

# Food Establishment Inspection Report

Score: 93.5

Establishment Name: HOLIDAY INN EXPRESS

Establishment ID: 3034011866

Location Address: 2520 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC

Date: 07/29/2021 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 9:15 AM Time Out: 10:50 AM

Permittee: RASHI HOSPITALITY CORPORATION

Total Time: 1 hrs 35 min

Telephone: (336) 788-1980

Category #: II

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

FDA Establishment Type:

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

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 3

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										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		
<b>Supervision .2652</b>										<b>Safe Food and Water .2653, .2655, .2658</b>										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Employee Health .2652</b>										<b>Food Temperature Control .2653, .2654</b>										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Good Hygienic Practices .2652, .2653</b>										<b>Food Identification .2653</b>										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	<input type="checkbox"/>	<input type="checkbox"/>	33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
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	13	0	<input type="checkbox"/>	<input type="checkbox"/>	34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<b>Proper Use of Utensils .2653, .2654</b>										
<b>Approved Source .2653, .2655</b>										<b>Utensils and Equipment .2653, .2654, .2663</b>										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Protection from Contamination .2653, .2654</b>										<b>Physical Facilities .2654, .2655, .2656</b>										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Potentially Hazardous Food Time/Temperature .2653</b>										<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	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	<input type="checkbox"/>	<input type="checkbox"/>	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	<b>Total Deductions: 6.5</b>										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>											
<b>Consumer Advisory .2653</b>																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>											
<b>Highly Susceptible Populations .2653</b>																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
<b>Chemical .2653, .2657</b>																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>											
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>											



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HOLIDAY INN EXPRESS  
 Location Address: 2520 PETERS CREEK PARKWAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27127  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: RASHI HOSPITALITY CORPORATION  
 Telephone: (336) 788-1980

Establishment ID: 3034011866  
☒ Inspection ☐ Re-Inspection Date: 07/29/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: hiexpressws@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
omelette	hot hold	139.0						
gravy	"	150.0						
sausage	"	151.0						
eggs	"	145.0						
oatmeal	"	155.0						
quat	3 comp	300.0						
water	3 comp	117.0						
ambient	coolers-back and self service	35.9						

Person in Charge (Print & Sign): *First* Jamie *Last* Hoskins  
 Regulatory Authority (Print & Sign): *First* Jamie *Last* Hoskins

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 08/08/2021

REHS Contact Phone Number: (336) 703-3161



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# Comment Addendum to Food Establishment Inspection Report

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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.

- 1 2-102.12 Certified Food Protection Manager - REPEAT PIC could not provide documentation of an ANSI approved CFPM program. During all hours of food prep and service, a person in charge shall be a CFPM as demonstrated by passing an ANSI approved course. Obtain certification.
- 2 2-103.11 (M) Person in Charge-Duties - PF- REPEAT- Both food employees were not aware of their responsibility to report to management information about their health as it relates to food borne illness or symptoms. The person in charge shall ensure that: FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD, as specified under ¶ 2-201.11(A). CDI-Education. Provided copy of employee health policy.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- REPEAT- Milk dumped in hand sink. Hand sinks shall be used for hand washing only. CDI-Education, sink rinsed.
- 26 7-202.12 Conditions of Use - P,PF- Fresh scent Clorox cleaner used on food prep counter. Use poisonous or toxic materials according to manufacturer's label. Do not use this as a sanitizer on food contact surfaces, use soapy water followed by sanitizer from dispenser while observing contact time. Ok to use for restrooms, tables, and other areas where food is not prepped. CDI-Education, counter cleaned.
- 34 4-302.12 Food Temperature Measuring Devices - PF- No thermometer on site that could be located. Provide an accessible thermometer for use. Provide a thin probe thermometer for accurate measure of thin foods. Obtain thermometer and contact Nora Sykes for verification by August 8. Contact information provided.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - Pan of cinnamon rolls and pan of bacon placed near handwashing sink in an area not protected by splash guards. Boxes of cereal stored on floor. Food shall be protected from contamination by storing food in a clean, dry location, where it is not exposed to splash, dust, or other contamination. Place effective splash guards on both sides of handwashing sink and put away foods so they are not stored on floor. //3-307.11 Miscellaneous Sources of Contamination - C- Employee drinks on counter and in cooler above establishment foods. Store employee items so contamination may not occur.
- 38 2-402.11 Effectiveness-Hair Restraints - REPEAT on at least the previous five inspections. Food employees engaging in food prep without hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints and clothing that covers body hair that are designed to keep hair from contacting exposed food, equipment, utensils.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Employee towel drying dishes. Air dry equipment and utensils after cleaning and sanitizing. Do not towel dry.
- 49 5-205.15 (B) System maintained in good repair - C- Small leak at sanitizer vat pipe under 3 compartment sink. Plumbing shall be maintain in good repair.
- 51 5-501.17 Toilet Room Receptacle, Covered - REPEAT-Employee and ladies public restrooms did not have covered receptacle. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - Employee restrooms without coved base. The floors in food establishments in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and sealed.