

Food Establishment Inspection Report

Score: 96

Establishment Name: MRS PUMPKINS BAKERY DELI

Establishment ID: 3034010745

Location Address: 3645 B REYNOLDA RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 19 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 09 : 35 am pm Time Out: 12 : 00 am pm

Permittee: MRS PUMPKINS MUFFINS INC.

Total Time: 2 hrs 25 minutes

Telephone: (336) 924-9797

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 0

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	X	0	X
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	X	X
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	X	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	X	X
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	X	0	X
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	X	0	X
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	X	0	X
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	X	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	X	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	X	
Total Deductions:						4		



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 Water Supply: Municipal/Community On-Site System
 Permittee: MRS PUMPKINS MUFFINS INC.
 Telephone: (336) 924-9797

Establishment ID: 3034010745
 Inspection Re-Inspection Date: 07/19/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: info@mrspumpkins.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Don McEwan 7/21/20	00	chix salad	prep cart	60	grilled chix	2 door cooler	40
hot water	3 comp sink	134	chix salad	cooled 40 min	50	turkey	walk in cooler	39
quat sani	ppm 3 comp sink	200	air temp	retail cooler	38	veggie mix	walk in cooler	40
quat sani	bucket	200	slaw	make unit	38			
chl sani	spray bottle	100	pasta salad	make unit	41			
mozzarella	3 door upright cooler	46	lettuce	reach in cooler	41			
potato salad	prep cart	52	pimiento ch	reach in cooler	41			
potato salad	cooled 40 min	45	salami	2 door cooler	39			

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.

- 11 3-202.15 Package Integrity - PF - Five cans dented on seams. Food packaging shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI - Dented cans separated from other cans in dry storage.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - In walk-in freezer, bags of raw chicken comingled with vegetables. Once removed from commercial packaging, separated raw foods according to final cooking temperatures. CDI - Person in charge educated and all chicken moved to bottom shelf.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Two wisks, 2 containers of utensils, 1 set of tongs, and can opener soiled with dust or food debris. Food-contact surfaces shall be clean to sight and touch. CDI - Can opener cleaned during inspection. All other utensils placed at 3 compartment sink to be washed, rinsed, and sanitized.

Lock Text



Person in Charge (Print & Sign): Don *First* McEwan *Last*

Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

Don McEwan

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3144



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - In 3-door upright cooler, shredded mozzarella 46F. TCS foods shall be maintained at 41F or below. CDI - Cooler thermostat adjusted lower.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - In 3-door upright cooler, two containers of gravy with no date marking. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on time and temperature combination of 7 days at 41F or less, with day of preparation counting as Day 1. CDI - Gravy voluntarily discarded.
- 31 3-501.15 Cooling Methods - PF - Salads, sandwiches, and wraps prepared and boxed in sealed containers inside bags, with food inside greater than 41F. Canteloupe cut and placed in container with tight-fitting lid. After prep, cooling shall be accomplished in accordance with time and temperature criteria specified in 3-501.14 (from 70F-41F within 4 hours). Loosely cover or uncover foods if protected from overhead contamination during the cooling period to facilitate heat transfer. Place food in shallow pans; separate food into smaller or thinner portions; use rapid cooling equipment; stir the food in a container placed in an ice water bath; use containers that facilitate heat transfer; add ice as an ingredient; or other effective methods for cooling food. CDI- Lids were removed from containers and they were placed on racks in the walk-in freezer. Foods met cooling criteria when checked 40 minutes later.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF - Several spatulas cracked or damaged. Multiuse food-contact surfaces shall be smooth, free of cracks, pits, and similar imperfections. CDI - Utensils voluntarily discarded. // 4-101.18 Nonstick Coatings, Use Limitation - C - Two teflon pans scratched and damaged, indicative of use with metal utensils. Multiuse kitchenware that have a perfluorocarbon resin coating shall be used with nonscoring or nonscratching utensils and cleaning aids. Use silicone utensils when cooking with these types of pans. CDI - Pans voluntarily discarded. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C -In dry storage area, condenser line to walk-in cooler is leaking into plastic container and onto floor. Replace foam cover and repair leak. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Dusting needed on clean dish shelving. Nonfood-contact surfaces shall be maintained free of dust, dirt, food residue, and other debris.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed around perimeter of cake decorating room, and around perimeter of dry storage room under shelving. Dusting needed at window in dry storage room. Wall cleaning needed behind clean dish shelving, and in dry storage behind paper goods where there is mold. Physical facilities shall be cleaned as often as necessary to keep them clean. // 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C - Replace coved base in dry storage room along walk-in cooler wall. Floor and wall junctures shall be coved and closed to no larger than 1 mm.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - Employee personal items on chair, and hat on paper towel dispenser in the public restroom. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.



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Spell



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