Food Establishment Inspection Report

Score: 96

Establishment Name: 4TH STREET FILLING STATION
Establishment ID: 3034011212
Location Address: 871 W 4TH STREET
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 01 / 09 / 2014 Status Code: A
Zip: 27101 County: 34 Forsyth
Time In: 10 : 00 ⊗ am ○ pm Time Out: 02 : 00 ○ am ⊗ pm
Permittee: VLASIS RESTAURANT INC
Total Time: 4 hrs 0 minutes
Telephone:
Category #: IV
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 3
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	☒	☒	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3	1.5	☒	☒	☐	☐
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	☒	☒	☐	☐
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	☒	☐	☐	☐
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	☒	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	☒	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	0.5	☒	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☐	☒			In-use utensils: properly stored	1	0.5	☒	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	☒	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
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	☒	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	☒	☐	☐	☐
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	☐	☐	☐
					Total Deductions:	4					

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City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: VLASIS RESTAURANT INC

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken salad	make top	41	butter	ice bath	39			
cut tomato	make top	42	pasta	ice bath	30			
black bean	make top	41	cut tomato	make top	39			
coleslaw	make top	42	lettuce	make top	44			
egg and milk	reach in cooler	39	calamare	walk in cooler	39			
wonton	reach in cooler	27	lettuce	walk in cooler	43			
lettuce	reach in cooler	44						
lettuce	make top	30						

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.

19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - GC: Chili was in hot hold at 123-127F. Foods in hot holding must be maintained at a minimum temperature of 135F. CDI- Chili was reheated to 167-170F.

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21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - GC: Date marking is in place, but it is not consistent (Ex: lettuce, soups, some dressings are not date marked). Refrigerated, ready to eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day food was prepared or the date or day by which food shall be consumed on the premises, sold, or discarded. If food is held at 41F and below, food may be kept for 7 days. If food is held between 42-45F, food may be kept for 4 days. CDI- Employee began to date mark food items.

23 . 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - GC: Steak, hamburger, and fish may be cooked to order. The menu has a disclosure at the bottom, but it does not have a reminder identifying which foods may be undercooked. If an animal food (steak, fish, poultry, milk, etc.) is served raw or undercooked, either in ready to eat form or as an ingredient in a ready to eat food (ex: raw eggs in Caesar dressing), the consumer shall be informed of the increased risk of consuming such foods by way of a disclosure and a reminder. A disclosure shall include (1) a description of the animal derived foods (ex: raw oysters on the half shell, raw-egg Caesar salad, hamburgers (can be cooked to order) or (2) identification of the animal derived foods by asterisking them to a foot note that states that the items are served or sold raw or undercooked. A reminder shall include asterisking the animal drived foods requiring disclosure to a footnote that states

Person in Charge (Print & Sign): Patrick (*First*) Shea (*Last*)

Regulatory Authority (Print & Sign): Carla (*First*) Day (*Last*) Carla Day REHS

REHS ID: 2405 - Day, Carla Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3144

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34 4-302.12 Food Temperature Measuring Devices - PF - GC: The establishment does not have a small diameter probe thermometer. A small diameter probe thermometer is necessary to measure the temperature of thin food such as meat patties, fish filets, etc. Obtain a small diameter probe thermometer.

36 6-202.13 Insect Control Devices, Design and Installation - C - GC: Electric pest control device is installed directly above a prep table. Relocate so that the insect control device is not located over a food prep area and dead insects and insect fragments are prevented from being impelled onto or falling on exposed food, clean equipment, and single use articles. Insects were not observed in the establishment.

37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - In the walk in cooler, lettuce and soups were uncovered. Cover food to protect from splash, dust, or other contamination. Beverage in a bag containers were stored on the floor. Store at least 6 inches off of the floor. Recommend obtaining a dunnage rack.

39 3-304.14 Wiping Cloths, Use Limitation - C - GC: A wet wiping cloth was stored on a prep table next to the slicer. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer at the appropriate strength.

41 3-304.12 In-Use Utensils, Between-Use Storage - C - GC: A pair of tongs was stored on the hood's fire extinguisher system. Store tongs on a clean prep surface. CDI- PIC placed tongs in a pan.

42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - In the storage area, multiple bags of clean linens were stored on the floor. Linens shall be stored at least 6 inches off of the floor. Do not store linens on the floor. CDI- PIC picked linens up and stored off of the floor. / 4-904.11 Kitchenware and Tableware-Preventing Contamination - C - GC: Spoons, forks, and butter knives are stored with the food/lip contact surface up. Cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food and lip contact surfaces is prevented. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees.

45 Equipment repair/replace is necessary on: rusting shelves in reach in coolers (if repaired, use paint approved for food contact), shelves must be properly installed (remove plastic ties), plastic strip on the corner of beer cooler broken. Recaulk between splash guards and handwash sinks./ Remove plastic ties that are holding electrical lines and shelves. Use approved materials.

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47 Equipment cleaning is necessary on: exposed plumbing, all storage shelving, all shelving in the reach in coolers, all shelving in the walk in cooler, all shelving used for equipment and utensil storage, inside beverage coolers at the bar, in bus pans and containers used to store single service items and other equipment, equipment legs, and the legs of the hobart mixer.

48 5-103.11 Capacity-Quantity and Availability - PF - GC: Cold water not available at the handwash sink at the bar. Repair so that hot and cold water can be mixed in order to properly handwash.

52 5-501.15 Outside Receptacles - C - The dumpster is missing the lid on the left side. Replace. / 5-501.114 Using Drain Plugs - C - Drain plug missing from the dumpster. Replace.

53 GC: Floors: Floor cleaning is necessary underneath the coolers at the bar. In the kitchen, the grout is wearing from the tiles. Regrout.
Walls: There is a hole in the wall next to the entrance/exit door.
Ceiling: Repair panels at the ventilation/ ac intake so that they stay in place.

54 6-303.11 Intensity-Lighting - C - GC: Lighting on the expo line and prep tables near the walk in cooler is low (20-33 foot candles). Lighting must be increased to a minimum of 50 foot candles. Replace lightbulbs that are no longer working. / 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C - GC: The vents have build up of dust. Clean.

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