Food Establishment Inspection Report

Score: 95.5

Establishment Name: WAFFLE HOUSE 352 **Establishment ID:** 3034012026

Location Address: 2314 RAMADA DR ☒ Inspection ☐ Re-Inspection

City: CLEMMONS State: NC **Date:** 11 / 19 / 2013 **Status Code:** A

Zip: 27012 County: 34 Forsyth Time In: 02 : 00 ○ am ⊗ pm Time Out: 04 : 40 ○ am ⊗ pm

Permittee: WAFFLE HOUSE INC. Total Time: 2 hrs 40 minutes

Telephone: **Category #:** II

Wastewater System: ☒ Municipal/Community ☐ On-Site System **FDA Establishment Type:**

Water Supply: ☒ Municipal/Community ☐ On-Site Supply No. of Risk Factor/Intervention Violations: 2

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		0	☐	☐	☐
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	☒	☒	☐	☐
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	0.5	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	☐	☐	☐
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	☒	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	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	☒	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	1	0.5	☒	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	☒	0	☐	☐	☐
					Total Deductions:	4.5					

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☒ Inspection ☐ Re-Inspection Date: 11/19/2013

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Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: WAFFLE HOUSE INC.

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
scrambled	final cook	186	waffle batter	reach in cooler	41			
lettuce	reach in cooler	43	beef	walk in cooler	40			
tomato	make top	40	margarine	walk in cooler	39			
lettuce	make top	46						
ham	make top	44						
ham	cooler drawer	48						
hot water	prep sink	138						
shell egg	reach in cooler	39						

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.

6 GC: Employee observed operating faucet handles with bare hands after handwashing. After handwashing, use a paper towel to operate faucet handles to avoid recontamination of hands. CDI- Employee rewashed hands and used a paper towel to operate faucet handles.
2-301.14 When to Wash

Spell

14 Repeat: Ice machine had mildew build up. Clean the ice machine as often as necessary to prevent the accumulation of mildew. CDI- Ice machine was cleaned during the inspection.
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency

42 Towel lint observed on spoons, forks, and knives. Employee stated that a towel is used to dry utensils. Do not cloth dry utensils. After cleaning and sanitizing, utensils shall be air dried.
4-901.11 Equipment and Utensils, Air-Drying Required

Person in Charge (Print & Sign): Joy (*First*) Mills (*Last*) Joy Mills

Regulatory Authority (Print & Sign): Carla (*First*) Day (*Last*) Carla Day REHS

REHS ID: 2405 - Day, Carla Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

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Spell

45 Equipment repair or replacement is necessary on: broken mirror near handwash sink, torn gaskets (3 door stainless steel reach in and 2 door upright reach in), particle board underneath the handwash sink, and cracked storage drawers underneath the grill.

49 There is a leak underneath the ice bin on the right side of the cook line and a leak underneath the handwash sink. Repair.
5-205.15 System Maintained in Good Repair

53 GC: Floors: Replace missing baseboard tile underneath the electrical panel. Recaulk along the bottom of the commodes in the restrooms.

54 Lighting is low in the restrooms: 13-15 foot candles in the men's restroom and 10-12 foot candles in the women's restroom. Lighting must be increased to a minimum of 20 foot candles. Increase lighting to a minimum of 10 foot candles. Obtain higher wattage bulbs (do not exceed light fixture's recommendation) or add light fixtures.
6-303.11 Intensity-Lighting

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