# Food Establishment Inspection Report

Score: 86

Establishment Name: RUBY TUESDAY #2822 Establishment ID: 3034010566

Date: 02 / 25 / 2013 Status Code: A

Time In: 09 : 15 ⊗ am ○ pm Time Out: 01 : 30 ○ am ⊗ pm

Total Time: 4 hrs 15 minutes

Category #: IV

Establishment Type:

Instructions:

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

Location Address: 3320 SILAS CREEK

City: WINSTON-SALEM

State: NC Zip: 27103

County: 34 Forsyth

**Permittee:** MORRISON S, INC

**Telephone:**

⊗ 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: RUBY TUESDAY #2822 Establishment ID: 3034010566

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:

Dale White
Person in Charge (Print)

Dale White
Person in Charge (Signature)

Scott Steed
Regulatory Authority (Print)

Scott Steed 2013
Regulatory Authority (Signature)

Contact Number: (336) 703-3141

Verification Required Date: ___/___/_____

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/ Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 1

## 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: | 14 | | | |

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RUBY TUESDAY #2822

Establishment ID: 3034010566

Date: 02/25/2013

Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Location Address: 3320 SILAS CREEK

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:** MORRISON S, INC

**Telephone:**

## Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---|---|---|---|---|---|---|---|---|
| spinach dip | sandwich unit | 42 | raw shrimp | 2 door reach-in | 39 | raw shrimp | wic | 37 |
| cooked | sandwich unit | 44 | cooked ribs | 2 door reach-in | 39 | eggs | salad bar / salad cooler | 40 |
| sliced | sandwich unit | 42 | rice | salad unit - bottom | 40 | pasta salad | salad bar / salad cooler | 41 |
| pasta | sandwich unit - bottom | 40 | pasta | salad unit - bottom | 40 | grean peas | salad bar only | 43 |
| raw chicken | 2 door stack cooler | 37 | mango salsa | 2 door stack cooler - 2 | 39 | tortilla soup | re-heat temp | 179 |
| ground beef | 2 door stack cooler | 37 | mac & cheese | 2 door stack cooler - 2 | 39 | salmon | cook temp | 157 |
| turkey | 2 door stack cooler | 37 | andouille | wic | 39 | mashed | steam table | 160 |
| raw tilapia | 2 door reach-in | 39 | gumbo | wic | 37 | hot water | 3 cmpartment sink | 141 |

## 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

1 A person in charge that has passed an approved food manager's safety course must be present during all hours of operation. Two points will begin being deducted on 1/1/2014 if this requirement is not met.

2 An employee health policy agreement must be in place and each employee must be informed and aware of the policy requirements.

4 Observed three separate employee drinks sitting on or above food prep surfaces. Employee drinks must be stored below or away from all food prep surfaces, food storage areas, dish washing and clean dish storage areas.

6 When washing hands, the proper procedure is as follows: wet hands with warm water; dispense soap and lather for at least 15 seconds while paying attention to nail beds and between fingers; rinse in warm water; dry hands with an approved hand drying device or disposable paper towel; turn off faucet without touching the handles of the faucet.

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## Observations and Corrective Actions

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Spell

13 In the walk-in freezer, there were several boxes of food on the floor. All food must be stored at least 6" above the floor at all times. / There were several items in the 2 door stack cooler, in the 2 door reach-in cooler and walk-in freezer that were stored uncovered. All food must be kept covered or packaged at all times during storage. / In the two door reach-in cooler, crab meat was stored below raw lobster. Pre-cooked and ready to eat foods must be kept above or completely away from all raw animal foods.

14 There were several soiled plates and utensils that were stored as clean. The slicer, dicer and chopper at the salad bar prep area all had dried food debris on them. Several of the lexan pans at the salad prep area had food debris in them and stickers/glue on the sides. All dish, utensils and equipment must be properly washed and sanitized. Be sure all food and food debris are removed after cleaning.

26 Several chemical spray bottles contained a chemical other than what the label indicated. All spray bottles must be properly labeled with the contents. If a sanitizer bottle is used for another chemical, it can not be used for sanitizer again.

38 Observed two employees preparing food without a hair restraint. All employees preparing food are to wear an approved hair restraint at all times.

42 There was significant debris in the bottom of the containers holding clean knives and clean pan lids. All containers in which clean items are stored must be kept clean at all times. / Several of the plates and ramikens checked today were stored wet. All dishes and utensils must be allowed to completely air dry before stacking.

43 The single service cups at the bar and soda machines in the kitchen are unprotected. Either place the cups in an approved dispenser or keep them in the original plastic sleeve. Also, two stacks of single use take out boxes were stored in a container with a lot of debris in the bottom. All containers in which single use items are stored must be kept clean at all times.

45 The sandwich top refrigerator on the left end of the cooking line is still being operated using ice in the top. The specifications of this unit does not indicate that ice is to be used as a refrigerant. The unit was supposed to be replaced last June. If the unit can not be repaired so that it operates as intended, it must be replaced. Additionally, there is a severe condensation leak in the bottom. / Seal the gaps at the wall/ceiling panels in the walk-in cooler. / The door on the stack cooler needs to be adjusted so that it closes flush to the unit. It is allowing water in the unit when the floors are washed. / The domestic wire shelf in the store room is unapproved and must be replaced. / The keg cooler at the bar is not approved for food storage. / All the flattened wheels on equipment must be replaced with properly operating wheels so that the equipment can be pulled out for cleaning.

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## 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

46 There are several cracks in the corners of the scrap sink that need to be repaired. Also, the three compartment sink is full of dried food debris. The sink must be kept clean and should be cleaned routinely even if it is not used very often.

47 Cleaning is needed throughout the facility. Clean all equipment on the inside and out; clean all shelving in the walk-in cooler and dry storage area; clean all equipment handles.

49 If a spray nozzle is to be kept connected to the can wash faucet, then a backflow preventer rated for continuous pressure must be installed. Otherwise, the splitter valve can be removed and the hose only connected when in use.

53 There was an employee jacket and purse sitting on the prep table by the walk-in cooler when I arrived. Keep all personal employee items stored in designated employee areas/lockers. / The mops, brooms and other maintenance items in the small storage room must be kept off the floor to allow for proper cleaning. / Wall cleaning is needed in various places throughout. / Floor cleaning is needed under the equipment.

54 The lighting at the bar is less than 20 foot candles. It appears that all of the 2x4 light fixtures have been removed without approval. The lights must be re-installed in order to reach the minimum required lighting level.

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Spell