

# Food Establishment Inspection Report

Score: 94

Establishment Name: TIME TO EAT

Establishment ID: 3034011551

Date: 10 / 29 / 2012 Status Code: A

Time In: 01 : 15  am  pm Time Out: 05 : 50  am  pm

Total Time: 4 hrs 35 minutes

Category #: IV

Establishment Type: \_\_\_\_\_

**Instructions:**

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

Location Address: 2570 LEWISVILLE CLEMMONS RD

City: CLEMMONS

State: NC Zip: 27012

County: 34 Forsyth

Permittee: L & L INC

Telephone: \_\_\_\_\_

Inspection  
 Re-Inspection

**Wastewater System:**  
 Municipal/Community  
 On-Site System

**Water Supply:**  
 Municipal/Community  
 On-Site System

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".

<b>Foodborne Illness Risk Factors and Public Health Interventions</b>									
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.									
Compliance Status						OUT	CDI	R	VR
<b>Supervision</b> .2652									
1	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	PIC Present: Demonstration-Certification by accredited program and perform duties		<input type="radio"/> 2	<input type="radio"/> 0	<input type="radio"/>	<input type="radio"/>
<b>Employee Health</b> .2652									
2	<input type="radio"/> IN	<input checked="" type="radio"/> OUT		Management, employees knowledge; responsibilities & reporting		<input type="radio"/> 3	<input type="radio"/> 1.5	<input checked="" type="radio"/> 0	<input type="radio"/>
3	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Proper use of reporting, restriction & exclusion		<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>
<b>Good Hygienic Practices</b> .2652, .2653									
4	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Proper eating, tasting, drinking, or tobacco use		<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>
5	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		No discharge from eyes, nose, and mouth		<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0	<input type="radio"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656									
6	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Hands clean & properly washed		<input type="radio"/> 4	<input type="radio"/> 2	<input type="radio"/> 0	<input type="radio"/>
7	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed		<input type="radio"/> 3	<input checked="" type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>
8	<input type="radio"/> IN	<input checked="" type="radio"/> OUT		Handwashing sinks supplied & accessible		<input type="radio"/> 2	<input type="radio"/> 1	<input checked="" type="radio"/> 0	<input type="radio"/>
<b>Approved Source</b> .2653, .2655									
9	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Food obtained from approved source		<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>
10	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/O	Food received at proper temperature		<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>
11	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Food in good condition, safe & unadulterated		<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>
12	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Required records available: shellstock tags, parasite destruction		<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0
<b>Protection from Contamination</b> .2653, .2654									
13	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food separated & protected		<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
14	<input type="radio"/> IN	<input checked="" type="radio"/> OUT		Food-contact surfaces: cleaned & sanitized		<input type="radio"/> 3	<input checked="" type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>
15	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Proper disposition of returned, previously served, reconditioned, & unsafe food		<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653									
16	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cooking time & temperatures		<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
17	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper reheating procedures for hot holding		<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
18	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cooling time & temperatures		<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
19	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper hot holding temperatures		<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
20	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cold holding temperatures		<input type="radio"/> 3	<input type="radio"/> 1.5	<input checked="" type="radio"/> 0
21	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper date marking & disposition		<input type="radio"/> 3	<input type="radio"/> 1.5	<input checked="" type="radio"/> 0
22	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Time as a public health control: procedures & records		<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0
<b>Consumer Advisory</b> .2653									
23	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Consumer advisory provided for raw or undercooked foods		<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0
<b>Highly Susceptible Populations</b> .2653									
24	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Pasteurized foods used; prohibited foods not offered		<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
<b>Chemical</b> .2653, .2657									
25	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Food additives: approved & properly used		<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0
26	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A		Toxic substances properly identified stored, & used		<input type="radio"/> 2	<input type="radio"/> 1	<input checked="" type="radio"/> 0
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658									
27	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan		<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0



# Food Establishment Inspection Report, continued

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**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

6. 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".

8. 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:**

*N. Adana Richardson*

Person in Charge (Print)

*[Signature]*

Person in Charge (Signature)

*C. Kentt Love*

Regulatory Authority (Print)

*[Signature]*

Regulatory Authority (Signature)

Contact Number: ( 336 ) 703 - 3136

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

REHS ID: 1158 - Long, C. Kentt

<b>Good Retail Practices</b>					
Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658					
28	<input checked="" type="radio"/> IN <input type="radio"/> OUT Pasteurized eggs used where required	1	0	0	0
29	<input checked="" type="radio"/> IN <input type="radio"/> OUT Water and ice from approved source	2	1	0	0
30	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A Variance obtained for specialized processing methods	1	0	5	0
<b>Food Temperature Control</b> .2653, .2654					
31	<input type="radio"/> IN <input checked="" type="radio"/> OUT Proper cooling methods used; adequate equipment for temperature control	1	0	5	0
32	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O Plant food properly cooked for hot holding	1	0	5	0
33	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O Approved thawing methods used	1	0	5	0
34	<input checked="" type="radio"/> IN <input type="radio"/> OUT Thermometers provided & accurate	1	0	5	0
<b>Food Identification</b> .2653					
35	<input type="radio"/> IN <input checked="" type="radio"/> OUT Food properly labeled: original container	2	1	0	0
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657					
36	<input checked="" type="radio"/> IN <input type="radio"/> OUT Insects & rodents not present; no unauthorized animals	2	1	0	0
37	<input type="radio"/> IN <input checked="" type="radio"/> OUT Contamination prevented during food preparation, storage & display	2	1	0	0
38	<input checked="" type="radio"/> IN <input type="radio"/> OUT Personal cleanliness	1	0	5	0
39	<input type="radio"/> IN <input checked="" type="radio"/> OUT Wiping cloths: properly used & stored	1	0	5	0
40	<input checked="" type="radio"/> IN <input type="radio"/> OUT Washing fruits & vegetables	1	0	5	0
<b>Proper Use of Utensils</b> .2653, .2654					
41	<input checked="" type="radio"/> IN <input type="radio"/> OUT In-use utensils: properly stored	1	0	5	0
42	<input type="radio"/> IN <input checked="" type="radio"/> OUT Utensils, equipment & linens: properly stored, dried & handled	1	0	5	0
43	<input checked="" type="radio"/> IN <input type="radio"/> OUT Single-use & single-service articles: properly stored & used	1	0	5	0
44	<input checked="" type="radio"/> IN <input type="radio"/> OUT Gloves used properly	1	0	5	0
<b>Utensils and Equipment</b> .2653, .2654, .2663					
45	<input type="radio"/> IN <input checked="" type="radio"/> OUT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	0
46	<input type="radio"/> IN <input checked="" type="radio"/> OUT Warewashing facilities: installed, maintained, & used; test strips	1	0	5	0
47	<input checked="" type="radio"/> IN <input type="radio"/> OUT Non-food contact surfaces clean	1	0	5	0
<b>Physical Facilities</b> .2654, .2655, .2656					
48	<input checked="" type="radio"/> IN <input type="radio"/> OUT Hot & cold water available; adequate pressure	2	1	0	0
49	<input checked="" type="radio"/> IN <input type="radio"/> OUT Plumbing installed; proper backflow devices	2	1	0	0
50	<input checked="" type="radio"/> IN <input type="radio"/> OUT Sewage & waste water properly disposed	2	1	0	0
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT Toilet facilities: properly constructed, supplied & cleaned	1	0	5	0
52	<input checked="" type="radio"/> IN <input type="radio"/> OUT Garbage & refuse properly disposed; facilities maintained	1	0	5	0
53	<input type="radio"/> IN <input checked="" type="radio"/> OUT Physical facilities installed, maintained & clean	1	0	5	0
54	<input type="radio"/> IN <input checked="" type="radio"/> OUT Meets ventilation & lighting requirements; designated areas used	1	0	5	0
<b>Total Deductions:</b>		<b>6</b>			

No. of Risk Factor/ Intervention Violations: 7

No. of Repeat Risk Factor/ Intervention Violations: \_\_\_\_\_



# Comment Addendum to Food Establishment Inspection Report

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## 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.



- 20 Pico 47 degrees on top of make unit. Cold hold foods at 45 degrees or less. 41 degree cold holding requirement will be required by January 1, 2019.
- 21 Be sure to date mark foods (see hand out).
- 26 Label soapy water container in kitchen (storing wiping cloth, etc. in container).
- 31 Cooling potato soup in covered plastic containers, inside walk-in cooler (143 degrees). Need to be actively cooling foods, when foods reach 135 degrees. Utilize stainless or aluminum pans to help facilitate cooling. Loosely cover foods in the process of cooling. Use ice baths, along with cooling paddles to help cool foods quicker. Food product depth, should only be a few inches deep, when cooling foods.
- 35 Label all dry food containers (flour, sugar, cracker meal, breadings, etc.)
- 37 Do not use unapproved bags (garbage?) for storage of cracker meal. Use only food grade storage bags or containers.
- 39 Wiping cloths (wet) need to be stored in sanitizing solution between uses.

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Spell

- 42 Some air drying on pans. Some pans were stacked together wet.
- 45 Gaskets torn on a couple refrigeration units (make unit and drawer unit). Door gasket loose on older reach-in cooler. Traulsen reach-in cooler has rusty shelving inside unit. White and red cutting boards have a rough food contact surface. Buffalo chopper has damaged top. Ice cream covers and some other small wares (lexan containers, etc.) are cracked or damaged. Can wash faucets leak. Potato slicer damaged (blade). Walk-in freezer icing up around door (some). Repair leaky faucet on utensil sink (hot water being cut off, so faucet won't leak).
- 46 Chemical dish machine was not dispensing sanitizer, at beginning of inspection, corrected while there.
- 53 Do not use milk crates for storage of foods in side walk-in cooler.
- 54 Clean overhead vents in areas. Lights not working in areas and poor (50 foot candles required over processing areas, etc.) Light shield broken in walk-in cooler.



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✓  
Spell

