Food Establishment Inspection Report

Score: 96.5

Establishment Name: TIME TO EAT
Establishment ID: 3034011551
Location Address: 2570 LEWISVILLE CLEMMONS RD
☒ Inspection ☐ Re-Inspection
City: CLEMMONS **State:** NC
Date: 08 / 27 / 2013 **Status Code:** A
Zip: 27012 **County:** 34 Forsyth
Time In: 01 : 40 ○ am ⊗ pm **Time Out:** 07 : 45 ○ am ⊗ pm
Permittee: L & L INC
Total Time: 6 hrs 5 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: 8
No. of Repeat Risk Factor/Intervention Violations: 2

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	☒	☒	☐	☐
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	☒	☒	☒	☐
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	☒	☒	☐	☐
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	☒	☒	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒	0	☐	☒	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☒	☐	☐	Time as a public health control: procedures & records	2	1	☒	☒	☐	☐
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	☒	☒	☐	☐
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	☒	☐	☐	☐
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	1	☒	☐	☐	☐
38	☐	☒			Personal cleanliness	1	0.5	☒	☐	☐	☐
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	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	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	0.5	☒	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	1	☒	☐	☐	☐
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	0.5	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	☒	0	☐	☒	☐
					Total Deductions:	3.5					

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Permittee: L & L INC

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	out of tap at utensil sink	147	sliced	top of make unit	42	sliced turkey	reach-in cooler	47
pasta salad	top of make unit	39	flounder	drawer unit	34	chicken wings	reach-in cooler	55
bleu cheese	top of make unit	54	philly steak	drawer unit	40	sliced	reach-in cooler	50
feta	top of make unit	55	sliced turkey	drawer unit	38	shredded	reach-in cooler	45
eggs	top of make unit	44	hamburgers	drawer unit	37	home fries	walk-in cooler	75
salsa	top of make unit	48	chili	hot holding	180	chicken (raw,	walk-in cooler	39
slaw	top of make unit	41	potato soup	hot holding	165	roast beef	walk-in cooler	47
salad mix	top of make unit	49	chicken soup	hot holding	179	chili	walk-in cooler	41

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.

4 Personal drinks should be in closed beverage containers and not stored where they could contaminate food, single service items, clean utensils, etc.

8 Front hand sink should not be used as a dump sink (ice from drinks) or for rinsing out towels. For hand washing only.

14 Watch cleaning on plates, bowls, etc. (some dried food particles present). Some detail cleaning on slicer (dried lettuce, etc.). Some staining on cutting boards (daily use).

Person in Charge (Print & Sign): George (*First*) Leloudis (*Last*)

Regulatory Authority (Print & Sign): Charles (*First*) Long (*Last*)

REHS ID: 1158 - Long, C. Kentt

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3136

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Spell

18 Chicken wings 45-55 degrees, inside reach-in cooler (prepared today, still in process of cooling). Home fries 44-75 degrees, inside walk-in cooler (prepared today, still in process of cooling). Be sure to cool foods from 135 degrees to 70 degrees within two hours, then cool from 70 degrees to below 45 (or 41) degrees, within four hours.

20 Bleu cheese crumbles 48-54 degrees, feta cheese 52-55 degrees, salsa 48 degrees, salad mix 49 degrees and shredded cheddar cheese 47 degrees on top of large make unit. Some food products were disposed of by owner due to time temperature concerns. Sliced turkey 47 degrees and roast beef 47 degrees, inside older reach-in cooler. Sliced tomatoes 50 degrees and shredded lettuce 54 degrees, inside reach-in cooler, had just been processed. Roast beef 47 degrees, ground hamburger meat 51 degrees and hamburger patties were 44-58 degrees, inside walk-in cooler (just processed). Cold hold foods at 45 degrees or less. 41 degree cold holding requirement goes into effect on January 1, 2019.

22 If using time for home fries (beside fryer). Be sure to follow procedures out lined in 3-501.19.

23 Under cooking foods (to customer requests such as hamburgers, steaks, etc.) requires that a consumer advisory be posted on the menus, table tents, placards or other effective means. Consumer advisory should read either " Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness or Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

26 Couple of spray bottles were missing labels. Be sure to label all chemical spray bottles and buckets.

35 Label all shaker containers, cooking oil bottles, etc., if not stored in original container.

36 Beetles noted in downstairs area. Check with PCO for treatment options.

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37 One bag of ice sitting on floor, inside walk-in freezer

38 Food employees may not wear fingernail polish or false fingernails, when working with an exposed foods, unless gloves are worn.

45 Refrigeration gaskets torn on several units (True make unit and drawer unit, walk-in cooler). Top lids coming apart on large True make unit. Fryer baskets damaged. Individual cutting boards (white and red) have a rough food contact surface, either resurface or replace. Condensate leak on older reach-in cooler. Some hood filter are damaged. Shelving peeling in reach-in cooler (near dishmachine). Prep cabinet doors are coming apart (reweld). Some free stand wire rack shelving is starting to rust. Home fries slicer (downstairs) is damaged. Walk-in freezer has some condensation.

46 Repair external drains on three compartment sink. Hand sprayer faucet missing one handle.

47 Clean fryers, some refrigeration gaskets stained and hood filters.

49 Hose and pistol grip left attached on both can washes, but water was not left on. Be sure to disconnect hose, after use or install backflow protected rated for pressure applications.

54 Lights out in several areas of kitchen. 50 foot candles required over preparation areas, 20 foot candles of lighting required over hand sinks and bathroom fixtures (commodes and urinals). Light shield broken on one light, inside walk-in freezer.

Spell check complete

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