Food Establishment Inspection Report

Score: 91

Establishment Name: GOLDEN CORRAL 736 Establishment ID: 3034010906

Date: 06 / 11 / 2013 Status Code: A

Time In: 01 : 00 ○ am ⊗ pm Time Out: 04 : 30 ○ am ⊗ pm

Total Time: 3 hrs 30 minutes

Category #: IV

Establishment Type: Full-Service Restaurant

Instructions:

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

Location Address: 4965 UNIVERSITY PKWY

City: WINSTON SALEM

State: NC Zip: 27106

County: 34 Forsyth

Permittee: G C PARTNERS INC

Telephone:

⊗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

Risk factors: Contributing factors that increase the chance of developing foodborne illness.
Public Health Interventions: Control measures to prevent foodborne illness or injury.

	Compliance Status		OUT	CDI	R	VR
	Supervision .2652					
1	⊗ IN ○ OUT ○ N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ 2 ○ 0	○	○	○
	Employee Health .2652					
2	⊗ IN ○ OUT	Management, employees knowledge; responsibilities & reporting	○ 3 ○ 1.5 ○ 0	○	○	○
3	⊗ IN ○ OUT	Proper use of reporting, restriction & exclusion	○ 3 ○ 1.5 ○ 0	○	○	○
	Good Hygienic Practices .2652, .2653					
4	○ IN ⊗ OUT	Proper eating, tasting, drinking, or tobacco use	○ 2 ⊗ 1 ○ 0	⊗	○	○
5	⊗ IN ○ OUT	No discharge from eyes, nose, and mouth	○ 1 ○ 0.5 ○ 0	○	○	○
	Preventing Contamination by Hands .2652, .2653, .2655, .2656					
6	○ IN ⊗ OUT	Hands clean & properly washed	○ 4 ○ 2 ⊗ 0	⊗	○	○
7	⊗ IN ○ OUT ○ N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ 3 ○ 1.5 ○ 0	○	○	○
8	○ IN ⊗ OUT	Handwashing sinks supplied & accessible	○ 2 ⊗ 1 ○ 0	⊗	○	○
	Approved Source .2653, .2655					
9	⊗ IN ○ OUT	Food obtained from approved source	○ 2 ○ 1 ○ 0	○	○	○
10	○ IN ○ OUT ⊗ N/O	Food received at proper temperature	○ 2 ○ 1 ○ 0	○	○	○
11	○ IN ⊗ OUT	Food in good condition, safe & unadulterated	○ 2 ○ 1 ⊗ 0	⊗	○	○
12	○ IN ○ OUT ⊗ N/A ○ N/O	Required records available: shellstock tags, parasite destruction	○ 2 ○ 1 ○ 0	○	○	○
	Protection from Contamination .2653, .2654					
13	○ IN ⊗ OUT ○ N/A ○ N/O	Food separated & protected	○ 3 ○ 1.5 ⊗ 0	⊗	○	○
14	○ IN ⊗ OUT	Food-contact surfaces: cleaned & sanitized	○ 3 ⊗ 1.5 ○ 0	⊗	○	○
15	⊗ IN ○ OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	○ 2 ○ 1 ○ 0	○	○	○
	Potentially Hazardous Food TIme/Temperature .2653					
16	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cooking time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
17	⊗ IN ○ OUT ○ N/A ○ N/O	Proper reheating procedures for hot holding	○ 3 ○ 1.5 ○ 0	○	○	○
18	○ IN ⊗ OUT ○ N/A ○ N/O	Proper cooling time & temperatures	○ 3 ⊗ 1.5 ○ 0	⊗	○	○
19	○ IN ⊗ OUT ○ N/A ○ N/O	Proper hot holding temperatures	○ 3 ○ 1.5 ⊗ 0	⊗	⊗	○
20	○ IN ⊗ OUT ○ N/A ○ N/O	Proper cold holding temperatures	○ 3 ○ 1.5 ⊗ 0	⊗	⊗	○
21	○ IN ○ OUT ⊗ N/A ○ N/O	Proper date marking & disposition	○ 3 ○ 1.5 ○ 0	○	○	○
22	⊗ IN ○ OUT ○ N/A ○ N/O	Time as a public health control: procedures & records	○ 2 ○ 1 ○ 0	○	○	○
	Consumer Advisory .2653					
23	○ IN ○ OUT ⊗ N/A	Consumer advisory provided for raw or undercooked foods	○ 1 ○ 0.5 ○ 0	○	○	○
	Highly Susceptible Populations .2653					
24	○ IN ○ OUT ⊗ N/A	Pasteurized foods used; prohibited foods not offered	○ 3 ○ 1.5 ○ 0	○	○	○
	Chemical .2653, .2657					
25	○ IN ○ OUT ⊗ N/A	Food additives: approved & properly used	○ 1 ○ 0.5 ○ 0	○	○	○
26	⊗ IN ○ OUT ○ N/A	Toxic substances properly identified stored, & used	○ 2 ○ 1 ○ 0	○	○	○
	Conformance with Approved Procedures .2653, .2654, .2658					
27	○ IN ○ OUT ⊗ N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	○ 2 ○ 1 ○ 0	○	○	○

Food Establishment Inspection Report, continued

Establishment Name: GOLDEN CORRAL 736 Establishment ID: 3034010906

Instructions, continued:

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

6. 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".

8. 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:

First	*Last*
Roy	Manning

Person in Charge (Print)

Roy Manning

Person in Charge (Signature)

First	*Last*
Kenneth	Michaud

Regulatory Authority (Print)

Kenneth Michaud REHS

Regulatory Authority (Signature)

Contact Number: (____) ____ - _____

Verification Required Date: ___ / ___ / _____

REHS ID: 2259 - Michaud, Kenneth

No. of Risk Factor/ Intervention Violations: 9

No. of Repeat Risk Factor/Intervention Violations: 2

Good Retail Practices

Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

	Compliance Status		OUT	CDI	R	VR
	Safe Food and Water	.2653, .2655, .2658				
28	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ○ OUT ⊗ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	○ IN ⊗ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ⊗ 0.5 ○ 0	○	○	○
32	⊗ IN ○ OUT ○ N/A ○ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	○ IN ○ OUT ○ N/A ⊗ N/O	Approved thawing methods used	○ 1 ○ 0.5 ○ 0	○	○	○
34	⊗ IN ○ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Identification	.2653				
35	⊗ IN ○ OUT	Food properly labeled: original container	○ 2 ○ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	⊗ IN ○ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ○ 1 ○ 0	○	○	○
37	○ IN ⊗ OUT	Contamination prevented during food preparation, storage & display	○ 2 ⊗ 1 ○ 0	⊗	○	○
38	⊗ IN ○ OUT	Personal cleanliness	○ 1 ○ 0.5 ○ 0	○	○	○
39	⊗ IN ○ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ○ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	⊗ IN ○ OUT	In-use utensils: properly stored	○ 1 ○ 0.5 ○ 0	○	○	○
42	⊗ IN ○ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ 1 ○ 0.5 ○ 0	○	○	○
43	○ IN ⊗ OUT	Single-use & single-service articles: properly stored & used	○ 1 ○ 0.5 ⊗ 0	○	○	○
44	⊗ IN ○ OUT	Gloves used properly	○ 1 ○ 0.5 ○ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	○ IN ⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	○ 2 ⊗ 1 ○ 0	○	⊗	○
46	⊗ IN ○ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ○ 0.5 ○ 0	○	○	○
47	○ IN ⊗ OUT	Non-food contact surfaces clean	○ 1 ⊗ 0.5 ○ 0	○	⊗	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	⊗ IN ○ OUT	Plumbing installed; proper backflow devices	○ 2 ○ 1 ○ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	⊗ IN ○ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ○ 0.5 ○ 0	○	○	○
52	○ IN ⊗ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ⊗ 0.5 ○ 0	○	○	○
53	○ IN ⊗ OUT	Physical facilities installed, maintained & clean	○ 1 ⊗ 0.5 ○ 0	○	⊗	○
54	⊗ IN ○ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ○ 0.5 ○ 0	○	○	○
		Total Deductions:	9			

Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010906

Date: 06/11/2013

Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Location Address: 4965 UNIVERSITY PKWY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

Wastewater System: ⊗ Municipal/Community ○ On-Site System

Water Supply: ⊗ Municipal/Community ○ On-Site System

Permittee: G C PARTNERS INC

Telephone:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Crab salad	Salad bar	37	Sausage	Pizza make unit	52	Broccoli and	Walk in cooler	119
Chicken salad	Salad bar	41	Shredded	Deli cold line	55	Raw beef	Walk in cooler	37
Potato salad	Salad bar	44	Pepperoni	Pizza make unit	51	Raw chicken	Walk in cooler	38
Meatloaf	Hot bar	173	Pot roast	Alto shaam	99	Chicken	Fryer	211
Mashed	Hot bar	155	Meat loaf	Alto shaam	156			
Pork	Wok	119	Rice	Alto shaam	168	Hot water	Three compartment sink	140
Burger	Hot bar	135	Chicken salad	Walk in cooler	41	Rinse cycle	Dish machine	160+
Sausage	Grill	177	Crab salad	Walk in cooler	99	Quat sanitizer	Bucket in ppm	300

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.

Spell

4 2-401.11 Eating, Drinking, or Using Tobacco - Employee drink found on prep counter in meat prep room and on shelving above food in walk in freezer - make sure all employee drinks are stored with a tight fitting lid and below any food contact/prep areas - this includes prep counters or shelving above food product - drinks were moved to proper location, away from food contact/prep areas

6 2-301.14 When to Wash - Observed employee pick up glove from ground and place new gloves on - when picking something off ground, must remove and throw away gloves, wash hands and place new gloves on as to prevent possible cross contamination - instructed employee and manager on proper glove changing and handwashing and observed employee wash hands before placing new gloves on

8 6-301.14 Handwashing Signage - Missing employee handwash sign in men's restroom - must have employee handwash signs posted during hours of operation at all handsinks

11 3-202.15 Package Integrity - Dented cans where dents were on corners of lids or near seam of can in walk in cooler - make sure cans are in good shape and not severely dented or dented along rim of lid or seam of side - manager had cans separated for shipper's credit

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Spell

13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - Missing splash guard on drink station handsink which is directly beside storage rack with food product - make sure to either separate storage rack from handsink or add splash guard to protect food items from splatter - until splash guard is added, bottles of food were moved out of splash zone

14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - Quite a few pans still had dried food debris still present when stored with clean pans - make sure to thoroughly clean and sanitize utensils and pans after use - manager sent pans back to be rewashed and sanitized

18 3-501.14 Cooling - Pans of mixed potatoes and pans of broccoli and cheese soup not properly cooling - pans were placed in walk in cooler over two hours ago yet temp was over 70 deg F - when cooling items, items must reach 70 deg F in two hours from hot holding temp and from 70 to 45 in 4 hours for 6 hours total - items were placed in walk in freezer with lids partially open to allow for adequate air flow to chill items quickly

19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - Wok on hot bar of pork not holding temp - since item was placed out less than 4 hours ago, item was reheated to 165 deg F

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - Cheese, pepperoni and sausage in pizza make unit not holding temp - all cold holding items must be held no more than 45 deg F - since items were placed out less than 4 hours ago, manager sent to walk in cooler to chill quickly

31 3-501.15 Cooling Methods - Pans of potato mix and broccoli and cheese soup tightly covered with lids to not allow items to chill quickly - make sure to leave lids slightly ajar to allow for proper air flow to chill items quickly

37 3-305.11 Food Storage-Preventing Contamination from the Premises - Box of raw chicken, a few pans of salad bar items stored without lid in walk in cooler and speed rack of rolls stored with no cover - make sure to have items covered when not in use to protect items from possible contamination from premises - manager either replaced lids on boxes or placed cookie sheet on speed rack so items are properly covered; Soda fountain ice bin lids left open - make sure to shut lids of ice bins when not in use to prevent possible contamination from premises

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Observations and Corrective Actions

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Spell

43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - Upon arrival for inspection, observed front single service cups stored with factory sleeves pulled down - make sure to store single service cups with sleeves pulled up or in proper dispenser where lip of top cup is protected from cross contamination

45 4-501.11 Good Repair and Proper Adjustment-Equipment - Replace cracked ice scoop bin; Replace/repair rusty/peeling storage racks throughout facility including but not limited to soda fountain drain grates, storage racks in coolers and on air drying rack; Replace any torn cooler/freezer gaskets; Repair switch on soda fountains so when lid of ice bin is opened, machine does not dispense soda; Repair leak at pizza station prep sink faucet; Caulking needed on and around most equipment including hood systems, hand and prep sinks, Crack found at 3 compartment prep sink in kitchen - have rewelded and smoothed down so no bacteria or moisture can collect

47 4-602.13 Nonfood Contact Surfaces - Detailed cleaning needed on and around equipment including counter junctures at bread and pizza station, condiment bins and hood screems

52 5-501.15 Outside Receptacles - Cardboard dumpster lid left open - make sure lids are shut when not in use; Pressure wash dumpster pad as it contains alot of grease and sludge build-up

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - Seal gaps in ceiling and wall FRP tiles so they are sealed up and not exposing holes in said tiles; Regrout floor in kitchen so water and food debris does not collect in floor tiles

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Spell