

Food Establishment Inspection Report

Score: 84.5

Establishment Name: BERNARDIN'S
Location Address: 901 W FOURTH STREET
City: WINSTON SALEM **State:** NC
Zip: 27101 **County:** 34 Forsyth
Permittee: BERNARDINS INC.
Telephone: (336) 725-6666
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034012016
 Inspection Re-Inspection
Date: 01 / 08 / 2020 **Status Code:** A
Time In: 10 : 25 ^{am} _{pm} **Time Out:** 01 : 57 ^{am} _{pm}
Total Time: 3 hrs 32 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 8
No. of Repeat Risk Factor/Intervention Violations: 4

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
Supervision .2652						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13
Good Hygienic Practices .2652, .2653						
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2
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
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1
Potentially Hazardous Food Time/Temperature .2653						
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1
Consumer Advisory .2653						
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13
Chemical .2653, .2657						
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1
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	2	1

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
Safe Food and Water .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03
Food Temperature Control .2653, .2654						
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03
Proper Use of Utensils .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03
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	2	1
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03
Total Deductions:					15.5	



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Establishment ID: 3034012016
 Inspection Re-Inspection Date: 01/08/2020
 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	M Sablich 8-6-23	00	BEP soup	Sauté make unit	66	Rice	Walk-in cooler	41
Hot water	3 comp sink	132	Clam chow.	Sauté make unit	68			
Chlorine sani	Dishmachine - ppm	50	Noodles	Sauté make unit	40			
Chlorine sani	Spray - remixed ppm	100	Rice cake	Grill make unit	45			
Clam chow.	Final	183	Mushroom	Grill make unit	43			
Shellstock	PE 4213 SS	00	Mashed pot.	Two door upright	32			
Kimchi	Pantry make unit	36	Calamari	Two door upright	33			
Sliced tom.	Pantry make unit	37	Lobster	Walk-in cooler	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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Employee drinks from previous night being stored on preparation table by back door and above clean glasses and silverware at beverage station without lid. Employee placed drinks on preparation in upright cooler above food for service. Designate a separate area for employees beverages. / Employee entered kitchen and placed water bottle at food preparation area at pass thru. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles ; or other items needing protection can not result. ✓ Spell
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat. Partially seared duck breasts in sauté reach-in cooler above sauces and ready-to-eat foods. / Calamari and oysters out of shell above ready-to-eat items in upright two door cooler. / Raw seafood commingled in containers and on top of ready-to-eat cans of crab meat in walk-in cooler. / Margarine, garlic, and container with sauce on top of oven from previous night service without covering. 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: Person-in-charge rearranged all items to be stored below ready-to-eat foods and put items in containers with lids on top of oven.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Multiple knives, majority of all plates and bowls observed, all metal bowls, strainer bowls, can opener blade, several miscellaneous utensils on clean utensil shelving at ice machine, blender, hand-held slicer, and sauté pans with heavy food debris. / Most all sauce bottles with heavy residue and round lids. Verification visit is required by 1-10-20 after items have been cleaned and sanitized due to the amount during inspection. Equipment food-contact surfaces and utensils shall be kept clean to sight and touch. For multi-use equipment, clean at a frequency of every 4 hours. Contact information - Christy Whitley - whiteca@forsyth.cc or 336-703-3157. // 4-602.11 Text Equipment Food-Contact Surfaces and Utensils-Frequency - C Ice shield of ice machine with black/pink build up. Clean as often as needed to prevent soil accumulation or mold.

Person in Charge (Print & Sign): TERRY ^{First} LEE ^{Last}

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



 Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 01 / 10 / 2020

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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- 16 3-401.14 Non-Continuous Cooking of Raw Animal Foods (P, PF) Per person-in-charge, duck breast is seared to crisp skin, but duck breast is cooked to order at time of service. Raw animal foods that are cooked using a non-continuous cooking process shall be: prepared and stored according to written procedures that: 1) Have obtained prior approval from the regulatory authority; 2) Are maintained in the food establishment and are available upon request; 3) Describe how the requirements specified under ¶(A)-(E) are to be monitored and documented and the corrective actions to be taken if the requirements are not met; 4) Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked as specified under ¶(D) .. prior to being offered for sale or service; and 5) Describe how the foods, after initial heating but prior to cooking as specified under ¶(D) of this section, are to be separated from ready-to-eat foods as specified under ¶3-302.11 (D). CDI:
- 18 3-501.14 Cooling - P In sauté reach-in cooler metal containers of black eyed pea soup (66F), clam chowder (68F), hot brine red cabbage (48F), and port wine reduction sauce with butter (49F) held from previous night dinner service, tightly wrapped in plastic wrap, also with metal lids, and stored in thick portion. Cooked potentially hazardous food shall be cooled: (1) Within 2 hours from 135°F to 70°F; and (2) Within a total of 6 hours from 135°F to 41°F or less. CDI: All voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. In grill make unit all items measuring above 41F to include: portioned and wrapped rice cakes (45F), cooked mushrooms (43F), prosciutto (45F), goat cheese butter (43F). Person-in-charge stated unit not maintaining temperature and was to be assessed by repair person day of inspection. Do not use until repaired. Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: Mushrooms voluntarily discarded due to date. / Other items placed in upright to cool to 41F.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Repeat. The following items being held beyond date of disposition and yet to be discarded to include: cut cabbage (12-31) in sauté reach-in, mushrooms from 1-3 (43F) in grill reach-in cooler; three containers of house made pimento cheese (12-31) in two door upright cooler; and clam chowder mixture pulled to be used (12-31). / Sliced tomatoes lacking date mark in reach-in cooler. 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: Date applied tomatoes. / All items voluntarily discarded.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P Spray bottle of chlorine sanitizer measuring above 200ppm. Maintain chlorine sanitizer 50-200ppm. Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions). CDI: Person-in-charge remixed solution to measure 100ppm
- 31 3-501.15 Cooling Methods - PF Black eyed pea soup and clam chowder, hot brine red cabbage and port wine reduction sauce with butter tightly wrapped in plastic wrap and stored in thick portion held from previous dinner service attempted to be cooled in make unit reach-in cooler with tightly wrapped layers of plastic wrap and metal lid on top. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: 1) placing in shallow pans, 2) separating into smaller/thinner portions, 3) stirring the food in a container placed in an ice water bath and/or when placed in cooling or cold holding equipment, containers in which food is being cooled shall be: 1) arranged to provide maximum heat transfer through the container walls; and 2) loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the food. CDI: Discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat. Metal pan with raw seafoods (tuna, scallops, etc) being stored on floor under shelving inside walk-in cooler. / Two bags of ice being stored on floor of walk-in freezer. 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 6 inches above the floor.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. (Different circumstances) Ice scoop being stored in soiled container at bar. Ensure employees are cleaning utensils and containers storing utensils as often as necessary. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored 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 Repeat. Containers below preparation table stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C All containers being used to store clean soup bowls, tea containers, and miscellaneous utensils with heavy debris/food build. Ensure these are routinely being cleaned. Cleaned equipment and utensils shall be stored: 1) In a clean, dry location; 2) Where they are not exposed to splash, dust, or other contamination; and 3) At least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C (Items noted on previous inspection have been repaired) - Reach-in cooler beside three compartment sink and grill make unit are not holding temperature. Repair or replace. Do not use until repaired or replaced. / Separation of lid at grill make unit. / Oven is being stored on wooden blocks. Equipment shall be maintained cleanable and in good repair. // 4-202.16 Nonfood-Contact Surfaces - C Brief case like storage containers being used for the storage of herbs and spices, have clips and crevices that are not easily cleanable. Ensure any food storage container is food grade and meant for the storage of food. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Repeat. Heavy food debris remaining on dishmachine, basins of three compartment sink, and drainboards and were not cleaned and sanitized before being used during inspection. 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; (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. Additional cleaning needed in the following areas: shelving throughout, inside bread drawers, hood vents and attachments inside hood above cooking to remove heavy grease/dust build up, inside beer cooler at bar to remove standing liquid, inside of reach-ins, exterior of cooking equipment along grill line, containers storing sauce bottles, all shelving below preparation tables and pass thru. 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 Repeat. Dust build up above pass thru with attachments. / Additional floor cleaning needed in dry storage room, between equipment to remove heavy build up at grill line, under all equipment in main prep area, window/wall behind prep table at back door, and around warewashing equipment. Remove storage on floor at wait station for cleanability. Physical facilities shall be cleaned as often as necessary to be maintained clean. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat. Damaged and cracked floor tiles at bar and beverage station. Replace as needed. / FRP separating at door inside walk-in freezer. Seal to be smooth and easily cleanable. Physical facilities shall be maintained cleanable and in good repair.



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