Food Establishment Inspection Report

Score: 94

Establishment Name: CAFE 3333 | Establishment ID: 3034010130

Location Address: 3333 SILAS CREEK PKWY | ☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM | State: NC | Date: 08 / 08 / 2014 | Status Code: A

Zip: 27103 | County: 34 Forsyth | Time In: 09 : 45 ⊗ am ○ pm | Time Out: 03 : 30 ○ am ⊗ pm

Permittee: NOVANT HEALTH OF THE TRIAD | Total Time: 5 hrs 45 minutes

Telephone: | Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System | FDA Establishment Type:

Water Supply: ☒ Municipal/Community ☐ On-Site Supply | No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations:

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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Supervision					.2652						
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	☒	0	☐	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature					.2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	1.5	☒	☒	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☒	☐	☐	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☒	☐	☐		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☐	☒	☐		Toxic substances properly identified stored, & used	2	☒	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☒	☐	☐		Compliance with variance, specialized process, reduced oxygen packing 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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Safe Food and Water					.2653, .2655, .2658						
28	☒	☐	☐		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	1	☒	0	☒	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	☒	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	☒	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	☒	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	☒	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 6

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City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

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

Permittee: NOVANT HEALTH OF THE TRIAD

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
sausage/egg	hot bar	143	rice	HH	163	pork shoulder	WI	38
pasta salad	reachin/service line	62	chicken	HH	170	lettuce	WI	41
cooked garlic	reachin/service line	90	fish	HH	158	collards	patient services	157
salsa	retail	52	broc soup	patient services	173	milk	WI	40
mashed	service line	169	carrots	patient services	168	pizza	service line	200
baked pot	self service	170	mashed	patient services	158	baked ziti	service line	170
soups	self service	176	peaches	patient services	45	HW	hand sink	123
baked potato	self service	170	chicken salad	patient services	41	HW	DW	110

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.

8 5-202.12 Handwashing Sinks, Installation - PF 1.0 pts - Handwash sink at meat prep area did not have hot water. A handwashing sink must be equipped to provide water of at least 100F through a mixing valve or a combination faucet. Verification Required. Email kirklemh@forsyth.cc when repaired (Michelle Kirkley)

Spell

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P GENERAL COMMENT Individual containers of salsa in retail area were stored on ice. Temperature of the salsa was 52F. Items should be held cold at 41F or below. CORRECTED Product was voluntarily discarded. Store in retail cooler to maintain proper cold hold temps or implement and SOP for time as a public health control for this item. SOP must state that the product is marked with the time the product is removed from temperature control and discarded at the end of hours.

26 7-207.11 Restriction and Storage-Medicines - P,PF Employee utensil tool box in produce area contained two bottles of prescription medications and a medication ointment. The tool box was stored above the prep surface. These items should be stored in a manner to prevent the contamination of food and food contact surfaces. CORRECTED Medications were relocated.

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

Regulatory Authority (Print & Sign): *First* *Last* Tracie R. Lakey REHS

REHS ID: 1761 - Lakey, Tracie Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

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Spell

31 3-501.15 Cooling Methods - PF -0.5 pts Pan of pasta salad (62F) and a pan of roasted garlic (90F) was in low boy reach in refrigerator covered. Items cooling must be left uncovered while in refrigeration, stirred with ice paddle, cooled in ice bath until proper cold hold temps are reached (41F or below). CORRECTED These items had been prepared within 2 hours prior to recording temp therefore they were moved to blast chiller to bring down to appropriate cold hold temp. Both were checked later and were 44F.

37 3-307.11 Miscellaneous Sources of Contamination - C -1 pt Food Bank and Beverage walk in have condensation pipe that is not sleeved. Condensation was dripping onto product below in drink cooler. Produce cooler had a drip near the light fixture (not over food at this time). Keep foods away from drip line until repaired. CORRECTED Product was moved.

39 3-304.14 Wiping Cloths, Use Limitation - C - 0.5 Three wet wiping cloths were observed not stored in sanitizer. Wet wiping clothes must be stored in sanitizer when not in use. 2 sanitizer buckets were observed stored on the floor. Containers of chemical sanitizers must stored off the floor. Purchase small racks/shelving to set the buckets on.

42 4-901.11 Equipment and Utensils, Air-Drying Required - C GENERAL COMMENT - Approximately 5% of pans/trays were observed stacked wet. Arrange pans/trays to facilitate air drying before stacking.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C -1.0 pts Threads on bolts under scrap area at dish machine need sleeves. Shelving observed with coating that is peeling. Resurface/replace. Freezer had a large amount of ice build up/ Repair unit. Replace silicone seals in all walkins that are hanging down and no longer sealing crevices. Silicone sprinkler heads in walk ins. Repaired damaged condensate line wrap/casing in drink cooler. Beverage cooler had once fan unit with ice build up. Repair unit.

49 5-205.15 System Maintained in Good Repair - P Handsink at beverage prep station was slow to drain. Repair needed.
5-203.14 Backflow Prevention Device, When Required - P Hose bib connections by each of the two porcelain handsinks observed with no backflow prevention devices. Install BFP devices. VERIFICATION REQUIRED Contact Michelle (kirklemh@forsyth.cc) when devices are installed.

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