## Food Establishment Inspection Report

Establishment Name: VILLAGE TAVERN 5 Establishment ID: 3034010899

Date: 10 / 22 / 2012 Status Code: A					
Time In: <u>∅ 1</u> : <u>3 ∅ ⊗ pm</u> Time Out: <u>∅ 6</u> : <u>4 5 ⊗ pm</u>					
Total Time: 5 hrs 15 minutes					
Category #: IV					
Establishment Type:					

### Instructions:

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

Location Address: 2000 GRIFFITH RD					
City: WINSTON SALEM					
State: NC Zip: 27103					
County: 34 Forsyth					
Permittee: VILLAGE TAVERN INC					
Telephone: (336) 760-8686					
⊗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

Score: 95.5

Risk factors: Contributing factors that increase the chance of developing foodborne illness

Public Health Interventions: Control measures to prevent foodborne illness or injury.								
Сс	Compliance Status				R	VR		
Su	Supervision .2652							
1	N OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	0 0	0	0	0		
En	nployee Hea	th .2652						
2	O & IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ <b>⊗</b> 3 1.5 0	8	0	0		
3	Ø ○ IN OUT	Proper use of reporting, restriction & exclusion	○ ○ ○ 3 1.5 0	0	0	0		
Go	od Hygienic	Practices .2652, .2653						
4	⊗ ○ IN OUT	Proper eating, tasting, drinking, or tobacco use	O O O 2 1 0	0	0	0		
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	O O O 1 0.5 0	0	0	0		
Pr	eventing Co	ntamination by Hands .2652, .2653, .2655, .265	5					
6	⊗ ○ IN OUT	Hands clean & properly washed	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $	0	0	0		
7	⊗ ○ ○ IN OUT N/C	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	0 0 0 3 1.5 0	0	0	0		
8	⊗ ○ IN OUT	Handwashing sinks supplied & accessible	○ ○ ○ 2 1 0	0	0	0		
Αp	proved Sou	ce .2653, .2655						
9	⊗ ○ IN OUT	Food obtained from approved source	0 0 0 2 1 0	0	0	0		
10	⊗ ○ ○ IN OUT N/C	Food received at proper temperature	0 0 0 2 1 0	0	0	0		
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
12	O & O C	Required records available: shellstock tags, parasite destruction	○ ○ <b>⊗</b> 2 1 0	8	0	0		
Pr	otection fror	n Contamination .2653, .2654						
13	⊗ ○ ○ ○ IN OUT N/A N	Food separated & protected	0 0 0 3 1.5 0	0	0	0		
14	O & IN OUT	Food-contact surfaces: cleaned & sanitized	○ <b>⊗</b> ○ 3 1.5 0	0	0	0		
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	○ ○ ○ 2 1 0	0	0	0		
Ро	tentially Haz	ardous Food Tlme/Temperature .2653						
16	⊗ ○ ○ ○ ○ IN OUT N/A N/	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0		
17	⊗ ○ ○ ○ ○ IN OUT N/A N/	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0		
18	⊗ ○ ○ ○ ○ IN OUT N/A N/		○ ○ ○ 3 1.5 0	0	0	0		
19	⊗ ○ ○ ○ ○ IN OUT N/A N/	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0		
20	⊗ ○ ○ ○ ○ IN OUT N/A N/		0 0 0 3 1.5 0	0	0	0		
21	⊗ ○ ○ ○ ○ IN OUT N/A N/		0 0 0 3 1.5 0	0	0	0		
22	O O S C	Time as a public health control: procedures & records	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0		
Consumer Advisory .2653								
23	│ ○ ⊗ ○ IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0 0 <b>&amp;</b> 1 0.5 0	8	0	0		
Hi	ghly Suscep	ible Populations .2653						
24	O O &	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0		
Chemical .2653, .2657								
25	⊗ ○ ○ IN OUT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0		
26	IN OUT N/A		$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Co	Conformance with Approved Procedures .2653, .2654, .2658							
27		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	000			$\cap$		

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section • Food Protection Program

### Food Establishment Inspection Report, continued

Establishment Name: VILLAGE TAVERN 5 Establishment ID: 3034010899

nstri	ictions	, continu	ea:

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

- 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".
- 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:

Daniel Glascoer Person in Charge (Print)

Person in Charge (Signature)

Scot) Steed / Carla Day Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3141</u>

Verification Required Date: \_\_\_/ \_\_\_/

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/ Intervention Violations: 4 No. of Repeat Risk Factor/Intervention Violations:

### **Good Retail Practices** Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. CDI R VR Compliance Status Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required $\circ$ 0 O O O 2 1 0 OUT 29 0 0 0 Water and ice from approved source O O & IN OUT N/A 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 OUT Proper cooling methods used; adequate equipment for temperature control 0 0 0 0 0 0 0 0 1 0.5 0 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 0 0 0 1 0.5 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 0 0 1 0.5 0 OUT 0 0 0 34 Thermometers provided & accurate **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT $\begin{array}{cccc} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$ 36 Insects & rodents not present; no unauthorized animals 0 0 OUT Contamination prevented during food preparation, 37 0 0 $\bigcirc$ storage & display OUT 0 0 0 1 0.5 0 38 Personal cleanliness 0 0 0 ○ ○ **⊗** 1 0.5 0 OIN ⊗ OUT 0 0 39 Wiping cloths: properly used & stored 0 OUT 0 0 0 1 0.5 0 40 Washing fruits & vegetables 0 0 Proper Use of Utensils .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 000 Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ Gloves used properly 0 0 44 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT Equipment, food & non-food contact surfaces approved, $\bigotimes \bigcirc \bigcirc$ cleanable, properly designed, constructed, & used 8 45 $\bigcirc$ cleanable, properly designed, constructed, & used ⊗ IN OUT 0 0 0 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 0 46 test strips ⊗ OUT ○ **⊗** ○ 1 0.5 0 0 0 47 0 Non-food contact surfaces clean **Physical Facilities** .2654, .2655, .2656 OUT $\begin{array}{c|c} \bigcirc & \bigcirc & \bigcirc \\ 2 & 1 & 0 \end{array}$ 48 Hot & cold water available; adequate pressure 0 0 0 ⊗ OUT OIN 0 49 Plumbing installed; proper backflow devices 0 0 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed ⊗ IN OUT 0 0 0 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 OUT Garbage & refuse properly disposed; 0 0 0 1 0.5 0 52 0 0 facilities maintained 8 $\circ \otimes \circ$ 53 Physical facilities installed, maintained & clean 0 0 0 OUT 1 0.5 0 ⊗ IN OUT 0 0 0 1 0.5 0 Meets ventilation & lighting requirements; 54 0 0 0 **Total Deductions:**

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		Category #:IV
County: <u>34 Forsyth</u> Zip: <u>27103</u>		Email 1: hanes@villagetavern.com
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee:		Email 3:
Telephone: (336) 760-8686		

	Temperature Observations							
ltem cooked	Location salad station	Temp 40	Item raw tuna	Location grill/sautee station	Temp 38	Item raw chicken	Location grill/fry cooler	Temp 43
cooked	salad station	45	mashed	steam table	160	raw steaks	wic	44
salad	salad station	40	black beans	steam table	165	raw oysters	wic	44
chili	table top steam unit 1	147	mushrooms	table top steam unit 2	160	tuna	wic	43
sauteed	sautee cooler	40	potato salad	grill/fry cooler	40	chicken	cook temp	178
spaghetti	sautee cooler	35	crab cakes	grill/fry cooler	40	salmon	cook temp	168
raw	grill/sautee station	39	chicken	grill/fry cooler	38	clam chowder	cook temp	174
raw shrimp	grill sautee station	39	raw scallops	grill/fry cooler	40	hot water	3 compartment sink	172

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.

2 A signed employee health agreement must be in place for all employees prior to the next inspection.



- For the sashimi tuna, proof of parasite destruction must be provided. This can be done by demonstrating the method of parasite destruction done in house or by obtaining a letter from the supplier detailing how the product is processed for parasite destruction.
- Several of the metal and plastic pans and plates were found with dried food debris on them; there were also 4 wine glasses found at the bar with lipstick on the rim. All dishes and utensils must be completely and thoroughly cleaned prior to placing them with clean items. A better job of dish cleaning is needed.
- The consumer advisory on the menu does not meet the rules as it does not detail what food items may contain raw or undercooked animal foods and what items are offered for sale undercooked. This can be done by asterisking the items that are offered as raw or undercooked or contain raw or undercooked animal foods to the foot note on the menu. This needs to be in place by the next inspection.



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Observations and Corrective Actions					

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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. Wiping cloths used for wiping down utensils and equipment must be kept in sanitizer at the proper concentration.

- Continue replacing rusted shelving as needed throughout the facility. Also, the shelves in the reach-in refrigerator at the salad station need to be replaced or re-coated with an approved material. / There are condensation leaks in the refrigerator on the left side of the salad station and in the sandwich top refrigerator at the grill/sautee station that need repair. / The bag-in-box rack is rusting and should be replaced. / Repair the broken leg on the worktop refrigerator at the salad station. / Replace broken refrigerator gaskets as needed. / The domestic blenders are not approved for use and must be replaced with commercial units.
- Cleaningp is needed on the following: the condensers in both walk-in coolers; the shelves over the prep sinks; between the sandwich top refrigerators at the salad station; and on the inside bottom of the fryers
- A backflow preventer rated for continuous pressure needs to be added to the water line at the dish machine if the spray nozzle is to be kept connected at all times.
- Baseboard repair is needed in the walk-in coolers. They are separating at the tops. / Fill all holes in the walls in the dry storage area. / Repair the door frame and close the openings left from the door that was removed. / The access opening for the water lines under the prep sink needs to be enclosed.



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**Observations and Corrective Actions** 

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