

Food Establishment Inspection Report

Score: 91.5

Establishment Name: WEST TOWN EATERY EXPRESS

Establishment ID: 3034011084

Location Address: 5584 SHATTALON DRIVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 18 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 10 : 55 am pm Time Out: 01 : 40 am pm

Permittee: PETER STRATES, JOHN STRATES, APOSTOLAS TSONGAS

Total Time: 2 hrs 45 minutes

Telephone: (336) 922-5343

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: 1

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	0	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
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	0	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	0	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" 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	1	0	
46	<input type="checkbox"/>	<input checked="" 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	0	
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 type="checkbox"/>	<input checked="" 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	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					8.5			



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 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: PETER STRATES, JOHN STRATES, APOSTOLAS
 Telephone: (336) 922-5343

Establishment ID: 3034011084
 Inspection Re-Inspection Date: 07/18/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: pjscooper@triad.rr.com
 Email 2:
 Email 3: 0-ts

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	P. Strates 8/25/20	00	lettuce	cooling	56	pasta sal	front line	38
hot water	3 comp sink	141	steak	final cook temp	153	pot pie	front line	181
hot water	sani dish machine	176	chicken	final cook temp	167	okra	front line	136
quat sani	ppm 3 comp sink	200	fish	final cook temp	180	beef tips	walk in cooler	41
quat sani	bucket	150	burger	final cook temp	157	turkey	walk in cooler	40
pintos	front line	118	rice	final cook temp	200	penne	reach in	38
pintos	reheat	188	potato	oven	122	air temp	dessert cooler	32
cheese	make unit	50	slaw	front line	41	meat sauce	warmer	155

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.

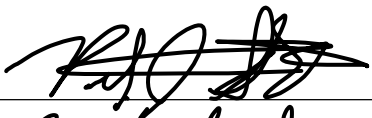

- 6 2-301.14 When to Wash - P - Employee took payment at cash register then immediately went to prepping slaw at the front cafeteria line without washing hands. Food employees must wash hands after engaging in activities that contaminate the hands. CDI - Employee was directed to wash hands and did so using the correct procedure. // 2-301.15 Where to Wash - PF - Food employee rinsed gloved hands in prep sink and went to fryer to continue working with food. Hands shall be washed in handwashing sinks only. CDI - Employee was directed to remove gloves and wash hands in handwashing sink before donning new gloves, and did so using the correct procedure.
- 13 3-304.15 (A) Gloves, Use Limitation - P - Food employee rinsed soiled gloves in prep sink and went to fryer to continue working with food. If used, single-use gloves shall be used only for one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI - Employee was directed to remove gloves, washed hands in handwashing sink, and donned new gloves.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Can opener and slicer soiled with food debris. Food-contact surfaces shall be clean to sight and touch. CDI - Can opener washed and slicer taken apart to be cleaned. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Shields on both ice machines, and ice bin at front line soiled. Ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. // 4-602.12 Cooking and Baking Equipment - C - Inside of microwave soiled with food debris. The cavities and door seals of microwaves shall be cleaned at least every 24 hours by using the manufacturer's instructions.

Lock Text



Person in Charge (Print & Sign): Peter *First* Strates *Last*

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

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4



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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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat but overall compliant in this category - Pinto beans at front line measured 118F. One baked potato in oven measured 122F. TCS foods shall be maintained hot at 135F or above. CDI - Pintos reheated on stove to 188F. Baked potato voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - In make unit, cheese 45-50F, lettuce 56F. TCS foods shall be maintained cold at 41F or below. CDI - Cheese voluntarily discarded. Lettuce had just been cut and education was provided about cooling lettuce in walk-in before placing in make unit.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Container of sugar with no label. Foods shall be labeled with the common name of the food. CDI - Container labeled.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - REPEAT - Ice bin left open at front line. Container of sugar and container of macaroni stored uncovered on dry storage shelf. Keep all food containers closed to prevent contamination from the premises. CDI - Ice bin lid closed and covers placed on dry goods.
- 38 2-303.11 Prohibition-Jewelry - C - Server scooping ice wearing a beaded bracelet. Except for a plain ring, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Observed several soiled wiping cloths on prep surfaces, oven handles, on floor, and on lower shelves of prep tables. Once soiled, place wiping cloths in soiled laundry. If wet, maintain wet wiping cloths in sanitizer solution at a concentration specified under 4-501.114.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF - Butter brush and 2 lids melted/cracked. Multiuse food-contact surfaces shall be smooth, free of cracks, pits, inclusions, or other imperfections. Discard utensils once they are damaged. CDI - Items voluntarily discarded.



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- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - Active washing temperature in 3 compartment sink 94F. Manual warewashing temperature shall be no less than 110F. CDI - Water drained and water above 110F refilled.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT - Detailed cleaning needed on the following nonfood-contact surfaces, including but not limited to: spray nozzle at dish machine, between all cooking equipment, on toaster, on grill unit under warmer, the back ledge of make unit, the front range stovetop, oven handles, lower shelves of prep tables, clean dish shelving, inside freezer and gaskets, inside walk-in cooler on walls and floor, and windowsill above prep sink. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 52 5-501.116 Cleaning Receptacles - C - Bucket outdoors next to can wash for hood grease drainage very soiled with grease accumulating on ground, and rags used to soak up grease. Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents. Clean grease receptacle and maintain clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed under, behind, and between all equipment. Maintain physical facilities clean. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Ceiling grid rusted in kitchen. Replace or repair gaping ceiling tile by hood. Physical facilities shall be maintained in good repair.
- 54 6-303.11 Intensity-Lighting - C - Lighting low at 28 foot candles at rear stove range top and warming cabinet. Lighting shall be at least 50 foot candles in areas of food preparation. Increase lighting under hood.



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Spell



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