

Food Establishment Inspection Report

Score: 96

Establishment Name: SUBWAY # 47464

Establishment ID: 3034012043

Location Address: 301 MEDICAL CENTER BLVD
 City: WINSTON SALEM State: North Carolina
 Zip: 27157 County: 34 Forsyth
 Permittee: NEWSOME KITE INVESTMENTS INC
 Telephone: (336) 716-5214

Date: 02/02/2023 Status Code: A
 Time In: 1:30 PM Time Out: 3:30 PM
 Category#: II
 FDA Establishment Type: Fast Food Restaurant

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- Water Supply:**
 Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 1
 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					
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"/>	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	
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"/>	OUT/N/A				Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655										
11	<input checked="" type="checkbox"/>	OUT				Food obtained from approved source	2	1	0	
12	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>			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/OUT	<input checked="" type="checkbox"/>	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"/>	IN/OUT				Food-contact surfaces: cleaned & sanitized	X	1.5	0	X X
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"/>	IN/OUT	<input checked="" type="checkbox"/>	N/O		Proper cooking time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>	N/A/N/O		Proper reheating procedures for hot holding	3	1.5	0	
20	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>	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"/>	OUT/N/A/N/O				Proper date marking & disposition	3	1.5	0	
24	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>	N/O		Time as a Public Health Control; procedures & records	3	1.5	0	
Consumer Advisory .2653										
25	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>			Consumer advisory provided for raw/undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653										
26	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>			Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657										
27	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>			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/OUT	<input checked="" type="checkbox"/>			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/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	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>			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"/>	IN/OUT	<input checked="" type="checkbox"/>	N/O		Plant food properly cooked for hot holding	1	0.5	0	
35	<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	
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"/>	IN/OUT	<input checked="" type="checkbox"/>			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"/>	IN/OUT	<input checked="" type="checkbox"/>			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"/>	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	
Utensils and Equipment .2653, .2654, .2663										
47	<input checked="" type="checkbox"/>	OUT				Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0	
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	
Physical Facilities .2654, .2655, .2656										
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	<input checked="" type="checkbox"/>	IN/OUT	<input checked="" type="checkbox"/>			Physical facilities installed, maintained & clean	1	0.5	0	X
56	<input checked="" type="checkbox"/>	OUT				Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
TOTAL DEDUCTIONS:							4			



Comment Addendum to Food Establishment Inspection Report

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 Permittee: NEWSOME KITE INVESTMENTS INC
 Telephone: (336) 716-5214

Establishment ID: 3034012043
 Inspection Re-Inspection Date: 02/02/2023
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: wood.angelak@gmail.com
 Email 2: velvetherriott@gmail.com
 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
cheese	walk in	41						
steak	walk in	41						
eggs	walk in	40						
chicken	walk in	38						
lettuce	make table	41						
mozzarella	make table	41						
chicken	make table	41						
ham	make table	40						
lettuce	reach in 1	41						
tomato	reach in 1	40						
mozzarella	reach in 2	39						
pepperjack	reach in 2	38						
turkey	reach in 3	37						
roast beef	reach in 3	39						

	<i>First</i>	<i>Last</i>	
Person in Charge (Print & Sign):			
	<i>First</i>	<i>Last</i>	
Regulatory Authority (Print & Sign): Cierra		Elledge	
REHS ID: <u>2760 - Elledge, Cierra</u>		Verification Required Date:	
REHS Contact Phone Number:		Authorize final report to be received via Email:	

Comment Addendum to Inspection Report

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Date: 02/02/2023 **Time In:** 1:30 PM **Time Out:** 3:30 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.

- 16 4-601.12 Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (E)(4). Observed inside of ice machine on consumer drink machine with residue inside of chute as well as inside of ice of ice machine near 3 comp sink. Equipment food contact surfaces and utensils shall be clean to sight and touch.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Observed several containers with food debris and sticky surfaces stored with clean dishes. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI- All dishes were placed in 3 comp sink to be washed, rinsed, and sanitized.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Observed employee working on the make line with no hair restraint. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Observed floor tiles cracked in kitchen area. Observed caulking on front hand sink in poor repair and caulking on 3 comp with mildew build up. Observed ceiling vent missing cover. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) Observed vent covers with dust build up. Observed soil accumulation behind equipment. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.