Food Establishment Inspection Report

Score: 95

Establishment Name: MURPHYS 2010 **Establishment ID:** 3034012010

Location Address: 207 WEST THIRD STREET ☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC **Date:** 07 / 22 / 2013 **Status Code:** A

Zip: 27101 County: 34 Forsyth Time In: 07 : 15 ⊗ am ○ pm Time Out: 9 : 35 ⊗ am ○ pm

Permittee: NIKAS ENTERPRISES INC. Total Time: 2 hrs 20 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: 3

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	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		☒	☐	☐	☐
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	0	☐	☐	☐
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	0	☐	☐	☐
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	☒	0	☐	☒	☐
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	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory .2653											
23	☐	☒	☐		Consumer advisory provided for raw or undercooked foods	1	☒	0	☐	☐	☐
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	0	☐	☐	☐
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	0	☐	☐	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
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	1	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	☒	0.5	0	☐	☒	☐
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
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	☒	0.5	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	☒	0.5	0	☐	☒	☐
					Total Deductions:	5					

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Permittee: NIKAS ENTERPRISES INC.

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
grits	steam table	204	hot water	utensils sink	140			
sausage	steam table	190	hot water	dish machine	170			
ham	sandwich unit	39						
sliced	sandwich unit	42						
pork chops	reach in cooler	39						
raw chicken	reach in cooler	39						
cole slaw	sandwich unit	40						
sausage	sandwich unit	43						

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: GC- There is no certified food protection manager on premises. All establishments are required to have a cetified food protection manager on premises during operating hours beginning January 1, 2014.

Spell

14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency: There is black algae build up inside the ice machine, food and debris build up on the can opener, the aerators on both drink dispensers have build up on them, the cutting board deeply stained. These items need detailed cleaning. Food contact surfaces shall be clean to sight and touch.

23 .3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens: The establishment occasionally serves undercooked eggs to consumers. There has to be a disclosure either posted visibly in the establishment or included in the menu and the consumer shall be reminded upon ordering such foods. The permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of disclosure and reminder.

Person in Charge (Print & Sign): *First* John *Last* Nikas

Regulatory Authority (Print & Sign): *First* Clarence *Last* Edwards

Clarence H. Edwards REHS

REHS ID: 1611 - Edwards, Clarence Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

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47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils: Several non food contact items need detailed cleaning, including but not limited to: hinges and handles on cooler doors, inside ovens, sides of ovens, stove, grill, and tables, as well as cleaning on shelves and racks throughout. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

53 6-501.12 Cleaning, Frequency and Restrictions: The floors and walls shall be cleaned with enough frequency to remain clean.
6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed: There are several areas in the kitchen where the baseboards are either pulled away from the wall or missing. The baseboards either need to be reattached or replaced.

54 6-303.11 Intensity-Lighting: The lighting near the utensil sink is not operative and less than 10 ft candles. The lighting at the dishwashing station shall be 20 ft candles at 30 inches from the floor.

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