

Food Establishment Inspection Report

Score: 95

Establishment Name: CARPOOZI CAFE AND SQUEEZE

Establishment ID: 3034012107

Date: 01 / 03 / 2013 Status Code: A

Time In: 10 : 30 am pm Time Out: 12 : 45 am pm

Total Time: 2 hrs 15 minutes

Category #: II

Establishment Type: _____

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 2021 GRIFFITH RD

City: WINSTON-SALEM

State: NC Zip: 27103

County: 34 Forsyth

Permittee: OOZZII, INC. DBA CARPOOZI CAFE AND

Telephone: _____

Inspection
 Re-Inspection

Wastewater System:
 Municipal/Community
 On-Site System

Water Supply:
 Municipal/Community
 On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance
 N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection
 R= Repeat Violation
 VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

| 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. | | | | | | | | | | | |
| Compliance Status | | | | | | | OUT | CDI | R | VR | |
| Supervision .2652 | | | | | | | | | | | |
| 1 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | <input type="radio"/> N/A | PIC Present: Demonstration-Certification by accredited program and perform duties | | | <input type="radio"/> 2 | <input checked="" type="radio"/> 0 | <input type="radio"/> | <input type="radio"/> | |
| Employee Health .2652 | | | | | | | | | | | |
| 2 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Management, employees knowledge; responsibilities & reporting | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> | |
| 3 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Proper use of reporting, restriction & exclusion | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | | |
| 4 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Proper eating, tasting, drinking, or tobacco use | | | | <input type="radio"/> 2 | <input checked="" type="radio"/> 1 | <input type="radio"/> 0 | <input checked="" type="radio"/> | |
| 5 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | No discharge from eyes, nose, and mouth | | | | <input type="radio"/> 1 | <input type="radio"/> 0.5 | <input type="radio"/> 0 | <input type="radio"/> | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | | |
| 6 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Hands clean & properly washed | | | | <input type="radio"/> 4 | <input type="radio"/> 2 | <input checked="" type="radio"/> 0 | <input checked="" type="radio"/> | |
| 7 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | <input type="radio"/> N/O | No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input checked="" type="radio"/> 0 | |
| 8 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Handwashing sinks supplied & accessible | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | |
| Approved Source .2653, .2655 | | | | | | | | | | | |
| 9 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Food obtained from approved source | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | |
| 10 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/O | Food received at proper temperature | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | |
| 11 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Food in good condition, safe & unadulterated | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | |
| 12 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | <input type="radio"/> N/O | Required records available: shellstock tags, parasite destruction | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 |
| Protection from Contamination .2653, .2654 | | | | | | | | | | | |
| 13 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Food separated & protected | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 14 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Food-contact surfaces: cleaned & sanitized | | | | <input type="radio"/> 3 | <input checked="" type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> | |
| 15 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | | |
| 16 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper cooking time & temperatures | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 17 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper reheating procedures for hot holding | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 18 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper cooling time & temperatures | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 19 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper hot holding temperatures | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 20 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper cold holding temperatures | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 21 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper date marking & disposition | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input checked="" type="radio"/> 0 |
| 22 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | <input type="radio"/> N/O | Time as a public health control: procedures & records | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 |
| Consumer Advisory .2653 | | | | | | | | | | | |
| 23 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | Consumer advisory provided for raw or undercooked foods | | | | <input type="radio"/> 1 | <input type="radio"/> 0.5 | <input type="radio"/> 0 | |
| Highly Susceptible Populations .2653 | | | | | | | | | | | |
| 24 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | Pasteurized foods used; prohibited foods not offered | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | |
| Chemical .2653, .2657 | | | | | | | | | | | |
| 25 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | Food additives: approved & properly used | | | | <input type="radio"/> 1 | <input type="radio"/> 0.5 | <input type="radio"/> 0 | |
| 26 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | Toxic substances properly identified stored, & used | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | | |
| 27 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | |



Food Establishment Inspection Report, continued

Establishment Name: CARPOOZI CAFE AND SQUEEZE

Establishment ID: 3034012107

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance
N/O=Not Observed, N/A= Not Applicable

6. Click or check the appropriate boxes for CDI and/or R, VR

CDI= Corrected during Inspection
R= Repeat Violation
VR= Verification Required

Calculate the "Total Deductions" and record.

7. Sign and complete "Signature Block".

8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".

9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Chris Kazakos
Person in Charge (Print)

Chris Kazakos
Person in Charge (Signature)

Scott Steed
Regulatory Authority (Print)

Scott Steed, REHS
Regulatory Authority (Signature)

Contact Number: (336) 703 - 3141

Verification Required Date: ___ / ___ / ___

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/
Intervention
Violations: 6

No. of Repeat Risk
Factor/Intervention
Violations: _____

| Good Retail Practices | | | | | | | | |
|---|-------------------------------------|--------------------------------------|---|----------|----------------------------------|----------------------------------|----------------------------------|-----------------------|
| Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | |
| Compliance Status | | | | | OUT | CDI | R | VR |
| Safe Food and Water .2653, .2655, .2658 | | | | | | | | |
| 28 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Pasteurized eggs used where required | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 29 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Water and ice from approved source | 2 1 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 30 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Food Temperature Control .2653, .2654 | | | | | | | | |
| 31 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Proper cooling methods used; adequate equipment for temperature control | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 32 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 33 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 34 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Thermometers provided & accurate | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Food Identification .2653 | | | | | | | | |
| 35 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Food properly labeled: original container | 2 1 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | |
| 36 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Insects & rodents not present; no unauthorized animals | 2 1 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 37 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Contamination prevented during food preparation, storage & display | 2 1 0 | <input checked="" type="radio"/> | <input checked="" type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> |
| 38 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Personal cleanliness | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 39 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Wiping cloths: properly used & stored | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 40 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Washing fruits & vegetables | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | | | |
| 41 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | In-use utensils: properly stored | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 42 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Utensils, equipment & linens: properly stored, dried & handled | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 43 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Single-use & single-service articles: properly stored & used | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 44 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Gloves used properly | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | |
| 45 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 1 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 46 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Warewashing facilities: installed, maintained, & used; test strips | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 47 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Non-food contact surfaces clean | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | |
| 48 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Hot & cold water available; adequate pressure | 2 1 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 49 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Plumbing installed; proper backflow devices | 2 1 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 50 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Sewage & waste water properly disposed | 2 1 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 51 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Toilet facilities: properly constructed, supplied & cleaned | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 52 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Garbage & refuse properly disposed; facilities maintained | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 53 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Physical facilities installed, maintained & clean | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 54 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Meets ventilation & lighting requirements; designated areas used | 1 0.5 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Total Deductions: | | | | 5 | | | | |

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CARPOOZI CAFE AND SQUEEZE
Location Address: 2021 GRIFFITH RD
City: WINSTON-SALEM **State:** NC
County: 34 Forsyth **Zip:** 27103
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: OOZZII, INC. DBA CARPOOZI CAFE AND
Telephone: _____

Establishment ID: 3034012107

Date: 01/03/2013
Status Code: A
Category #: II
Email 1: _____
Email 2: _____
Email 3: _____

Temperature Observations

| Item | Location | Temp | Item | Location | Temp |
|------|----------|------|------|----------|------|
| | | | | | |
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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 A person in charge that has passed an approved food manager's safety course must be present during all hours of operation. Two points will begin being deducted on 1/1/2014 if this requirement is not met.
- 4 An employee drink was sitting on the prep table in the back when I arrived. All employee drinks are to be placed below or away from food preparation surfaces.
- 6 When changing jobs, and changing gloves, hands must be properly washed. When washing hands, turn the faucet off with the paper towel or other method. Do not turn the faucet off with hands.
- 7 No bare hand contact is permitted with ready to eat foods at any time. Employee was touching some items with the bare hand on one hand and a glove on the other.



Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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- 14 There is an excessive amount of algae build up on the ice machine. Recommend emptying and washing, rinsing and sanitizing the ice machine at least every 4 weeks.
- 21 All potentially hazardous, ready to eat foods that are kept for more than 24 hours must be properly date marked. If refrigeration equipment that is holding temperatures of 41°F or below, items may be marked and kept for up to 7 days. If refrigeration is holding temperatures at 41-45°F, items may be kept up to 4 days. All items that are past the expiration date must be discarded immediately.
- 37 There is no splash guard on the back hand sink by the prep table and the prep table is too close to the sink to keep water from splashing on the table while washing hands. Either the table needs to be re-located or a splash guard added to the right side of the sink.
- 39 Wiping cloths that are used for wiping down equipment and surfaces must be maintained in sanitizer at the appropriate strength at all times. Additionally, the containers may not be stored on the floor.
- 42 Observed an employee drying a knife with a towel after sanitizing. Also, utensils were being stored in a container with water standing in the bottom. All items must be allowed to air dry, no towel drying is permitted; and dishes and utensils are to be stored in a clean, dry location.
- 45 Replace the broken door gaskets on the front sandwich top refrigerator. / Replace the cracked plastic tube/chute on the juicer. / Repair the faucet on the back prep sink.
- 46 The wash water at the three compartment sink must be maintained at a minimum of 110°F at all times.

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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✓
Spell



Comment Addendum to Food Establishment Inspection Report

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