

Food Establishment Inspection Report

Score: 91

Establishment Name: K & W CAFETERIA

Establishment ID: 3034010855

Location Address: 800 HANES MILL RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 27 / 2013 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 09 : 15 am pm

Time Out: 01 : 50 am pm

Permittee: K&W CAFETERIA INC.

Category #: IV

Telephone: _____

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 8

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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
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	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>

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	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	0	<input type="checkbox"/>
Total Deductions:									9	



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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City: WINSTON SALEM State: NC

Status Code: A

County: 34 Forsyth Zip: 27105

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1:

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: K&W CAFETERIA INC.

Email 3:

Telephone: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Cantaloupe	Salad bar	42	Ham	Ice bath	51	Toni salad	Cart	62
Mixed fruit	Salad bar	52	Shredded	Ice bath	55	Cooked	Walk in cooler	40
Sausage	Hot bar	168	Country style	Hot box	164	Lettuce	Walk in cooler	39
Grits	Hot bar	159	Dressing	Hot box	147			
Sausage link	Hot bar	157	Chicken	Fryer	195	Hot water	Three compartment sink	151
Green beans	Vegetable well	192	Burger	Grill	186	Quat sanitizer	Bottle in ppm	300
Grits	Vegetable well	170	Deviled eggs	Cart	44	Rinse cycle	Dish machine	168
Pintos	Vegetable well	172	Cobb salad	Cart	47			

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.

- 1 2-101.11 Assignment - Manager with available ANSI approved food safety certificate was not present during beginning of inspection - under Food Code, manager must be ANSI food safety certified and be present during inspection by Jan 1, 2014

- 4 2-401.11 Eating, Drinking, or Using Tobacco - Observed employee drink on food prep ledge near hot bar and employee drink on counter while employee was wrapping utensils in napkins on said table - all employee drinks must be stored with a tight fitting lid and below any food contact/prep areas - manager had employee move drinks to bottom shelving, below any food contact/prep areas

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - Handsinks at hot bar partially blocked by cart - make sure all handsinks are not blocked at all and are available for use at all times during hours of operation - manager moved cart



Person in Charge (Print & Sign): Donna ^{First} Neeley ^{Last}

Donna Neeley

Kenneth Michaud REHS

Regulatory Authority (Print & Sign): Kenneth ^{First} Michaud ^{Last}

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3131



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- 11 3-202.15 Package Integrity - Two deeply dented cans of cut mandarin oranges stored on rack for use - make sure if package integrity is compromised or questionable, send back to distributor or throw away - manager threw cans away
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - Pans stacked as ready to be used had some food debris still present - make sure to thoroughly clean and sanitize utensils and pans after use, may want to spot check utensils and pans to ensure they are being properly cleaned by dish washer - pans were sent back to be rewashed; Some mold build-up around side ridge of ice basin of to go soda fountain - make sure to clean as often as necessary so they are clean and free from mold build-up
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - Mixed fruit on salad bar, diced ham and shredded cheese on ice bath at grill, Cobb and Toni salad on cart at salad prep area were not holding temp - all cold holding items must be held no more than 45 deg F - may need to chill items in freezer quickly before placing on salad bar and if storing items in ice, make sure to have pans submerged in ice instead of sitting on ice to ensure pans are properly chilled to hold cold items - manager had items submerged in ice and placed salads in freezer to chill quickly before lunch service
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - Potentially hazardous, ready to eat items in walk in cooler that are held over 24 hours had date marke tags of date prepared and had day dot present with day of week but no date - under new rules, all potentially hazardous, ready to eat foods held over 24 hours must be date marked by date discard/consumed by and held for no more than 4 days if held at 41 - 45 deg F or no more than 7 days if held at 41 deg F or less
- 22 3-501.19 Time as a Public Health Control - Log sheet for items on time as a public health control provided for some items on salad bar, however said items on salad bar had dot on bar with time but dots did not have what specific item was under to be removed by time stated on dot - time as a public health control plan is to be evaluated by state for further review
- 31 3-501.15 Cooling Methods - Large bin of potato salad stored open in walk in freezer to chill quickly - when cooling, make sure to have food products placed in shallow pans or with ice paddle to ensure item meets cooling time and temperature requirements
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - Speed rack with raw rolls stored with top pan left open - when storing on speed rack, make sure top pan is protected from possible contamination from premises by having a cookie sheet turned upside down on slot directly above food; Ice bin left open - make sure to shut ice bins when not in use



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Spell

- 41 3-304.12 In-Use Utensils, Between-Use Storage - Scoops in ice bins and some dry goods in back room stored with handle laying in product - if storing scoops in food, make sure handle is sticking out of food and not making contact

- 42 4-901.11 Equipment and Utensils, Air-Drying Required - Pans stacked incorrectly while still wet - make sure to separate pans or try cross stacking pans to allow for adequate air flow to thoroughly air dry pans

- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - Stacks of single service cups stored out of sleeves in to go area - make sure all single service cups are stored either in factory sleeves or in proper dispenser where lip of top cup is protected from cross contamination

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - Some broken or cracked tubs and bins used to store food - replace all broken food containers; Cooler gasket on bakery cooler starting to tear - may want to order new gaskets to replace ones starting to tear; Recaulk damaged caulking on backsplash of dry goods room three compartment sink so it is beveled correctly and properly sheds water to drainboard

- 47 4-602.13 Nonfood Contact Surfaces - Detailed cleaning needed on and around equipment such as sides of grills and ovens, inside condiment bins, cooler/freezer gaskets and under lip of prep tables

- 51 5-501.17 Toilet Room Receptacle, Covered - Must have covered trash receptacle in women's restrooms
5-203.12 Toilets and Urinals - Slight leak on plumbing of rear toilet in guest restroom

- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - Paint is bubbling and starting to flake off handrail near utensil air drying station - have sanded down and repainted so railing is smooth, easily cleanable and in good repair; Repair holes in FRP tiles by either caulking or replacing FRP tiles



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✓
Spell

