

Food Establishment Inspection Report

Score: 85

Establishment Name: BEST WESTERN PLUS INN RESTAURANT

Establishment ID: 3034011665

Location Address: 3050 UNIVERSITY PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 15 / 2019 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 09 : 35 am pm Time Out: 01 : 20 am pm

Permittee: HUMANTOSH, LLC

Total Time: 3 hrs 45 minutes

Telephone: (336) 723-2911

Category #: II

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: 6

No. of Repeat Risk Factor/Intervention Violations: 1

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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:					15			



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Location Address: 3050 UNIVERSITY PARKWAY
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27105
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: HUMANTOSH, LLC
Telephone: (336) 723-2911

Establishment ID: 3034011665
 Inspection Re-Inspection **Date:** 06/15/2019
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** II
Email 1: fitzroygrizzle@gmail.com
Email 2:
Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	utensil sink	131	potatoes	customer self service	180			
grits	hot holding	118	sausage	walk in cooler	34			
gravy	hot holding cabinet	105	tomatoes	walk in cooler	36			
ham	walk in cooler	45	cantaloup	customer self service	62			
chicken	walk in cooler	44	potatoes	cooling-start	126			
turkey	walk in cooler	45	potatoes	cooling-10 mins later	113			
gravy	customer self service	170	quat	3 comp sink	200			
eggs	customer self service	137	chlorine	dishmachine	50			

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- There is no certified food protection manager present today. A certified food protection manager that has passed an ANSI accredited exam shall be present during all hours of the foodservice operation and present during the inspection. ✓ Spell



- 8 6-301.12 Hand Drying Provision - PF- Paper towels were not provided at 2 handsinks in the kitchen area. Paper towels shall be provided at all handsinks at all times. CDI- towels placed at sinks.//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-REPEAT- A cloth towel was stored in the handsink at the bar. Handsinks shall be accessible at all times and shall not be used for purposes other than handwashing. CDI- towel removed.//5-202.12 Handwashing Sinks, Installation - PF- Hot water at handsinks in the restrooms designated for employee use do not have hot water supplied. Hot water measured 74F today. A handwashing sink shall be equipped to provide water at a temperature of at least 100F through a mixing valve or combination faucet. VR-Verification required for compliance by 6/25/19. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc

- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Grits at customer self service area measured 118F and gravy in hot holding cabinet measured 105F. Hot foods shall be maintained at 135F or above at all times. CDI- both were discarded.

Lock Text

Person in Charge (Print & Sign): Matt Meany Last

Regulatory Authority (Print & Sign): Angie Pinyan Last

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 06 / 25 / 2019

REHS Contact Phone Number: (336) 703 - 2618



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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Establishment ID: 3034011665

Observations and Corrective Actions

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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Cut melons (watermelon and cantaloupe) at customer self service area measured 62-68F. Foods in the walk in cooler at the back of the kitchen measured 44-45F. Foods included: pasta salad, pre-cooked sausage, hamburger and chicken, deli turkey and ham. Cold foods shall be held at 41F or below at all times. CDI- all foods discarded (Foods in walk in cooler discarded based on no date marking).
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Many foods in the back walk in cooler were not properly date marked. Foods included: ham, pre-cooked sausage, beef and chicken, deli turkey and ham, pasta salad. Refrigerated, RTE, PHF's shall be properly marked with dates that foods are opened or prepared. These foods may be held for up to 7 days when held at 41F or below. The prep/open date counts as Day 1. Foods not properly date marked shall be discarded. CDI- all were discarded.
- 26 7-201.11 Separation-Storage - P- A bottle of glass cleaner was stored with and over single service items and clean utensils. Another bottle of glass cleaner was stored over the vegetable prep sink. Toxic substances shall be stored so food and food contact surfaces are not easily contaminated. CDI-both were moved to an approved area.
- 36 6-501.111 Controlling Pests - PF- There are fruit flies or gnats present in the kitchen and bar areas. The premises shall be maintained free of insects, rodents and other pests. The presence of pests shall be controlled by routinely inspecting incoming shipments and premises for evidence of pests and also by using methods such as trapping devices or other means of pest control and eliminating harborage conditions. CDI- Pest records are available for review. Continue to work with pest control operator to eliminate pests.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P- Foods at the customer self service area are not protected with sneeze guards (eggs, gravy, bacon, potatoes, grits, and cut melons). Hot holding containers have lids but are not self closing. Fruit was just placed on an open tray. Food on display shall be protected from contamination by the use of packaging or sneeze guards. VR- Verification required by 6/25/19 for compliance. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc when complete.//3-305.11 Food Storage-Preventing Contamination from the Premises - C- The ice bin at the bar does not have a cover. Many boxes of foods in both walk in coolers and freezer are stored on Pepsi crates, less than 6 inches above the floor. Food shall be protected from contamination by storing food where it is not exposed to splash, dust or other contamination and at least 6 inches above the floor.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C -REPEAT- Boxes of single service cups & bowls are stored on floor in the dry storage room. All single service shall be stored at least 6 inches above the floor. &
- 45 4-205.10 Food Equipment, Certification and Classification - C- REPEAT-Lots of Pepsi crates are being used for storage in the walk in coolers and freezer. There is a Black and Decker toaster oven next to the handwash sink in wait station area. Except for toasters (not toaster ovens), mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program.//4-501.11 Good Repair and Proper Adjustment-Equipment - C- There is ice build up on the door frame of the walk in freezer. The small glass door cooler at customer self service area has ice accumulation in the back. The latch on the hot holding cabinet is broken. The walk in cooler in the back is operating at 41.5F. Equipment shall be maintained in good repair. *Have the walk in cooler serviced to be able to maintain foods at 41F or below. Use other cooler until repaired.



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- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF- Chlorine test strips were not available during the inspection to check the strength of the sanitizer at the dishmachine. A test kit that accurately measures the concentration of sanitizing solutions shall be provided. VR-Verification required for compliance by 6/25/19. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc when complete.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- REPEAT- Ceiling tiles are missing in the kitchen. Many are missing over food prep areas. Ceilings shall be designed, constructed and installed so they are smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C- Floors need cleaning in dry storage room under racks, at dishmachine, under reach in coolers and clean utensil storage racks. Floors shall be maintained clean.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C-Floor-wall junctures in the bar and dining/customer self service food area are not coved. Floor and wall junctures shall be coved.
- 54 6-303.11 Intensity-Lighting - C- REPEAT- Lighting is low in the following area (measured in foot-candles): Customer self service areas (11-13), prep sinks (22-25), women's restroom (2-10) and men's restroom (9-15). Customer self service areas and restrooms shall have light intensity of at least 20 ft-candles. Any areas working with food shall provide at least 50 ft-candles of light.//6-202.11 Light Bulbs, Protective Shielding - C- The light fixtures over the ice machine are missing their shields or covers. Lights shall be shielded or have shatterproof bulbs installed.



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✓
Spell

