Food Establishment Inspection Report

Score: 99.5

Establishment Name: B.L.L. ROTISSERIE FACTORY
Establishment ID: 3034010732
Location Address: 380 KNOLLWOOD ST., SUITE A
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 06 / 03 / 2014 Status Code: A
Zip: 27103 County: 34 Forsyth
Time In: 01 : 45 ○ am ⊗ pm Time Out: 04 : 30 ○ am ⊗ pm
Permittee: B.L.L. ROTISSERIE FACTORY INC.
Total Time: 2 hrs 45 minutes
Telephone:
Category #: IV
FDA Establishment Type:
Wastewater System: ☒ Municipal/Community ☐ On-Site System
No. of Risk Factor/Intervention Violations: 1
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
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	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	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	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	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☐	☒			Food properly labeled: original container	2	1	☒	☒	☐	☐
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	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	0.5	☒	☒	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☐	☒			In-use utensils: properly stored	1	☒	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	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	☒	☐	☐	☐
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	☒	☐	☐	☐
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:	0.5					

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☒ Inspection ☐ Re-Inspection Date: 06/03/2014

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: B.L.L. ROTISSERIE FACTORY INC.

Email 1:

Email 2:

Telephone:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ambient air	walk in (WI)	43	mushroom	pizza unit	40			
noodles	cooling WI	56	sausage	pizza unit	38			
sauce	WI	43	cheese	pizza unit	40			
broccoli	WI	43	cheese	walk in	44			
soup	WI	43	soups	hot hold	154			
lettuce	recent prep/cooling	53						
pasta	pasta make unit	34						
sauce	pizza unit	40						

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.

21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Walk in cooler was holding at 43F. All potentially hazardous ready to eat foods were date marked for 7 day hold. No foods were dated passed the 4 days (oldest date being 5/31). Walk in thermostat was replaced yesterday. PIC adjusted thermostat to lower walk in temp. By the end of the inspection the walk in cooler ambient air temp was 40F. PIC stated that foods are dated for 7 day hold but due to quantity prepared are gone in 4 days. To compensate for temp rise during repair dates were adjusted to refelct 6 day discard. CORRECTED

35 3-302.12 Food Storage Containers Identified with Common Name of Food - C GENERAL COMMENT - NEW RULE - Oil, vinegar and spices on assembling line and bulk flour not labeld. Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding food/ingredients that are removed from their original packages, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. Items were labeled during inspection. CORRECTED

39 3-304.14 Wiping Cloths, Use Limitation - C GENERAL COMMENT - NEW RULE - Wet wiping cloths were stored in bucket of detergent water. Wet wiping cloths are required to be stored in sanitizer that is proper concentrations. Additionally,cContainers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.

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

Regulatory Authority (Print & Sign): *First* email: lakeytn@forsyth.cc *Last* Tracie H. Lakey REHS

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

REHS Contact Phone Number: (336) 703-3383

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Spell

41 3-304.12 In-Use Utensils, Between-Use Storage - C Handle of scoop was observed in contact with flour in bulk container. All scoop handles are to be stored so that the handle does not come into contacgt with the food product to prevent contamination. Scoop was removed and washed. CORRECTED.

46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C GENERAL COMMENT - Dishmachine did not have a data plate. Dish machine is required to have an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications including the (A) Temperatures required for washing, rinsing, and SANITIZING; (B) Pressure required for the fresh water SANITIZING rinse unless the machine is designed to use only a pumped SANITIZING rinse. Contact manufacturer to obtain a replacement data plate. (REHS will look in the plan review/equipment file for the establishment to see if Model # is on file).

51 5-501.17 Toilet Room Receptacle, Covered - C GENERAL COMMENT - NEW RULE - Trash receptacle in women's restroom did not have a lid. New requirement is that covered trash receptacles are to be suuplied in females restrooms for disposal of feminine products. 0 pts

NOTE: Facility very clean!

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