

Food Establishment Inspection Report

Score: 93.5

Establishment Name: WEST TOWN RESTAURANT

Establishment ID: 3034011402

Location Address: 4371 STYERS FERRY ROAD

Inspection Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 10 / 20 / 2020 Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 02 : 10^{am} / 08^{pm} Time Out: 04 : 45^{am} / 08^{pm}

Permittee: TSIGAS INC

Total Time: 2 hrs 35 minutes

Telephone: (336) 945-3348

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: 7

No. of Repeat Risk Factor/Intervention Violations: 4

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	0 0 0 0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	13 0 0 0
Good Hygienic Practices .2652, .2653						
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	0 0 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	<input type="checkbox"/>	03 0 0 0
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	<input checked="" type="checkbox"/>	0 0 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	<input type="checkbox"/>	13 0 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input type="checkbox"/>	1 0 0 0
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	<input type="checkbox"/>	2 1 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	2 1 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input type="checkbox"/>	2 1 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	2 1 0 0
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input checked="" type="checkbox"/>	13 0 0 0
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	13 0 0 0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	2 1 0 0
Potentially Hazardous Food Time/Temperature .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	<input type="checkbox"/>	3 13 0 0
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	0 0 0 0
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	3 13 0 0
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	<input checked="" type="checkbox"/>	0 0 0 0
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input checked="" type="checkbox"/>	0 0 0 0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input type="checkbox"/>	3 13 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	<input type="checkbox"/>	2 1 0 0
Consumer Advisory .2653						
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	1 03 0 0
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	3 13 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	<input type="checkbox"/>	1 03 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input type="checkbox"/>	2 1 0 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	<input type="checkbox"/>	2 1 0 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	<input type="checkbox"/>	1 03 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	2 1 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	1 03 0 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	<input type="checkbox"/>	1 03 0 0
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	1 03 0 0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	1 03 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	1 03 0 0
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	2 1 0 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	<input type="checkbox"/>	2 1 0 0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input checked="" type="checkbox"/>	0 0 0 0
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input checked="" type="checkbox"/>	0 0 0 0
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input checked="" type="checkbox"/>	0 0 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input type="checkbox"/>	1 03 0 0
Proper Use of Utensils .2653, .2654						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input type="checkbox"/>	1 03 0 0
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	1 03 0 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	1 03 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	1 03 0 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	<input checked="" type="checkbox"/>	0 0 0 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	1 03 0 0
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input type="checkbox"/>	1 03 0 0
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	<input type="checkbox"/>	2 1 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	2 1 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	2 1 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	1 03 0 0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	1 03 0 0
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input type="checkbox"/>	1 03 0 0
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	1 03 0 0
Total Deductions:					6.5	



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 City: WINSTON-SALEM State: NC
 County: 34 Forsyth Zip: 27104
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: TSIGAS INC
 Telephone: (336) 945-3348

Establishment ID: 3034011402
 Inspection Re-Inspection Date: 10/20/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
mac and	walk-in cooler	40	salisbury	serving line	155	beef strip	final cook	180
broccoli	cooling (since 10:30AM)	53	pork chop	serving line	160	mozzarella	make top	49
broccoli	cooling (@3:30PM)	41	green beans	serving line	170	lettuce	make top	40
meat sauce	steam table	175	fried okra	serving line	190	hot water	3-compartment sink	180
marinara	steam table	180	cole slaw	front cooler	39	hot plate temp	dish machine	167
chili	steam table	170	quat (ppm)	bucket	0	quat (ppm)	3-compartment sink	200
rice	hot cabinet	89	potato	hot drawer	110			
pinto beans	hot cabinet	131	spaghetti	upright cooler	39			

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.

- 1 2-102.12 Certified Food Protection Manager - C - No employee present with ANSI food protection manager certification at start of inspection. At least 1 employee shall be present during all hours of operation that has active ANSI food protection manager certification.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Repeat - 2 employee drinks were stored in ice bath with lemons. Employees shall only drink from beverages in the kitchen that have a lid with a straw, and the drink must be stored on a low shelf or separate area where it can not contaminate food or food-contact surfaces. CDI - Drinks removed.



- 6 2-301.14 When to Wash - P - Repeat - Owner did not wash hands when he arrived at restaurant from outside prior to handling pans of food. Employees must wash hands when arriving to work, after using the restroom, when switching between handling raw meats and ready-to-eat foods, or any time after their hands are contaminated. CDI - Owner washed hands upon request.

Lock Text



Person in Charge (Print & Sign): Paul *First* Tsigas *Last*

Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*

REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 2 8



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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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Bag of cabbage hung up on shelf support in walk-in cooler was touching portion of raw beef sticking out of container on lower shelf. Raw animal foods shall be segregated from ready-to-eat foods and produce/vegetables during storage, preparation, and display. // Also, flour for fish was not labelled. CDI - Flour labelled and cabbage moved off of raw meat. 0 pts.
- 17 3-403.11 Reheating for Hot Holding - P - Repeat - Rice was reheating in hot cabinet and measured 89F. Potentially hazardous foods shall be reheated to 165F within 2 hours prior to hot holding. Reheat PH foods in equipment that is designed to rapidly reheat foods, such as the stove top. CDI - Rice reheated in oven to above 165F within 1 hour.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Pinto beans in hot holding cabinet measured 131-135F. Baked potatoes in hot drawer unit measured 110-118F. Potentially hazardous foods in hot holding shall measure 135F or above. CDI - Pinto beans reheated to above 165F on stove top and potatoes put into oven and reheated to above 165F. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Mozzarella cheese in make top measured 44-49F. Potentially hazardous foods in cold holding shall measure 41F or less. CDI - Cheese moved to walk-in cooler to chill. 0 pts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Employee food stored on top shelf of upright cooler with food for restaurant underneath it. Employee food shall not be stored above food for restaurant. Store in a segregated area or on a low shelf. CDI - Food moved to bottom of cooler. 0 pts.
- 38 2-302.11 Maintenance-Fingernails - PF - 2 front employees both have painted/artificial nails and serve food from cafeteria line. Employees with artificial nails or painted nails must wear gloves when handling exposed foods. CDI - Employees were instructed to wear gloves and did so when handling food. // 2-303.11 Prohibition-Jewelry - C - 1 front employee had wristbands on their wrists. Food employees shall not wear jewelry on their hands or wrists, with the exception of a plain band ring.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 2 wiping cloth buckets tested less than 150 ppm quat on test strip. Wiping cloths shall be stored in sanitizer that is at appropriate concentration when not in use (150-400 ppm for quat). CDI - Buckets emptied and refilled with 200 ppm sanitizer solution. 0 pts.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Large mixing bowl has pitting and cut marks on it and is no longer easily cleanable. Replace with new mixing bowl. Torn gaskets present on beverage cooler door and walk-in freezer door. Equipment shall be maintained in good repair. Repair/replace listed equipment. 0 pts.



Spell



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✓
Spell



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