

# Food Establishment Inspection Report

Score: 96

Establishment Name: OLYMPIC FAMILY RESTAURANT

Establishment ID: 3034011373

Location Address: 1555 WEST MOUNTAIN STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: OLYMPIC RESTAURANT, INC.

Telephone: (336) 996-5741

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 09/26/2022 Status Code: A

Time In: 9:00 AM Time Out: 1:15 PM

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**

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  |
|--|--|-------------------------------------|-------------------------------------|-------------------------------------|-----|
| <b>Supervision .2652</b>   |  |                                     |                                     |                                     |     |
| 1  | IN <input checked="" type="checkbox"/> N/A         |                                     |                                     |                                     |     |
| PIC Present, demonstrates knowledge, & performs duties   |  | 1                                   | <input checked="" type="checkbox"/> | X                                   |     |
| 2  | <input checked="" type="checkbox"/> OUT N/A        |                                     |                                     |                                     |     |
| Certified Food Protection Manager  |  | 1                                   | 0                                   |                                     |     |
| <b>Employee Health .2652</b>   |  |                                     |                                     |                                     |     |
| 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                                   |     |
| <b>Good Hygienic Practices .2652, .2653</b>  |  |                                     |                                     |                                     |     |
| 6  | <input checked="" type="checkbox"/> OUT            |                                     |                                     |                                     |     |
| Proper eating, tasting, drinking or tobacco use  |  | 1                                   | 0.5                                 | 0                                   |     |
| 7  | <input checked="" type="checkbox"/> OUT            |                                     |                                     |                                     |     |
| No discharge from eyes, nose, and mouth  |  | 1                                   | 0.5                                 | 0                                   |     |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                            |  |                                     |                                     |                                     |     |
| 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"/> OUT N/A        |                                     |                                     |                                     |     |
| Handwashing sinks supplied & accessible  |  | 2                                   | 1                                   | 0                                   |     |
| <b>Approved Source .2653, .2655</b>  |  |                                     |                                     |                                     |     |
| 11   | <input checked="" type="checkbox"/> OUT            |                                     |                                     |                                     |     |
| Food obtained from approved source   |  | 2                                   | 1                                   | 0                                   |     |
| 12   | 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   | IN <input checked="" type="checkbox"/> OUT N/A N/O |                                     |                                     |                                     |     |
| Required records available: shellstock tags, parasite destruction                              |  | 2                                   | 1                                   | 0                                   |     |
| <b>Protection from Contamination .2653, .2654</b>  |  |                                     |                                     |                                     |     |
| 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                                   |     |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                       |  |                                     |                                     |                                     |     |
| 18   | <input checked="" type="checkbox"/> OUT N/A N/O    |                                     |                                     |                                     |     |
| Proper cooking time & temperatures   |  | 3                                   | 1.5                                 | 0                                   |     |
| 19   | IN <input checked="" type="checkbox"/> OUT N/A N/O |                                     |                                     |                                     |     |
| Proper reheating procedures for hot holding  |  | 3                                   | 1.5                                 | 0                                   |     |
| 20   | IN <input checked="" type="checkbox"/> OUT N/A N/O |                                     |                                     |                                     |     |
| Proper cooling time & temperatures   |  | <input checked="" type="checkbox"/> | 1.5                                 | 0                                   | X X |
| 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"/> OUT N/A N/O    |                                     |                                     |                                     |     |
| Proper date marking & disposition  |  | 3                                   | 1.5                                 | 0                                   |     |
| 24   | IN <input checked="" type="checkbox"/> OUT N/A N/O |                                     |                                     |                                     |     |
| Time as a Public Health Control; procedures & records  |  | 3                                   | 1.5                                 | <input checked="" type="checkbox"/> | X   |
| <b>Consumer Advisory .2653</b>   |  |                                     |                                     |                                     |     |
| 25   | <input checked="" type="checkbox"/> OUT N/A        |                                     |                                     |                                     |     |
| Consumer advisory provided for raw/undercooked foods   |  | 1                                   | 0.5                                 | 0                                   |     |
| <b>Highly Susceptible Populations .2653</b>  |  |                                     |                                     |                                     |     |
| 26   | IN <input checked="" type="checkbox"/> OUT         |                                     |                                     |                                     |     |
| Pasteurized foods used; prohibited foods not offered   |  | 3                                   | 1.5                                 | 0                                   |     |
| <b>Chemical .2653, .2657</b>   |  |                                     |                                     |                                     |     |
| 27   | <input checked="" type="checkbox"/> OUT 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                                   |     |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                                |  |                                     |                                     |                                     |     |
| 29   | IN <input checked="" type="checkbox"/> OUT         |                                     |                                     |                                     |     |
| 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       |
|--|--|-------------------------------------|-----|-------------------------------------|----------|
| <b>Safe Food and Water .2653, .2655, .2658</b>   |  |                                     |     |                                     |          |
| 30   | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> |                                     |     |                                     |          |
| 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   | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> |                                     |     |                                     |          |
| Variance obtained for specialized processing methods   |  | 2                                   | 1   | 0                                   |          |
| <b>Food Temperature Control .2653, .2654</b>   |  |                                     |     |                                     |          |
| 33   | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> |                                     |     |                                     |          |
| Proper cooling methods used; adequate equipment for temperature control                                |  | <input checked="" type="checkbox"/> | 0.5 | 0                                   | X        |
| 34   | <input checked="" type="checkbox"/> OUT N/A N/O                                |                                     |     |                                     |          |
| Plant food properly cooked for hot holding   |  | 1                                   | 0.5 | 0                                   |          |
| 35   | IN <input checked="" type="checkbox"/> OUT N/A N/O                             |                                     |     |                                     |          |
| Approved thawing methods used  |  | 1                                   | 0.5 | 0                                   |          |
| 36   | <input checked="" type="checkbox"/> OUT  |                                     |     |                                     |          |
| Thermometers provided & accurate   |  | 1                                   | 0.5 | 0                                   |          |
| <b>Food Identification .2653</b>   |  |                                     |     |                                     |          |
| 37   | <input checked="" type="checkbox"/> OUT  |                                     |     |                                     |          |
| Food properly labeled: original container  |  | 2                                   | 1   | 0                                   |          |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>                              |  |                                     |     |                                     |          |
| 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 N/A                                    |                                     |     |                                     |          |
| Washing fruits & vegetables  |  | 1                                   | 0.5 | 0                                   |          |
| <b>Proper Use of Utensils .2653, .2654</b>   |  |                                     |     |                                     |          |
| 43   | <input checked="" type="checkbox"/> OUT  |                                     |     |                                     |          |
| In-use utensils: properly stored   |  | 1                                   | 0.5 | 0                                   |          |
| 44   | <input checked="" type="checkbox"/> OUT  |                                     |     |                                     |          |
| Utensils, equipment & linens: properly stored, dried & handled   |  | 1                                   | 0.5 | 0                                   |          |
| 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                                   |          |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |  |                                     |     |                                     |          |
| 47   | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> |                                     |     |                                     |          |
| Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used |  | 1                                   | 0.5 | <input checked="" type="checkbox"/> |          |
| 48   | <input checked="" type="checkbox"/> OUT  |                                     |     |                                     |          |
| Warewashing facilities: installed, maintained & used; test strips                                      |  | 1                                   | 0.5 | 0                                   |          |
| 49   | <input checked="" type="checkbox"/> OUT  |                                     |     |                                     |          |
| Non-food contact surfaces clean  |  | 1                                   | 0.5 | 0                                   |          |
| <b>Physical Facilities .2654, .2655, .2656</b>   |  |                                     |     |                                     |          |
| 50   | <input checked="" type="checkbox"/> OUT N/A                                    |                                     |     |                                     |          |
| Hot & cold water available; adequate pressure  |  | 1                                   | 0.5 | 0                                   |          |
| 51   | <input checked="" type="checkbox"/> OUT  |                                     |     |                                     |          |
| Plumbing installed; proper backflow devices  |  | 2                                   | 1   | 0                                   |          |
| 52   | <input checked="" type="checkbox"/> OUT  |                                     |     |                                     |          |
| Sewage & wastewater properly disposed  |  | 2                                   | 1   | 0                                   |          |
| 53   | <input checked="" type="checkbox"/> OUT N/A                                    |                                     |     |                                     |          |
| Toilet facilities: properly constructed, supplied & cleaned  |  | 1                                   | 0.5 | 0                                   |          |
| 54   | <input checked="" type="checkbox"/> OUT  |                                     |     |                                     |          |
| Garbage & refuse properly disposed; facilities maintained  |  | 1                                   | 0.5 | 0                                   |          |
| 55   | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> |                                     |     |                                     |          |
| Physical facilities installed, maintained & clean  |  | 1                                   | 0.5 | <input checked="" type="checkbox"/> |          |
| 56   | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> |                                     |     |                                     |          |
| Meets ventilation & lighting requirements; designated areas used                                       |  | 1                                   | 0.5 | <input checked="" type="checkbox"/> |          |
| <b>TOTAL DEDUCTIONS:</b>   |  |                                     |     |                                     | <b>4</b> |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: OLYMPIC FAMILY RESTAURANT  
 Location Address: 1555 WEST MOUNTAIN STREET  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: OLYMPIC RESTAURANT, INC.  
 Telephone: (336) 996-5741

Establishment ID: 3034011373  
 Inspection  Re-Inspection Date: 09/26/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1:  
 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 |
|--------------------|---------------------------|------|-----------|-----------------|------|------|----------|------|
| pasta              | cooling overnight in WIC  | 45   | hot water | dish machine    | 179  |      |          |      |
| gravy              | cooling 2.5 hours         | 93   | gravy     | cooling 2 hours | 52   |      |          |      |
| raw beef           | WIC                       | 37   |           |                 |      |      |          |      |
| deli salad         | WIC                       | 39   |           |                 |      |      |          |      |
| ham                | meat prep                 | 40   |           |                 |      |      |          |      |
| raw chicken        | meat prep                 | 39   |           |                 |      |      |          |      |
| sausage            | cook temp                 | 186  |           |                 |      |      |          |      |
| hash browns        | cook temp                 | 177  |           |                 |      |      |          |      |
| pork portions      | cook temp                 | 182  |           |                 |      |      |          |      |
| rice               | cook temp                 | 168  |           |                 |      |      |          |      |
| baked chicken      | hot holding line          | 163  |           |                 |      |      |          |      |
| potatoes           | hot holding line          | 144  |           |                 |      |      |          |      |
| tartar sauce       | upright 2 door cooler     | 38   |           |                 |      |      |          |      |
| ranch dressing     | front dressing cooler     | 41   |           |                 |      |      |          |      |
| milk               | front undercounter cooler | 38   |           |                 |      |      |          |      |
| gravy              | reheat                    | 171  |           |                 |      |      |          |      |
| gravy              | cooling 30 minutes        | 102  |           |                 |      |      |          |      |
| chlorine sanitizer | front bucket              | 100  |           |                 |      |      |          |      |
| chlorine sanitizer | cook line bucket          | 100  |           |                 |      |      |          |      |
| hot water          | 3 compartment sink        | 142  |           |                 |      |      |          |      |

Person in Charge (Print & Sign): *Bill*

*Last*  
Rizos

*Bill Rizos*

Regulatory Authority (Print & Sign): *Amanda*

*Last*  
Stevens

*Amanda Stevens*

REHS ID: 2543 - Stevens, Amanda

Verification Required Date:

REHS Contact Phone Number: (336) 703-3129

Authorize final report to  
be received via Email: \_\_\_\_\_



# Comment Addendum to Inspection Report

**Establishment Name:** OLYMPIC FAMILY RESTAURANT

**Establishment ID:** 3034011373

**Date:** 09/26/2022 **Time In:** 9:00 AM **Time Out:** 1:15 PM

## Certifications

| Name        | Certificate # | Type         | Issue Date | Expiration Date |
|-------------|---------------|--------------|------------|-----------------|
| Rhonda Mabe | 17935195      | Food Service |            | 05/30/2024      |

## 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 2-103.11 (A) - (P) (Pf) Temperature violations observed this inspection, including cold holding and cooling. PIC shall ensure rules in the code for food safety and handling are met. CDI. PIC educated.
  
- 20 3-501.14 Cooling (P) Repeat violation. Large container of gravy cooling on countertop for 2.5 hours 93F. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI. Gravy reheated to 171F to re-start cooling process. Gravy 102F after 30 minutes following different cooling procedure. Cooked and cooled pasta from last night in walk in cooler 45F. Pasta discarded.
  
- 24 3-501.19 Time as a Public Health Control (P) (Pf) Facility has implemented TPHC procedure for items on cold holding line due to malfunctioning prep unit. Unit has been ordered, as evidenced by PIC, but will not be delivered until January 2023. TPHC procedure covers all items on the cold holding unit, however items not specifically singled out on written procedure. Time marked on board that items were brought out. CDI. PIC educated on written TPHC procedures. For future inspections, time is to be marked on board for items and labeled as to the specific items. Note: it is acceptable to label with "all cold holding line items". 0 points.
  
- 33 3-501.15 Cooling Methods (Pf) - Repeat violation. Gravy cooling on countertop in large, deep container. Pasta cooling in WIC overnight in tightly sealed container. CDI. Pasta discarded. Gravy reheated to re-start cooling procedure
  
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Non-functioning custom from prep line refrigeration not maintaining food temperatures of 41F or less. PIC furnished receipts that unit is on order and will not be shipped until January 2023. Remove metal plates under main prep line that are propping up legs to adjacent units. Note: metal plates used to level prep surface. 0 points.
  
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) 0 points. Minor cleaning to remove dust from ceiling vent in employee restroom. Otherwise excellent cleanliness observed. Physical facilities shall be clean. Dry storage area very crowded and in need of more shelving units for canned goods and single use items due to unpredictable shipping from suppliers of late.
  
- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C) Employee soda and chocolate bars stored in cook line refrigeration unit among restaurant food. 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 are protected from contamination.