Food Establishment Inspection Report

Score: 97.5

Establishment Name: GOODYS RESTAURANT

Establishment ID: 3034011154

Location Address: 599 BETHESDA RD

☒ Inspection   ☐ Re-Inspection

City: WINSTON SALEM   **State:** NC

Date: 11 / 08 / 2018   **Status Code:** A

Zip: 27103   **County:** 34 Forsyth

Time In: 08 : 20 ☒am ○pm   Time Out: 10 : 55 ☒am ○pm

Permittee: AUSTINS INC

Total Time: 2 hrs 35 minutes

Telephone: (336) 765-3100

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: 1

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2 · 0			
Employee Health					.2652				
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 1.5 0			
3	☒	☐			Proper use of reporting, restriction & exclusion	3 1.5 0			
Good Hygienic Practices					.2652, .2653				
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2 1 0			
5	☒	☐			No discharge from eyes, nose or mouth	1 0.5 0			
Preventing Contamination by Hands					.2652, .2653, .2655, .2656				
6	☒	☐			Hands clean & properly washed	4 2 0			
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 1.5 0			
8	☒	☐			Handwashing sinks supplied & accessible	2 1 0			
Approved Source					.2653, .2655				
9	☒	☐			Food obtained from approved source	2 1 0			
10	☐	☐		☒	Food received at proper temperature	2 1 0			
11	☒	☐			Food in good condition, safe & unadulterated	2 1 0			
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2 1 0			
Protection from Contamination					.2653, .2654				
13	☒	☐	☐		Food separated & protected	3 1.5 0			
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3 1.5 0			
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0			
Potentially Hazardous Food Time/Temperature					.2653				
16	☒	☐	☐	☐	Proper cooking time & temperatures	3 1.5 0			
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3 1.5 0			
18	☐	☐	☐	☒	Proper cooling time & temperatures	3 1.5 0			
19	☒	☐	☐	☐	Proper hot holding temperatures	3 1.5 0			
20	☒	☐	☐	☐	Proper cold holding temperatures	3 1.5 0			
21	☐	☒	☐	☐	Proper date marking & disposition	3 ☒ 0	☒		
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2 1 0			
Consumer Advisory					.2653				
23	☒	☐	☐		Consumer advisory provided for raw or undercooked foods	1 0.5 0			
Highly Susceptible Populations					.2653				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 1.5 0			
Chemical					.2653, .2657				
25	☐	☐	☒		Food additives: approved & properly used	1 0.5 0			
26	☒	☐			Toxic substances properly identified stored, & used	2 1 0			
Conformance with Approved Procedures					.2653, .2654, .2658				
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1 0.5 0			
29	☒	☐			Water and ice from approved source	2 1 0			
30	☐	☐	☒		Variance obtained for specialized processing methods	1 0.5 0			
Food Temperature Control					.2653, .2654				
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1 0.5 0			
32	☒	☐		☐	Plant food properly cooked for hot holding	1 0.5 0			
33	☐	☐		☒	Approved thawing methods used	1 0.5 0			
34	☒	☐			Thermometers provided & accurate	1 0.5 0			
Food Identification					.2653				
35	☒	☐			Food properly labeled: original container	2 1 0			
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657				
36	☒	☐			Insects & rodents not present; no unauthorized animals	2 1 0			
37	☐	☒			Contamination prevented during food preparation, storage & display	2 1 ☒			
38	☒	☐			Personal cleanliness	1 0.5 0			
39	☒	☐			Wiping cloths: properly used & stored	1 0.5 0			
40	☒	☐	☐		Washing fruits & vegetables	1 0.5 0			
Proper Use of Utensils					.2653, .2654				
41	☒	☐			In-use utensils: properly stored	1 0.5 0			
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0			
43	☐	☒			Single-use & single-service articles: properly stored & used	1 0.5 ☒			
44	☒	☐			Gloves used properly	1 0.5 0			
Utensils and Equipment					.2653, .2654, .2663				
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0			
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0			
47	☐	☒			Non-food contact surfaces clean	1 ☒ 0			
Physical Facilities					.2654, .2655, .2656				
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 1 0			
49	☒	☐			Plumbing installed; proper backflow devices	2 1 0			
50	☒	☐			Sewage & waste water properly disposed	2 1 0			
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0			
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1 ☒ 0		☒	
53	☐	☒			Physical facilities installed, maintained & clean	1 0.5 ☒			
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 0.5 0			

Total Deductions: 2.5

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 1 of 3   Food Establishment Inspection Report, 3/2013
CR Off

Comment Addendum to Food Establishment Inspection Report

Establishment Name: GOODYS RESTAURANT

Establishment ID: 3034011154

Location Address: 599 BETHESDA RD

City: WINSTON SALEM   State: NC

County: 34 Forsyth   Zip: 27103

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System
Permittee: AUSTINS INC

Telephone: (336) 765-3100

☒ Inspection ☐ Re-Inspection   Date: 11/08/2018

Comment Addendum Attached? ☐   Status Code: A

Water sample taken? ☐ Yes ☒ No   Category #: IV

Email 1: ginanikitas@yahoo.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
4-17-22	Panagiotis Nikitas	0	final rinse	dish machine	162			
pasta	walk in	41	chlorine	buckets/btls	100			
chili	walk in	44	cooked onion	cooling in freezer	32			
egg	final cook	161	cooked	cooling in freezer	32			
pork	final cook	161						
gravy	hot hold	158						
salad	make unit	44						
water	3 comp	160						

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.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Multiple food items in walk in not marked with a date, including: cooked chicken wings, chili from freezer, gyro meat, cooked potatoes and potato salad. Ready to eat, potentially hazardous foods that are held for more than 24 hours in a food establishment are required to be datemarked and discarded within 7 days if held at 41F, or 4 days if held at 42-45F. CDI-These foods were prepared the previous day, and marked. Potato salad discarded. Date mark all foods when pulled from freezer, or when prepared if they will not be used completely in that day.

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C- Box of veggie burgers opened with burgers exposed in freezer. Maintain foods closed and covered to prevent contamination. 0pts

43   4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Seven stacks of cups on front line with mouth/lip-contact portions exposed. Maintain these in plastic to avoid contamination from splash, or other sources. 0pts.

Lock Text ◯

Person in Charge (Print & Sign):   *First* Pano   *Last* Nikitas

Regulatory Authority (Print & Sign):   *First* Nora   *Last* Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: ___ / ___ / _____

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

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 2 of 3   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: GOODYS RESTAURANT   Establishment ID: 3034011154

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

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning needed in the following areas: under slicer and microwave, at pass through from kitchen to service counter, walk in freezer floor, walk in cooler ceiling and at condenser box and lines and wall, shelving in walk in cooler. Nonfood contact surfaces of equipment shall be maintained clean.

52   5-501.13 Receptacles - C- REPEAT-Bottom sides of dumpster are rusted through. Receptacles shall be leakproof. Replace. 0pts.

53   6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning needed at small wall at dry storage/dish machine, the floor of dry storage and fans in the restrooms. Maintain facilities clean.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Caulk toilets to floor in restrooms. maintain smooth and easily cleanable. 0pts.

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 3 of   3   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: GOODYS RESTAURANT   Establishment ID: 3034011154

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 ✓

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.

Page 4 of ___N/A___ Food Establishment Inspection Report, 3/2013

Establishment Name: GOODYS RESTAURANT   Establishment ID: 3034011154

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 ✓

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 5 of _N/A_ Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: GOODYS RESTAURANT   Establishment ID: 3034011154

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 ✓

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.