and Establishment Inspection Depart

F (Score: <u>96.5</u>																	
Fs	tak	olis	hn	ner	nt Name: WEST TOWN EATERY EXPRE	SS					F	sta	ablishment ID: 3034011084					
					ess: 5584 SHATTALON DRIVE								☑ Inspection ☐ Re-Inspection					
						State:	NC	;		D	ate:		7 / 24 / 2013 Status Code: A					
	-					State.							: <u>Ø 1 : 4 5 ⊗ pm</u> Time Out: <u>Ø 3 : 5</u>	5 O ar	n			
Zip: 27106 County: 34 Forsyth										Total Time. 2 hrs 10 minutes								
Pe	Permittee: PETER STRATES, JOHN STRATES, APOSTOLAS TSONG									Category #: IV								
			ne						EDA Fetablishment Turner Full-Service Restaurant									
W	ast	ew	ate	er S	System: 🛛 Municipal/Community [On-S	Site S	Sys	tem					2				
W	ate	r S	up	ply	y: ⊠Municipal/Community □On-	Site S	upply	/					Repeat Risk Factor/Intervention Violations.					
													•					
F	isk	acto	rs: C	Contri	ness Risk Factors and Public Health Intibuting factors that increase the chance of developing foodb	orne illnes	-		Goo	d Re	tail P	ract	Good Retail Practices ices: Preventative measures to control the addition of pathe and physical objects into foods.	ogens, chen	nicals	,		
- -			N/A		ventions: Control measures to prevent foodborne illness or		CDI D	VD		OUT	N/A	NIO		OUT	col r	- lvn		
S		rvisi		N/O	Compliance Status .2652	001	CDI R	VK	Safe		\perp		Compliance Status ater .2653, .2655, .2658	1 001	CDI F	R VR		
1	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2 0			28 🗆		×		Pasteurized eggs used where required	1 0.5 0		П		
E			e He	alth	.2652				29 🔀				Water and ice from approved source	2 1 0		ਜ		
2	X				Management, employees knowledge; responsibilities & reporting	3 1.5 0			30 🗆		×		Variance obtained for specialized processing	1 0.5 0		1		
3	X				Proper use of reporting, restriction & exclusion	3 1.5 0				Ton	\perp	atur	methods e Control .2653, .2654	110.3101				
C	000	l Ну	gieni	ic Pr	ractices .2652, .2653				31		ipera	atui	Proper cooling methods used; adequate	1 0.5 0		$\overline{\Box}$		
4	X				Proper eating, tasting, drinking, or tobacco use	2 1 0			32 🔀			\Box	equipment for temperature control Plant food properly cooked for hot holding	1 0.5 0		===		
5	X				No discharge from eyes, nose or mouth	1 0.5 0			33	H			,	1 0.5 0				
P		ntin	g Co	onta	mination by Hands .2652, .2653, .2655, .2656						Ш	Ц	Approved thawing methods used			#		
6	X				Hands clean & properly washed	4 2 0			34 🔀	Idor	tifi o	otio	Thermometers provided & accurate	1 0.5 0	ᆜ┖	<u> </u>		
7		X			No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 🗶 0	\mathbf{X}		Food	laer	HILL	atto	n .2653 Food properly labeled: original container	210		攌		
8		X			Handwashing sinks supplied & accessible	2 🗶 0				entio	n of	Foc	od Contamination .2652, .2653, .2654, .2656, .265	7				
Α		ovec	l So	urce	.2653, .2655				36				Insects & rodents not present; no unauthorized	210		П		
9	X				Food obtained from approved source	2 1 0			37 🗆	×			animals Contamination prevented during food	211				
10				X	Food received at proper temperature	2 1 0				-			preparation, storage & display	X 0.5 0				
11	X				Food in good condition, safe & unadulterated	210			38 🗆	X			Personal cleanliness					
12			X		Required records available: shellstock tags, parasite destruction	210			39 🔀				Wiping cloths: properly used & stored	1 0.5 0		4		
P	rote	ctio	n fro	om C	contamination .2653, .2654				40	Ш	Ш		Washing fruits & vegetables	1 0.5 0	ᆜ┖	<u> </u>		
13	X				Food separated & protected	3 1.5 0				er us		$\overline{}$	In-use utensils: properly stored	1 0.5 0		_		
14	X				Food-contact surfaces: cleaned & sanitized	3 1.5 0							Utensils, equipment & linens: properly stored,	++++		#		
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0			42 🔀				dried & handled Single-use & single-service articles: properly	1 0.5 0	ᆜᆣ	뿌		
P	oter	ntial	ly Ha	azaro	dous Food Time/Temperature .2653				43				stored & used	1 0.5 0		10		
16	X				Proper cooking time & temperatures	3 1.5 0			44 🗆	X			Gloves used properly	1 0.5				
17				X	Proper reheating procedures for hot holding	3 1.5 0			Utens	sils a	and E	Equi	pment .2653, .2654, .2663 Equipment, food & non-food contact surfaces		7	_		
18	X				Proper cooling time & temperatures	3 1.5 0			45				approved, cleanable, properly designed, constructed, & used	2 1 0				
19	X				Proper hot holding temperatures	3 1.5 0			46 🗵				Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0		10		
20	X				Proper cold holding temperatures	3 1.5 0			47 🔀	П			Non-food contact surfaces clean	1 0.5 0		朩		
21	X	П	П	П	Proper date marking & disposition	3 1.5 0		\Box	Phys	ical	Facil	lities						
22	П	$\overline{\Box}$	\mathbf{X}	_	Time as a public health control: procedures &	210			48 🔀				Hot & cold water available; adequate pressure	2 1 0		帀		
	ons	ume	er Ac	lviso	records ory .2653				49 🔀				Plumbing installed; proper backflow devices	210		亍		
23			X		Consumer advisory provided for raw or undercooked foods	1 0.5 0			50 🔀	П			Sewage & waste water properly disposed	2 1 0	ПI	朩		
Н	ighl	y Sı	isce	ptib	le Populations .2653				51 🔀	Б	П		Toilet facilities: properly constructed, supplied	1 0.5 0		듬		
24			×		Pasteurized foods used; prohibited foods not offered	3 1.5 0							& cleaned Garbage & refuse properly disposed; facilities		井	#		
$\overline{}$	=	nical			.2653, .2657				52 🔀				maintained	1 0.5 0	ᆜᆜ	111		
25			X		Food additives: approved & properly used	1 0.5 0		Ш	53				Physical facilities installed, maintained & clean	1 0.5 0	ᄪ	42		
26	×				Toxic substances properly identified stored, & used	2 1 0			54				Meets ventilation & lighting requirements; designated areas used	1 0.5 0				
C	Conformance with Approved Procedures .2653, .2654, .2658																	





Total Deductions: 3.5

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

	Comment A	ddend	dum to I	Food E	stablishm	ent	t Inspectio	n Report					
Establishmer	nt Name: WEST TOW	/N EATERY	EXPRESS		Establishment ID: 3034011084								
Location Address:					☑Inspection Email 1: Email 2: Email 3: 0-ts	Date: 07/24/2013 Status Code: A Category #: IV	de: A						
			Temp	erature C	bservations								
ltem grilled chicken	Location serving line	Temp 152	Item pork	Location walk-in co		emp		Location ork top cooler	Temp 40				
beef tips	serving line	143	salisbury	walk-in c	ooler 37		hot dog w	ork top cooler	39				

Temperature Observations									
ltem grilled chicken	Location serving line	Temp 152	Item pork	Location walk-in cooler	Temp 38	Item chicken	Location work top cooler	Temp 40	
beef tips	serving line	143	salisbury	walk-in cooler	37	hot dog	work top cooler	39	
salisbury	serving line	150	air temp	walk-in cooler	37	green beans	hot holding	141	
mashed	serving line	145	spaghetti	prep line	160	pinto beans	hot holding	135	
pintos	serving line	155	grilled onions	prep line	158	hot water	utensil sink	137	
potato salad	serving line cooler	45	shredded	make unit	46	chlorine	utensil sink	50	
pasta salad	serving line cooler	45	slaw	make unit	45	wash temp	dishmachine	155	
lasagna	walk-in cooler	38	hamburger	make unit	44	final rinse	dishmachine	165	
	•						•		

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.

There should be no bare hand contact with ready to eat food. Employee was using a cup to dispense ice and their fingers were in contact with the ice. A scoop with handle should be used to dispense ice. Employee was handling sandwich buns with bare hands. Need to use gloves, tongs, deli papers for assembling sandwiches.



- Neither hand sink in the kitchen had papertowels at the beginning of the inspection. All handsinks must be stocked with soap and 8 towels at all times.
- 0-pts There was a pan of hamburger steaks so full it was pressing the food into the wire rack above it. This was a working supply so it doesn't have to be covered but make sure food is stored so that it doesn't become contaminated.

First Last Peter Strates Person in Charge (Print & Sign): First Last Regulatory Authority (Print & Sign): Christy Allred

REHS ID: 1958 - Allred, Christy

Verification Required Date:

REHS Contact Phone Number: (336) 703 - 3135



Establishment Name: WEST TOWN EATERY EXPRESS	Establishment ID: 3034011084
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Observations a	and Co	rractiva	Actions
Observations a	コロロ しん	niecuve	ACHORS

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.

Spe

38 Repeat. None of the food handlers in the kitchen wore hair restraints.

4 0-pts. Observed employee re-use gloves. Emlpoyee also should wash their hands between changing gloves.





Establishment Name: WEST TOWN EATERY EXPRESS Establishment ID: 3034011084

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.





Establishment Name: WEST TOWN EATERY EXPRESS Establishment ID: 3034011084

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.





Establishment Name: WEST TOWN EATERY EXPRESS Establishment ID: 3034011084

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.



