Food Establishment Inspection Report

Score: 94.5

Establishment Name: TK TRIPPS 10 Establishment ID: 3034010461

Date: 10 / 31 / 2012 Status Code: A

Time In: 09 : 30 ⊗ am ○ pm Time Out: 01 : 45 ○ am ⊗ pm

Total Time: 4 hrs 15 minutes

Category #: IV

Establishment Type: Full-Service Restaurant

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 3286 SILAS CREEK PKWY.

City: WINSTON-SALEM

State: NC Zip: 27103

County: 34 Forsyth

Permittee: T.K.TRIPPS

Telephone: (336) 659-0080

⊗ Inspection
○ Re-Inspection

Wastewater System:
⊗ Municipal/Community
○ On-Site System

Water Supply:
⊗ Municipal/Community
○ On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance
N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection
R= Repeat Violation
VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

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

Food Establishment Inspection Report, continued

Establishment Name: TK TRIPPS 10 Establishment ID: 3034010461

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

   IN= In Compliance, OUT= Not in compliance
   N/O=Not Observed, N/A= Not Applicable

6. Click or check the appropriate boxes for CDI and/or R, VR

   CDI= Corrected during Inspection
   R= Repeat Violation
   VR= Verification Required

   Calculate the "Total Deductions" and record.

7. Sign and complete "Signature Block".

8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".

9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Jonathan Summers
Person in Charge (Print)

Person in Charge (Signature)

Scott Steed
Regulatory Authority (Print)

Scott Steed REHS
Regulatory Authority (Signature)

Contact Number: (336) 703-3141

Verification Required Date: ___/___/_____

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/ Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: _____

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				
28	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ○ OUT ⊗ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	⊗ IN ○ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ○ 0.5 ○ 0	○	○	○
32	⊗ IN ○ OUT ○ N/A ○ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	⊗ IN ○ OUT ○ N/A ○ N/O	Approved thawing methods used	○ 1 ○ 0.5 ○ 0	○	○	○
34	⊗ IN ○ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Identification	.2653				
35	⊗ IN ○ OUT	Food properly labeled: original container	○ 2 ○ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	○ IN ⊗ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ⊗ 1 ○ 0	○	○	○
37	⊗ IN ○ OUT	Contamination prevented during food preparation, storage & display	○ 2 ○ 1 ○ 0	○	○	○
38	○ IN ⊗ OUT	Personal cleanliness	○ 1 ⊗ 0.5 ○ 0	○	○	○
39	○ IN ⊗ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ⊗ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	⊗ IN ○ OUT	In-use utensils: properly stored	○ 1 ○ 0.5 ○ 0	○	○	○
42	⊗ IN ○ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ 1 ○ 0.5 ○ 0	○	○	○
43	⊗ IN ○ OUT	Single-use & single-service articles: properly stored & used	○ 1 ○ 0.5 ○ 0	○	○	○
44	⊗ IN ○ OUT	Gloves used properly	○ 1 ○ 0.5 ○ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	○ IN ⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	○ 2 ⊗ 1 ○ 0	○	○	○
46	⊗ IN ○ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ○ 0.5 ○ 0	○	○	○
47	○ IN ⊗ OUT	Non-food contact surfaces clean	○ 1 ⊗ 0.5 ○ 0	○	○	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	○ IN ⊗ OUT	Plumbing installed; proper backflow devices	○ 2 ○ 1 ⊗ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	⊗ IN ○ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ○ 0.5 ○ 0	○	○	○
52	⊗ IN ○ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ○ 0.5 ○ 0	○	○	○
53	○ IN ⊗ OUT	Physical facilities installed, maintained & clean	○ 1 ○ 0.5 ⊗ 0	○	○	○
54	⊗ IN ○ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ○ 0.5 ○ 0	○	○	○
		Total Deductions:	5.5			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: TK TRIPPS 10

Establishment ID: 3034010461

Date: 10/31/2012

Status Code: A

Category #: IV

Email 1: abbottjimabbott@aol.com

Email 2:

Email 3:

Location Address: 3286 SILAS CREEK PKWY.

City: WINSTON-SALEM State: NC

County: 34 Forsyth Zip: 27103

Wastewater System: ⊗ Municipal/Community ○ On-Site System

Water Supply: ⊗ Municipal/Community ○ On-Site System

Permittee: T.K.TRIPPS

Telephone: (336) 659-0080

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
boiled eggs	salad station	38	pimento	broiler station	40	raw ground	stack cooler	34
sliced	salad station	40	sliced cheese	broiler station	40	raw chicken	wic	41
cooked	salad station - bottom	41	spinach dip	broiler station - bottom	40	raw scallops	wic	41
shredded	sautee station	41	raw flounder	broiler station - bottom	40	cooked prime	wic	41
alfredo sauce	table top steam unit	160	egg wash	broiler station - bottom	40	crab dip	wic	41
mashed	steam table	160	cooked ribs	stack cooler	34	blue	ice baths	40
potato soup	steam table	150	raw steaks	stack cooler	34	chicken	cook temp	189
rice	broiler station	35	raw pork chop	stack cooler	34	shrimp	cook temp	143

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.

Spell

8 There were no paper towels in the dispenser by the cooking line when I arrived. Later there was no soap. All hand sinks are to be stocked with soap and disposable towels at all times for proper hand washing. / Observed an employee emptying a coffee urn into a hand sink. Hand sinks are to be use for hand washing only. They may not be used as a dump sink or for any other purpose.

14 There were several metal and plastic pans as well as utensils found with food debris on them today. Additionally, the tea urn nozzles have not be properly cleaned and the slicer had some dried food under the guard and on the back of the blade. All dishes, utensils and equipment must be completely and thoroughly cleaned after use. Tea urn nozzles should be completely disassembled when cleaning.

16 If a non-continuous cooking process is to be used, it must meet the requirements listed in section 3-401.14(A-F). A copy of the requirements for this process have been printed and left at the facility.

21 The day dot stickers alone do not meet the date marking requirements. The actual date of preparation will need to be included in the date marking process in order to track the number of days a potentially hazardous, ready to eat food may be kept.

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

23 If raw animal foods are to be offered under-cooked, a consumer advisory will be needed. The consumer advisory must meet section 3-603.11 of the manual. A copy of the requirement was left on site.

26 There were a couple of spray bottles with glass cleaner that weren't properly labeled. All chemical bottles must be labeled with the contents at all times. The kitchen manager placed the proper labels on the bottles immediately.

36 Two live roaches were observed in the kitchen under the drink machine. Contact pest control company immediately for treatment. Also, the dead roaches in the in the cabinet with the electrical box on the cooking line and under the soda machine need to be cleaned out on a regular basis.

38 Observed an employee, with no hair restraint, preparing food on the servers' side of the cooking line. All employees that prepare food must have an approved hair restraint during food preparation.

39 Wiping cloths used for wiping counters and other equipment surfaces shall be held in a chemical sanitizer solution and laundered daily.

45 There are several storage shelves throughout the facility that are beginning to rust or have rusted and will need replaced. Also, the shelves in the refrigerator by the broiler and in the fry freezer are chipped and rusted and will need to be re-coated with an approved coating or replaced. / Replace the torn refrigerator gaskets where needed and the cracked sharpener cover on the slicer. / Repair the cracks in both of the prep sinks, the water leaks on the drain handles of the rinsing and sanitizing compartment and right water faucet of the three compartment sink. / The domestic food processor is not approved and must be replaced with a commercial unit.

47 Cleaning is needed on all of the storage shelves on the servers' side of the cooking line, the shelf over the prep sinks and the underside of the steam unit.

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

49 The drain lines for the ice bin at the bar and the re-thermalizer in the kitchen need to be hard piped to the floor drains. They are currently drained with soft tubing that is lying on the floor.

53 Cleaning is needed on the floor drain under the ice bin. Water can not properly drain and is keeping the floor wet.

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell