containers of soapy water being used to store wet wiping cloths. Cloths in-use for wiping counters and other equipment surfaces shall be: held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and laundered daily as specified under ¶ 4-802.11(D).
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair or replace push plate to slicer is damaged and collecting food debris. / Ice machine scoop holder is damaged. / Juicer is chipping paint. / Stand mixer is chipping paint. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. (With improvements) - Additional cleaning needed on interior of make unit and door gaskets, interior of reach-in freezer and door gaskets, and drawers and handles below flat top as food and standing water in interior of unit. Nonfood-contact surfaces of equipment shall be kept free from an accumulation of dust, dirt, food residue, and other debris.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat. Chipping paint from floor lid covers at three compartment sink and oven. / Floors around the floor lids are rough finish. Physical facilities shall be maintained cleanable and in good repair.