## Food Establishment Inspection Report

Establishment Name: ROYAL HOUSE, THE Establishment ID: 3034011533

Date: 10 / 25 / 2012 Status Code: A
Time In: $\underline{\emptyset \ 9} : \underline{3 \ \emptyset} \overset{\otimes}{\bigcirc} \overset{am}{pm}$ Time Out: $\underline{1 \ 2} : \underline{25} \overset{\odot}{\otimes} \overset{am}{pm}$
Total Time: 2 hrs 55 minutes
Category #: III
Establishment Type:

### Instructions:

1. Fill in the information below for the Food Establishment:

Location Addres	S: 703 EAST MOUNTAIN STREET				
City: KERNERS	VILLE				
State: NC	Zip:				
County: 34 Fors	yth				
	ROYAL HOUSE INC				
Telephone:					
⊗Inspection					
○Re-Inspection					
Wastewater System:					
⊗Municipal/Co	•				
○On-Site Syste	em				
Water Supply:					
⊗Municipal/Co	mmunity				
○On-Site Syste	em				

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

## Foodborne Illness Risk Factors and Public Health Interventions

Score: 98.5

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury.

Public Health Interventions: Control measures to prevent foodborne illness or injury.								
Со	mplian	ce Statu	s	OUT	CDI	R	VR	
Su	pervis		.2652					
1		Ø O UT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ <b>⊗</b> 2 0	0	0	0	
En	ploye	e Health	.2652					
2	O IN	⊗ OUT	Management, employees knowledge; responsibilities & reporting	○ ○ <b>⊗</b> 3 1.5 0	8	0	0	
3	⊗ IN	OUT	Proper use of reporting, restriction & exclusion	O O O 3 1.5 0	0	0	0	
Go	od Hy		Practices .2652, .2653					
4	IN	⊗ OUT	Proper eating, tasting, drinking, or tobacco use	O <b>8</b> O 2 1 0	8	0	0	
5	⊗ IN	OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0	
Pre	_		amination by Hands .2652, .2653, .2655, .2656	6				
6	⊗ IN	OUT	Hands clean & properly washed	0 0 0 4 2 0	0	0	0	
7	IÑ O	) <b>&amp;</b> JT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ ○ ○ 3 1.5 0	0	0	0	
8	<b>⊗</b> IN	OUT	Handwashing sinks supplied & accessible	0 0 0 2 1 0	0	0	0	
Ap	-	Sourc	e .2653, .2655					
9	⊗ IN	OUT	Food obtained from approved source	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
10		O ⊗ UT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
11	⊗ IN	OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
12	O O IN OUT	⊗ ○       N/A N/O	Required records available: shellstock tags, parasite destruction	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
Pro	otectio	n from	Contamination .2653, .2654					
13	⊗ ○ IN OUT	O O N/A N/O	Food separated & protected	○ ○ ○ 3 1.5 0	0	0	0	
14	⊗ IN	OUT	Food-contact surfaces: cleaned & sanitized	0 0 0 3 1.5 0	0	0	0	
15	⊗ IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	$  \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
Potentially Hazardous Food Time/Temperature .2653								
16	O O IN OUT	○ <b>⊗</b> N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0	
17	O O IN OUT	○ <b>⊗</b> N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0	
18	O O IN OUT	○ <b>⊗</b> N/A N/O	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0	
19	O O IN OUT	○ <b>⊗</b> N/A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0	
20	⊗ ○ IN OUT	O O N/A N/O	Proper cold holding temperatures	○ ○ ○ 3 1.5 0	0	0	0	
21	○ ⊗ IN OUT	O O N/A N/O	Proper date marking & disposition	○ ○ <b>⊗</b> 3 1.5 0	8	0	0	
22	O O IN OUT	⊗ ○ N/A N/O	Time as a public health control: procedures & records	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
Со	nsume	er Advis	ory .2653					
23		O <b>⊗</b> UT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0 1 0.5 0	0	0	0	
Ηiς	ghly Su	ısceptil	ple Populations .2653					
24		O <b>⊗</b> UT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0	
Ch	emical		.2653, .2657					
25		O <b>⊗</b> UT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0	
26		O O UT N/A	Toxic substances properly identified stored, & used	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0	
Со	nforma		th Approved Procedures .2653, .2654,	.2658				
27		⊃ ⊗ UT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$		0		

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section ● Food Protection Program

## Food Establishment Inspection Report, continued

Establishment Name: ROYAL HOUSE, THE Establishment ID: 3034011533

### Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Person in Charge (Print)

Person in Charge (Signature)

Greg Gartner KEHS)

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3383</u>

Verification Required Date: \_\_\_/ \_\_\_/

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations:

### **Good Retail Practices** Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. CDI R VR Compliance Status Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required $\circ$ 0 O O O 2 1 0 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 O O S Plant food properly cooked for hot holding 0 0 0 1 0.5 0 32 0 0 0 0 0 0 1 0.5 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 0 0 1 0.5 0 OUT 0 0 0 34 Thermometers provided & accurate **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT $\begin{array}{cccc} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$ 36 Insects & rodents not present; no unauthorized animals 0 0 OUT Contamination prevented during food preparation, 37 0 0 $\bigcirc$ storage & display ⊗ OUT ○ ○ **⊗** 1 0.5 0 38 Personal cleanliness 0 0 0 OIN ⊗ OUT 0 0 **8** 1 0.5 0 0 0 39 Wiping cloths: properly used & stored 0 OUT 0 0 0 1 0.5 0 40 Washing fruits & vegetables 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 080 OIN Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ Gloves used properly 0 0 44 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT ○ ○ **⊗** 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 $\bigcirc$ cleanable, properly designed, constructed, & used ⊗ IN OUT 0 0 0 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 0 46 test strips 0 0 0 1 0.5 0 OUT 0 0 0 47 Non-food contact surfaces clean **Physical Facilities** .2654, .2655, .2656 $\bigcirc \bigcirc \bigcirc \bigcirc$ 2 1 0 OUT Hot & cold water available; adequate pressure 0 0 0 48 ⊗ IN OUT 0 49 Plumbing installed; proper backflow devices 0 0 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed ⊗ IN OUT 0 0 0 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 ⊗ OUT Garbage & refuse properly disposed; 0 0 **8** 1 0.5 0 52 0 0 facilities maintained OUT 000 53 Physical facilities installed, maintained & clean 0 0 0 1 0.5 0 OIN ⊗ OUT 0 0 **8** 1 0.5 0 Meets ventilation & lighting requirements; 54 0 0 0 **Total Deductions:**

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

	Comment A	Addend	lum to F	Food E	Stablishment	Inspection	n Report	
Establishment Name: ROYAL HOUSE, THE					Establishment ID: _3	3034011533	Date: 10/25/2012	
Location Address: 703 EAST MOUNTAIN STREET  City: KERNERSVILLE State: NC			NC			Status Code: A		
,	County: 34 Forsyth Zip: 27284						Category #:III Email 1:	
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System							Email 2:	
	e: THE ROYAL HOU						Email 3:	
relepho	ne:				21			$\overline{}$
			Temp	erature (	Observations			
Item butter	Location reach in	Temp 38	Item sani water	Location wash vat	·	Item	Location	Temp

	Temperature Observations							
ltem butter	Location reach in	Temp 38	Item sani water	Location wash vat	Temp 115	Item	Location	Temp
milk	reach in	38						
garlic	reach in	38						
whipping	reach in	39						
cheese	walk in	39						
meatballs	walk in	39						
gravy	walk in	39						
wash water	wash vat	122						

### 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.

- No certified food protection manager present today. 15A NCAC 18A .2652 ref. 2-102.12 (A): At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program. (a two-point deduction will be applied to an inspection score beginning January 1st, 2014 if found in violation)
- No.employee health policy in place at establishment. Review management and employee health policy requirements in 2009 Food Code section 2-103.11 M and 2-201.11 A. B. C and D. Prepare to meet the policy requirements by next inspection. Refer to handout.
- Employee open beverages observed on work tables. Beverages must be stored below food/food contact surfaces and consumed in a sanitary manner.
- Date marking is not in practice at present time. 15A NCAC18A .2653 ref. 3-501.17 (A): 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 by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. (1): 41°F or less for a maximum of 7 days; or (2): between 41°F and 45°F for a maximum of 4 days
  - \*Commercially prepared and packaged foods must be marked once opened with appropriate date whereas the date opened is counted as Day 1. The date mark may not exceed a manufacturer's use-by date if the date is based on food safety.



## Comment Addendum to Food Establishment Inspection Report

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## Observations and Corrective Actions

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No food handling observed, but some employees had jewelry on wrists. FYI: 15A NCAC 18A .2652 ref. 2-303.11: Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms or wrists

15A NCAC 18A .2652 ref. 2-402.11 (A): Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles

15A NCAC 18A .2652 ref. 2-302.11 (B): Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food

Wiping cloths stored improperly on table tops. 15A NCAC 18A .2653 ref. 3-304.14: (B) Cloths in-use for wiping counter and other equipment surfaces shall be (1) Held between used in a chemical sanitizer solution at proper concentration and (2) Laundered daily; (C) Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes (D) chemical sanitizing solution shall be free of food debris and visible soil (E) Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment.

food, utensils,	linens, and equ	uipment.			

Towel lint observed in large metal pans. Allow for complete air drying before storing.

45	Replace torn gaskets in reach in make units.
	/

Women's toilet room receptacles not covered. 15A NCAC 18A .2655 ref. 5-501.17: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins / Dumpster drain plug missing on dumpster must be replaced. 15A NCAC 18A .2655 ref. 5-501.114: Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall be drain plugs in place.

Lighting is below the required minimum 20 foot candles (fc) in both large restroom stalls over toilets (14fc), and over bathroom hansinks (15fc). Increase lighting.



Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions
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# Comment Addendum to Food Establishment Inspection Report

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**Observations and Corrective Actions** 

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