

# Food Establishment Inspection Report

Score: 90.5

Establishment Name: BERNARDIN'S

Establishment ID: 3034012016

Location Address: 901 W FOURTH STREET

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 16 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 11 : 30  am  pm Time Out: 03 : 10  am  pm

Permittee: BERNARDINS INC.

Total Time: 3 hrs 40 minutes

Telephone: (336) 725-6666

Category #: IV

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: 7

No. of Repeat Risk Factor/Intervention Violations: 5

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
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices .2652, .2653</b>								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
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	3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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
<b>Safe Food and Water .2653, .2655, .2658</b>								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	<input checked="" type="checkbox"/>	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	<input checked="" type="checkbox"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	<input checked="" type="checkbox"/>	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>						<b>9.5</b>		



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 County: 34 Forsyth Zip: 27101  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: BERNARDINS INC.  
 Telephone: (336) 725-6666

Establishment ID: 3034012016  
 Inspection  Re-Inspection Date: 07/16/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: info@bernardinsfinedining.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
ServSafe	Michaelene S. 8-6-23	00	Crab cake	Cook to	187	Tomato	Sauté make unit	37
Hot water	3 comp sink	140	S. potatoes	Upright	31	Chowder	Walk-in cooler	48
Chlorine sani	Dishmachine - ppm	50	Beets	Upright	39	Crab cake	Walk-in cooler	51
Chlorine sani.	Spray bottle - ppm	200	Lobster	Salad make unit	37	Eggs	Walk-in cooler	48
Chicken sal.	Cooling 12:00	82	Apple slaw	Salad make unit	36	Shellstock	VA 889 SP	00
Chicken sal.	Cooling 12:30	58	Kimchi	Grill make unit	45			
Chowder	Holding	166	Onion	Grill make unit	45			
Scallop	Final	170	Turnips	Sauté make unit	38			

## 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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Only handwashing sink in kitchen at between cook line and dishmachine, when water is turned on, entire faucet came off, and water shooting out, making handwashing sink not available for handwashing. Food employees have to exit kitchen (through swinging doors) into wait station for handwashing. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Maintenance arrived during inspection and replaced entire handwashing sink basin and faucet. ✓ Spell
- 12 3-203.12 Shellstock, Maintaining Identification - PF Repeat. (1/2 credit taken to improvement in maintaining in chronological order) Shellstock tags being retained and kept in chronological order, however date when last shellstock from batch is not being recorded on tag. Shellstock tags or labels shall remain attached to the container in which the shellstock are received until the container is empty. (B) The date when the last shellstock from the container is sold or served shall be recorded on the tag or label. (C) The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label by using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label. \*\*Verification of recorded dates on tags required to Christy Whitley. Contact 336-703-3157 or Whitleca@forsyth.cc\*\*
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat. Raw shelled eggs and raw lamb chops being stored above desserts, ready-to-eat food and sauces in upright cooler. / Raw bacon above sauces in walk-in cooler. / Raw salmon above ready-to-eat foods in sauté reach-in cooler. / Raw ground beef patties above raw salmon in grill reach-in cooler. / Cut head of lettuce being stored in direct contact with shelving in salad reach-in cooler. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding, and display from: cooked, ready-to-eat foods and by arranging each type of food in equipment so that cross contamination of one type with another is prevented and by storing the food in packages, covered containers, or wrappings. CDI: Food employee rearranged raw foods to be stored below ready-to-eat foods to include moving raw beef moved to bottom shelf below salmon and raw salmon moved to shelf below

Person in Charge (Print & Sign): First Last  
 FREDDY LEE

Regulatory Authority (Print & Sign): First Last  
 CHRISTY WHITLEY

\_\_\_\_\_  
 Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 07 / 26 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3157



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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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Several plates and bowls (50%), several metal containers of various sizes, utensils, salad spinner, table top mixer, and one knife all being stored as clean with dried food residue. Equipment food-contact surfaces and utensils shall be kept clean to sight and touch. CDI: All sent to be rewashed during inspection.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. The following foods measuring above 41F: in the walk-in cooler - containers lobster cream (49F), beef stock (51F), steak (48F), chowder (48F), two trays of assembled crab cakes (51F), tray of goat cheese tart (48F - from 7/11), 4) two dozen flats of raw shelled eggs (48F) and in grill make unit - kimchi, grilled onion, turnips, and tomato sauce all 45F. \*Recommend maintaining a temperature log for each refrigeration unit and monitor foods inside refrigeration frequently.\* Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: All items voluntarily discarded, with the exception of raw meat. See #31.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Repeat. Two metal containers of black bean soup lacking date mark of preparation/discard in sauté reach-in cooler. / Tray of goat cheese tarts measuring (48F from 7/11) inside walk-in cooler. / Ziploc of deli ham with open date of (6/19). Food shall be discarded after 7 days IF held at 41F and below OR if in a container or package that does not bear a date or day. CDI: Person-in-charge voluntarily discarded all items.
- 26 7-201.11 Separation-Storage - P Cutter bug spray being stored above wine glasses on shelving at wait station. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. CDI: Person-in-charge moved cutter bug spray to container with chemical storage.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF Ambient air temperature in walk-in cooler blowing from condenser measuring 51F. All PHF's in walk-in cooler measuring above 47F. \*Recommend maintaining a temperature log for each refrigeration unit and monitor foods inside refrigeration frequently.\* Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. CDI: Foods voluntarily discarded and Eastern Food Equipment arrived during inspection repaired fans. Ambient air temperature of unit measuring 36F.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat. (Different circumstances) Box of potatoes from previous day delivery being stored on floor in dry storage room. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 40 3-302.15 Washing Fruits and Vegetables - C Washed produce in salad reach-in cooler with stickers remaining on skins of washed fruits and vegetables. Remove sticker from skin during washing. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. Knife being stored between visibly lid of grill make unit and POS system. / At bar, scoop handle inside ice bin being stored in direct contact with ice. / Tongs being stored on oven handle, where tongs can be contaminated by employees legs, aprons, etc. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11; or in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Several stacked containers above dishmachine and three compartment sink, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair damaged handle and replace missing handle to bread warmer. / Blue container with various spices and greens in walk-in cooler, is not easily cleanable and needs to be replaced. / Obtain grips or approved non slip attachment for cutting boards, and discontinue soiled wiping cloths. / Equipment shall be maintained cleanable and in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Inside of dishmachine and basins of sinks visibly soiled. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. Cleaning needed on interior and exterior of bread warming drawers and inside of beer cooler at bar. 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 - C Floor cleaning needed around food preparation sink and warewashing, under most equipment, and in walk-in cooler to remove standing water. / Cleaning needed on ceilings around piping, light fixtures, and other ceiling attachments to remove dust build up. Physical facilities shall be cleaned as often as necessary to be maintained. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Ceiling paint peeling above pass thru. / Damaged light fixture in dry storage room. / Floors at bar area damaged. / Physical facilities shall be maintained cleanabl and in good repair.



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✓  
Spell



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