Food Establishment Inspection Report

Score: 96

Establishment Name: SKATE HAVEN ROLLER RINK
Establishment ID: 3034010403
Location Address: 120 HOOD DRIVE
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 07 / 25 / 2013 Status Code: A
Zip: 27104 County: 34 Forsyth
Time In: 01 : 55 ○ am ⊗ pm Time Out: 03 : 50 ○ am ⊗ pm
Permittee: UNKN
Total Time: 1 hr 55 minutes
Telephone:
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: 5
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		☒	☐	☐	☐
Employee Health .2652											
2	☐	☒			Management, employees knowledge; responsibilities & reporting	3	1.5	☒	☒	☐	☐
3	☐	☒			Proper use of reporting, restriction & exclusion	3	1.5	☒	☒	☐	☐
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	1	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	☒	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	0	☐	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3	1.5	☒	☒	☐	☐
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	1	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	0.5	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	☐	☐	☐
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	1	0	☐	☐	☐
38	☐	☒			Personal cleanliness	1	☒	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	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	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☐	☒			Gloves used properly	1	0.5	☒	☐	☐	☐
Utensils and Equipment .2653, .2654, .2663											
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	☒	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	☒	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	1	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	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	0.5	☒	☐	☐	☐
					Total Deductions:	4					

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County: 34 Forsyth Zip: 27104

Category #: II

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

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

Permittee: UNKN

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Nacho	machine	141						
single service	up right	43						
hot water	faucet	130						

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 After 1-1-14 the employee in charge of the food service at the time of inspection must have a food safety training certification or a two point deduction will be taken.
2-102.12 Certified Food Protection Manager

2 All employees must be trained when not to work in food service. Employees can not report to work when they have : vomiting , diarrhea, ,jaundice, sore throat with fever or infections of hands, wrist or arms.
2-103.11 (M) Person in Charge-Duties
2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees

3 A food service employee must be trained on when to report the following diseases to the person in charge of the food service: Norovirus,Hepatitis, Shigella,E. coli. and Salmonella typhi.
2-201.11 (D) and (F) Responsibility of Permit Holder, Person in Charge, and Conditional Employees-Responsibility of the PIC to Exclude or Restrict
2-201.12 Exclusions and Restrictions
2-201.13 Removal, Adjustment, or Retention of Exclusions and Restrictions

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

Regulatory Authority (Print & Sign): Clark (*First*) Sizemore (*Last*)

REHS ID: 944 - Sizemore, Clark Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3128

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Spell

14 Clorox Clean Up is not approved as a food sanitizer; need a 50ppm solution of bleach and water for sanitizer.
4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness

21 Need to date make any food after it is opened and held for more that 24 hours.
3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

34 Need to check both thermometers one is not calibrated correctly. Need to calibrate in a mixture of ice and water and the temperature should be 32F.
4-502.11 (B) Good Repair and Calibration

38 Employee at counter was not wearing a hair restraint.
2-402.11 Effectiveness-Hair Restraints

44 Observed no glove use. Gloves can be used to prevent bare hand contact with ready to eat foods.
3-304.15 (B)-(D) Gloves, Use Limitations

45 Crock pot is not approved for food service.
4-205.10 Food Equipment, Certification and Classification

46 Need to have chlorine test strips to check sanitizer.

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Spell

53 Need to install cove base behind service counter at beverage machine and ice shaver.
6-201.11 Floors, Walls and Ceilings-Cleanability

54 One light out in the ice machine room.
6-303.11 Intensity-Lighting

Spell check complete

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