Food Establishment Inspection Report

F 0	od	E	St	ablishment Inspection	n Report					S	core: <u>86.5</u>			
Esta	blis	shr	ner	t Name: GOLDEN CORRAL					Е	Establishment ID: 3034011576				
Location Address: 180 HANES MALL CIRCLE							✓ Inspection ☐ Re-Inspection							
City: WINSTON SALEM State: NC							Date: 1 0 / 2 1 / 2 0 1 3 Status Code: A							
•							Time In: $09:35\bigcirc_{\text{pm}}^{\infty}$ Time Out: $03:30\bigcirc_{\infty}^{\infty}$ pm							
							Total Time: 5 hrs 55 minutes							
Permittee: G C PARTNERS INC						Category #: IV								
Гele	-													
Nas	tev	vat	er S	System: Municipal/Community	☐ On-Site Sys	FDA Establishment Type:  No. of Risk Factor/Intervention Violations: 6								
Water Supply: ⊠Municipal/Community ☐ On-Site Supply						No. of Repeat Risk Factor/Intervention Violations:								
No. of Repeat Risk Factor/intervention violations.														
Foodborne Illness Risk Factors and Public Health Interventions  Good Retail Practices														
				buting factors that increase the chance of developing foo- ventions: Control measures to prevent foodborne illness		'	Good	od 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	╁	IN	оит	N/A	N/O Compliance Status	OUT CDI R VR			
Sup	ervis	ion		.2652		S	afe F	000	l an	d Water .2653, .2655, .2658				
1 🛛				PIC Present; Demonstration-Certification by accredited program and perform duties	2 0	28			X	Pasteurized eggs used where required	1 0.5 0			
Emp		е Не	ealth	.2652		29	×			Water and ice from approved source	210			
2 🛚	+			Management, employees knowledge; responsibilities & reporting	3 1.5 0	30		X		Variance obtained for specialized processing methods	1 0.5 🗶 🗆 🗆 🗆			
3 🛛				Proper use of reporting, restriction & exclusion	3 1.5 0	F	ood	Tem	per	rature Control .2653, .2654				
$\neg \neg$		gier	nic Pr	actices .2652, .2653		31	×			Proper cooling methods used; adequate equipment for temperature control	1 0.5 0			
4 🗀	X			Proper eating, tasting, drinking, or tobacco use		32	×			<u>                                     </u>	1 0.5 0			
5 🛚			$\perp$	No discharge from eyes, nose or mouth	1 0.5 0	1	×			Approved thawing methods used	10.50			
	$\overline{}$	ng C	onta	mination by Hands .2652, .2653, .2655, .2656		ı⊢	×		_	Thermometers provided & accurate				
6 🗆	×			Hands clean & properly washed  No bare hand contact with RTE foods or pre-	4 🗷 0 🗆 🗆	-	$\perp \perp$	=	tific	cation .2653				
7 🛚	+			approved alternate procedure properly followed	3 1.5 0				tille	Food properly labeled: original container	210			
8 🗆	×			Handwashing sinks supplied & accessible			$\perp$	ntio	n of	Food Contamination .2652, .2653, .2654, .2656, .26	657			
-		d Sc	ource			36	X			Insects & rodents not present; no unauthorized animals	210			
9 🛚	-			Food obtained from approved source	210	37		×		Contamination prevented during food	2 🗶 0			
10 🗵				Food received at proper temperature	210	1	×			preparation, storage & display  Personal cleanliness	10.50			
11 🛛				Food in good condition, safe & unadulterated	210	1	$\vdash$			Wiping cloths: properly used & stored				
12 🗆		X		Required records available: shellstock tags, parasite destruction	210	1	$\vdash$	_	_		<del></del>			
$\overline{}$	$\overline{}$			ontamination .2653, .2654		_	⊠ ropo	r He	· • •	Washing fruits & vegetables  f Utensils .2653, .2654	1 0.5 0			
13 🛚				Food separated & protected	3 1.5 0			×	ie ui	In-use utensils: properly stored	10.5 🗶			
14 🗆	×			Food-contact surfaces: cleaned & sanitized	3 🗙 0 🗙 🗆 🗆	l —				Utensils, equipment & linens; properly stored.	10.50			
15 🛚				Proper disposition of returned, previously served reconditioned, & unsafe food	, 2 1 0		$\vdash$			dried & handled Single-use & single-service articles: properly				
	T	<u> </u>	azaro	dous Food Time/Temperature .2653		! —	×			stored & used	1050			
16 🛚	Ш	Ш		Proper cooking time & temperatures	3 1.5 0	-	X			Gloves used properly	1 0.5 0			
17 🗆			×	Proper reheating procedures for hot holding	3 1.5 0	U			nd	Equipment .2653, .2654, .2663 Equipment, food & non-food contact surfaces				
18 🛚				Proper cooling time & temperatures	3 1.5 0	45		X		approved, cleanable, properly designed, constructed, & used				
19 🛚				Proper hot holding temperatures	3 1.5 0	46	×			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0			
20 🔀				Proper cold holding temperatures	3 1.5 0	47	П	X		Non-food contact surfaces clean	<b>X</b> 0.50			
21 🗵				Proper date marking & disposition	3 1.5 0	<b></b>	$\perp$		aci	ilities .2654, .2655, .2656				
22 🗆	×	П	$\overline{\Box}$	Time as a public health control: procedures &			×			Hot & cold water available; adequate pressure	210			
Con		er A	dviso	records orv .2653		49	×			Plumbing installed; proper backflow devices	210			
23 🗷	_			Consumer advisory provided for raw or undercooked foods	1 0.5 0	1—	×			Sewage & waste water properly disposed	210			
		usce	eptib	e Populations .2653		ı⊢	×			Toilet facilities: properly constructed, supplied	1 0.5 0			
24 🗆		×		Pasteurized foods used; prohibited foods not offered	3 1.5 0	⊩	$\vdash$		Ш	& cleaned Garbage & refuse properly disposed; facilities				
$\overline{}$	mica			.2653, .2657		52	$\vdash$	X		maintained				
25 🔀				Food additives: approved & properly used	1 0.5 0	53		X		Physical facilities installed, maintained & clean	<b>X</b> 0.5 0			
26 🗵				Toxic substances properly identified stored, & used	210	54		X		Meets ventilation & lighting requirements; designated areas used				
Con		_	e wit	n Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,		-	_	_	_	Total Deductions	S: 13.5			
///	I IXI	11 - 1	1		_    /           <b>X</b>        <b>X</b>	1.1				i otal Dodaotions				





Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

	Comment	Adden	dum to F	ood Est	ablishm	ent ir	ispecti	on Repor	T		
Establishment Name: GOLDEN CORRAL					Establishment ID: 3034011576						
Location Ac	ddress: 180 HANES	S MALL CIRCL	.E		X Inspection	□Re	-Inspection	Date: 10/21/	/2013		
City: WINST				te: NC	_ '	_	•	Status Cod	e: A		
County: 34			_ Zip: 27103					Category #			
	ystem: 🗷 Municipal/0	Community 🗌 (	On-Site System		Email 1:			0 ,			
Water Supply	: ⊠ Municipal/0 G C PARTNERS IN	Community 🗌 (	On-Site System		Email 2:						
Telephone:					Email 3:						
14	Location	T			servations			Lastina	Т		
ltem hash browns	Location bar	Temp 173.	Item chopped eggs	Location produce coo		•	Item corn	Location hot bar	Temp 147		
fish	bar 153 potato salad produ		produce coo	ler 39	frie	ed chciken	hot bar	144			
grits	s bar 183		taco meat	tacpo bar	16	0 roa	st beef	hot b-ar	180		
eggs	bar	173	eggs	salad. bar	44	be	ef shoulder	meat room	39.		
corn	up right warmer	140	lettuce	salad bar	42	cho	ciken legs	meat cooler	39		
rice	up right warmer	143	chicken	hot bar	18	7 ch	opped	meat cooler	40		
rcorn salad	up righr refrigerator	40	rice.	hot bar	19-	4 gre	en beans	hot bar	146		
slaw	proiduce cooler	45	meat loaf	hot bar	16-	4 wir	ngs	hot bar	135		
	ng hands in the pr Clean condition-Ha										
not use ha 6-301.11 F 5-204.11 F	sink did not have s nd sink as a dump landwashing Clea landwashing Sinks	sink. nser, Availab s-Location ar	ility	The was no	ot.				d prep. Do		
erson in Char	ge (Print & Sign):		rst	Las	- <b>6</b> St	ا يو	lein				
Regulatory Aut	hority (Print & Sign		. = •	Sizemore		64	l Sjem	<u></u>			

REHS ID: 944 - Sizemore, Clark

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

REHS Contact Phone Number: (336)703 - 3128



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Comment Addendum to Food E	-stablishment Inspection Report
Establishment Name: GOLDEN CORRAL	Establishment ID: 3034011576
Observations and ( Violations cited in this report must be corrected within the time fra	
Tomato chopper was dirty with dried tomatoes. Drain board on c 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact	lean side of dish machine was dirty.
All food was marked as the same start time and food containers toped off. 3-501.19 Time as a Public Health Control	appeared to be full at 1:30 Which indicates that food is being
Need to have information on how meals on wheels food is packawill need to apply for the variance. 3-502.11 Variance Requirement 3-502.12 Reduced Oxygen Packaging, Criteria 8-201.13 When a HACCP Plan is Required	aged; if this is a ROP process need a variance from the state. You
If a variance is required must apply to the state. 8-103.11 Documentation of Proposed Variance and Justification	
NA	
NA	
Food can not be packaged, prepared or stored in open containe All food in out side cooler must be discarded unless it has not be 3-307.11 Miscellaneous Sources of Contamination 6-404.11 Segregation and Location-Distressed Merchandise	ers in the outside cooler. Need to discard cans bent at the seams. een open from the original container.





## Comment Addendum to Food Establishment Inspection Report

Establishment Name: GOLDEN CORRAL Establishment ID: 3034011576

### 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.



39 Observed employee using cloth to wipe hand cloths are only for wiping food spills. 3-304.14 Wiping Cloths, Use Limitation

- No utensils are allowed in the out side cooler 3-304.12 In-Use Utensils, Between-Use Storage
- Do not use a putty knife as a closure for a transport warming unit. Need to paint all unpain wood cabinets, braces and damaged wood shelving. Need to replace damaged laminate. The out door stand alone walk in cooler and walk in freezer are not approved. Need to submit plan to Nathan Ward for this equipment and be informed on there use limitations. Contact Mr. Ward at 703-3134.
  - 4-101.11 Characteristics-Materials for Construction and Repair
  - 4-101.11 Characteristics-Materials for Construction and Repair
- Need to clean: dunnage racks in freezer, legs of some equipment, fryers, oven beside fryer, clean under steam table for Asian food, up right freezer, can rack, up right refrigerator door at cooler, wire racks in vegetable cooler and other equipment. 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils 4-602.13 Nonfood Contact Surfaces
- Outside compactor is leaking, need to replace as soon as possible.5-501.15 Outside Receptacles 5-501.15 Outside Receptacles 5-501.11 Outdoor Storage Surface
- Need to clean food and debris at wall in dish wash area and in food prep areas. Need to clean floor in walk in freezers and grout floor as needed in kitchen at floor tiles. Need to repair broken base board tiles. Need to remove all equipment and other storage stored outside around outside freezer, need to clean all floor sinks. 6-501.12 Cleaning, Frequency and Restrictions

6-201.11 Floors, Walls and Ceilings-Cleanability

Light low in out side cooler and bulbs are not shielded. 6-202.11 Light Bulbs, Protective Shielding

6-303.11 Intensity-Lighting





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## Observations and Corrective Actions

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### **Observations and Corrective Actions**

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