Food Establishment Inspection Report

score: <u>96.5</u>																
Establishment Name: LITTLE JOHNS						Establishment ID: 3034010606										
Location Address: 3443 Q ROBIN HOOD ROAD						Inspection ☐ Re-Inspection										
Cit	City: WINSTON SALEM State: NC					Date: <u>Ø 7</u> / <u>1 7</u> / <u>2 Ø 1 3</u> Status Code: A										
	Zip: 27106 County: 34 Forsyth						Time In: $0 \stackrel{\frown}{4} : 45 \stackrel{\bigcirc}{\otimes} pm$ Time Out: $0 \stackrel{\frown}{6} : 30 \stackrel{\bigcirc}{\otimes} pm$									
					Total Time: 1 hr 45 minutes											
	Permittee: LITTLE JOHNS, INC. Felephone:						Category #: I									
	_							FDA Establishment Type:								
					System: Municipal/Community		ster	No. of Risk Factor/Intervention Violations: 3								
Water Supply: Municipal/Community □ On-Site Supply No. of Repeat Risk Factor/Intervention Violations:																
Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices																
Risk factors: Contributing factors that increase the chance of developing foodborne illness.						Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,										
P	Public Health Interventions: Control measures to prevent foodborne illness or injury.			and physical objects into foods. IN OUT N/A N/O Compliance Status OUT CDI R VR												
		out	N/A	N/O	Compliance Status .2652	OUT CDI R VR	-	_		_	nd Wa	Compliance Status ater .2653, .2655, .2658	OUT	CDI R VR		
$\overline{}$	upe X				PIC Present; Demonstration-Certification by accredited program and perform duties	2 0	1	$\overline{}$		$\overline{}$		Pasteurized eggs used where required	1 0.5 0			
			e He	alth	accredited program and perform duties .2652			×				,	2 1 0			
$\overline{}$		X			Management, employees knowledge; responsibilities & reporting	3 1.5 🗶 🗶 🗆 🗆						Water and ice from approved source Variance obtained for specialized processing				
3		×			Proper use of reporting, restriction & exclusion	3 1.5 🗶 🗶 🗆 🗆	_				\perp	methods	1 0.5 0			
	000		neir	ic Pr	ractices .2652, .2653		Food Temperature Control .2653, .2654 Proper cooling methods used; adequate									
\neg	×		gioin		Proper eating, tasting, drinking, or tobacco use	210 -		X				equipment for temperature control	1 0.5 0			
\rightarrow	\mathbf{X}	_			No discharge from eyes, nose or mouth	1 0.5 0	32			×		Plant food properly cooked for hot holding	1 0.5 0			
_		ntin	a Co	nnta	mination by Hands .2652, .2653, .2655, .2656		33			X		Approved thawing methods used	1 0.5 0			
$\overline{}$	X		9 00	-	Hands clean & properly washed	420	34	X				Thermometers provided & accurate	1 0.5 0			
\rightarrow		×			No bare hand contact with RTE foods or pre-	3 1.5 🗶 🗶 🗆	F	ood	lder	ntific	catio	n .2653				
-	X				approved alternate procedure properly followed		35	X				Food properly labeled: original container	2 1 0			
			1 50	urce	Handwashing sinks supplied & accessible .2653, .2655					n o	f Foo	od Contamination .2652, .2653, .2654, .2656, .2657	,			
\neg	N N	Dvec	300	urce	Food obtained from approved source	210	36	×				Insects & rodents not present; no unauthorized animals	2 1 0			
\dashv				\boxtimes	Food received at proper temperature		37	X				Contamination prevented during food preparation, storage & display	2 1 0			
\rightarrow		<u> </u>					38	X				Personal cleanliness	1 0.5 0			
_	X				Food in good condition, safe & unadulterated Required records available: shellstock tags,	210	39	X				Wiping cloths: properly used & stored	1 0.5 0			
12	Щ	<u></u>	X		parasite destruction		40	×	П	П		Washing fruits & vegetables	1 0.5 0			
$\overline{}$	rote X	Ctio	n tro	om C	Contamination .2653, .2654		I —		er Us	se o		ensils .2653, .2654				
\rightarrow			Ш		Food separated & protected	3 1.5 0		×					1 0.5 0			
-	X	Ш			Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously served,	3 1.5 0	42	×				Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0			
	X otor	L tial	lu He	2000	reconditioned, & unsafe food	210	<u> </u>	×				Single-use & single-service articles: properly	1 0.5 0			
\neg	Oter	ıllal	у на		dous Food Time/Temperature .2653 Proper cooking time & temperatures	3 1.5 0	44				+	stored & used Gloves used properly	1 0.5			
\dashv	\equiv] [· · · · · · · · · · · · · · · · · · ·	31.50			\perp	and	Faui	ipment .2653, .2654, .2663				
_			×		Proper reheating procedures for hot holding		4			IIIG		Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	X 1 0			
18		Ц	X	Ш	Proper cooling time & temperatures	3 1.5 0	45		×			constructed, & used				
19			X		Proper hot holding temperatures	3 1.5 0	46	X				Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0			
20			X		Proper cold holding temperatures	3 1.5 0	47	X				Non-food contact surfaces clean	1 0.5 0			
21			X		Proper date marking & disposition	3 1.5 0			ical I		ilities	.2654, .2655, .2656				
22			X		Time as a public health control: procedures & records	210	48	×				Hot & cold water available; adequate pressure	2 1 0			
C	ons	ume	r Ac	lvisc	ory .2653		49		X			Plumbing installed; proper backflow devices	2 🗶 0			
			×		Consumer advisory provided for raw or undercooked foods	1 0.5 0	50	×				Sewage & waste water properly disposed	2 1 0			
$\overline{}$		y Sı		ptibl	e Populations .2653 Pasteurized foods used; prohibited foods not		51	×				Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0			
24			×		offered	3 1.5 0		×	П			Garbage & refuse properly disposed; facilities	1 0.5 0			
\neg		nical			.2653, .2657		╌		\vdash			maintained Physical facilities installed, maintained & clean				
25			X		Food additives: approved & properly used		-		×		+	Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;				
26	☐ 025			الجادمان	Toxic substances properly identified stored, & used	210	54	X	Ш			designated areas used	1 0.5 0			
27		רון וכ	ance	vvitl	Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,		1					Total Deductions:	3.5			





Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LITTLE JOHNS		Establishment ID: 3034010606								
Location Address: 3443 Q ROBIN HOOD RO		Inspection	Re-Inspection	Date: <u>07/17/2013</u>						
	State: NC			Status Code: A						
County: 34 Forsyth	Zip: 27106			Category #:						
Wastewater System: Municipal/Community □ Water Supply: Municipal/Community □ Water Supply: Municipal/Community □ Water Supply: Water Supply: Municipal/Community □ Water Supply: Water Su		Email 1:								
Permittee: LITTLE JOHNS, INC.		Email 2:								
Telephone:		Email 3:								
	Temperature C	Observations								
Item Location Temp	Item Location	Te	mp Item	Location Temp						
Violations cited in this report must be	Observations and Corrected within the time fra			of the food code.						
Make sure all employees know when to re Norovirus, Salmonella Thphi, Shigella, E. 6 2-201.12 Exclusions and Restrictions		s to you and the H	ealth Department. Ti	he reportable diseases are						
Observed no cutting of fruit for drinks. The with their bare hands and shall use suitabe. This would apply cutting lemons and othe 3-301.11 Preventing Contamination from	ele utensils such as deli t r fruits for mixed drinks.									
Person in Charge (Print & Sign): Regulatory Authority (Print & Sign):	pthia	J Pa	toloo	<u> </u>						
	Ur N DI	rath 1945		Jann .						
REHS ID: 944 - Siz	emore, Clark	Ve	rification Required Dat	e://						

REHS Contact Phone Number: (366)703 - 3128

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	Comment Addendum to Fo	od Establishment Inspection Report Establishment ID: 3034010606
L	Stabilistillent Name	L3(abii3iiiiicii(ib
		and Corrective Actions e time frames below, or as stated in sections 8-405.11 of the food code.
44	No glove use observed. 3-304.15 (B)-(D) Gloves, Use Limitations	
45	Wire racks in walk in beer cooler are rusty and need to be 4-202.11 Food-Contact Surfaces-Cleanability	replaced. Need to replace dish machine that is out of order.
49	Need to bracket drain from ice machine out from wall and 5-202.13 Backflow Prevention, Air Gap	plumb to drain with a 2" air gap.
53	Need to clean the can wash sink more often a cigarette b Frequency and Restrictions	utt was observed in the bottom of the sink today.6-501.12 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.





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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.



