Food Establishment Inspection Report

Score: 94

Establishment Name: JAKE S DINER

Establishment ID: 3034012114

Date: 12 / 03 / 2012 Status Code: A

Time In: 01 : 13 ○ am ⊗ pm Time Out: 06 : 00 ○ am ⊗ pm

Total Time: 4 hrs 47 minutes

Category #: IV

Establishment Type:

Instructions:

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

Location Address: 701 HIGHWAY 66 SOUTH

City: KERNERSVILLE

State: NC Zip: 27284

County: 34 Forsyth

Permittee: KERNERSVILLE DINER INC.

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

Food Establishment Inspection Report, continued

Establishment Name: JAKE S DINER Establishment ID: 3034012114

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:

Kristin D McSwelley
Person in Charge (Print)

Person in Charge (Signature)

Greg Gartner REHS
Regulatory Authority (Print)

REHS
Regulatory Authority (Signature)

Contact Number: (336) 703-3383

Verification Required Date: ___/___/_____

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 1

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	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ○ OUT ⊗ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	○ IN ⊗ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ⊗ 0.5 ○ 0	○	○	○
32	⊗ IN ○ OUT ○ N/A ○ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	⊗ IN ○ OUT ○ N/A ○ N/O	Approved thawing methods used	○ 1 ○ 0.5 ○ 0	○	○	○
34	⊗ IN ○ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Identification	.2653				
35	⊗ IN ○ OUT	Food properly labeled: original container	○ 2 ○ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	⊗ IN ○ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ○ 1 ○ 0	○	○	○
37	⊗ IN ○ OUT	Contamination prevented during food preparation, storage & display	○ 2 ○ 1 ○ 0	○	○	○
38	○ IN ⊗ OUT	Personal cleanliness	○ 1 ○ 0.5 ⊗ 0	○	○	○
39	○ IN ⊗ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ⊗ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	○ IN ⊗ OUT	In-use utensils: properly stored	○ 1 ⊗ 0.5 ○ 0	○	○	○
42	⊗ IN ○ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ 1 ○ 0.5 ○ 0	○	○	○
43	○ IN ⊗ OUT	Single-use & single-service articles: properly stored & used	○ 1 ○ 0.5 ⊗ 0	○	○	○
44	⊗ IN ○ OUT	Gloves used properly	○ 1 ○ 0.5 ○ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	○ IN ⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	○ 2 ⊗ 1 ○ 0	○	⊗	○
46	○ IN ⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ○ 0.5 ⊗ 0	○	○	○
47	⊗ IN ○ OUT	Non-food contact surfaces clean	○ 1 ○ 0.5 ○ 0	○	○	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	⊗ IN ○ OUT	Plumbing installed; proper backflow devices	○ 2 ○ 1 ○ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	○ IN ⊗ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ○ 0.5 ⊗ 0	○	○	○
52	⊗ IN ○ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ○ 0.5 ○ 0	○	○	○
53	⊗ IN ○ OUT	Physical facilities installed, maintained & clean	○ 1 ○ 0.5 ○ 0	○	○	○
54	○ IN ⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ○ 0.5 ⊗ 0	○	○	○
		Total Deductions:	6			

Comment Addendum to Food Establishment Inspection Report

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Date: 12/03/2012

Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Location Address: 701 HIGHWAY 66 SOUTH

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

Wastewater System: ⊗ Municipal/Community ○ On-Site System

Water Supply: ⊗ Municipal/Community ○ On-Site System

Permittee: KERNERSVILLE DINER INC.

Telephone:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	final cook	186	broc	steam table	156	chicken wing	walk in	45
hamburger	final cook	170	yams	2 door reach in	42	tenderloin	walk in	43
lettuce	make unit	37	brocolli	2 door reach in	119	gravy	walk in	76
turkey	make unit	41	milk	2 door reach in	42	air temp	dessert cooler	42
tomatoes	make unit	37	alfredo	2 door reach in	42	milk	dessert display cooler	44
grits	steam table	146	beef broth	countertop	97	lettuce	salad bar	39
gravy	steam table	137	cheese	walk in	41	tomatoes	salad bar	40
yams	steam table	148	ham	walk in	41	plate temp	dish machine	178

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.

Spell

7 Employee observed touching ready to eat foods with bare hands. 15A NCAC 18A .2653 ref. 3-301.11(B): Except when washing fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.

8 Handsink by dishmachine did not have paper towels in sanitary dispenser. Handsink by prep area was missing handsoap and paper towels. Bucket of wash towels observed in front handsink. 15A NCAC 18A .2655 ref. 5-205.11(A, B): A handwashing sink shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing.

14 Sanitizer bottle at prep area contained majority bleach, and was not at proper sanitizer concentration. / Wiping cloth bucket by beverage line measured in excess of 200ppm chlorine. / Three compartment sink setup as washing in middle vat due to no hot water at 1st vat. Proper manual warewashing is washing in 1st vat, rinsing in 2nd, and sanitizing in 3rd; then allowing to air dry.

18 Brocolli in reach in at 119°F made 1 hour ago, gravy in walk in and beef broth on counter top made in morning measured 57°F and 97°F respectively were discarded voluntarily. Brocolli moved to walk in freezer for rapid chill. 15A NCAC 18A .2653 ref. 3-501.14:
(A) Cooked potentially hazardous foods shall be cooled: (1) Within 2 hours from 135°F-70°F and (2) Within a total of 6 hours from 135°F-45°F or less.
(B) Foods prepared from ingredients at ambient temperature such as canned tuna shall be cooled to 45°F or less within 4 hours

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19 Mashed potatoes and gravy in hot cabinet measured 130°F were removed, reheated to over 165°F, and then placed on steam line. Potentially hazardous foods must be maintained at 135°F or above at all times.

21 Majority of foods not date marked. 15A NCAC18A .2653 ref. 3-501.17 (A): Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. (1): 41°F or less for a maximum of 7 days; or (2): between 41°F and 45°F for a maximum of 4 days
*Commercially prepared and packaged foods must be marked once opened with appropriate date whereas the date opened is counted as Day 1. The date mark may not exceed a manufacturer's use-by date if the date is based on food safety.

23 Management states eggs are cooked to order and expressed interest in offering hamburgers undercooked by customer request. Referred to 15A NCAC 18A .2653 ref. 3-603.11

26 Label wiping cloth storage buckets and bulk supply of cleaning chemicals under drainboard. Label all chemicals as to their contents.

31 Cooked brocolli, gravy, and beef broth all cooling improperly. 15A NCAC 18A .2653 ref. 3-501.15: (A) Cooling shall be accomplished by using one ore more of the following methods: Placing the food in shallow pans, Separating the food into smaller or thinner portions, Using rapid cooling equipment, Stirring the food in a container placed in an ice water bath, Using containers that facilitate heat transfer (such as metal containers), Adding ice as ingredient, Other effective means (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged to provide maximum heat transfer through container walls and (2) Loosely covered, or uncovered if protected from overhead contamination

38 Some employees with unrestrained facial hair. 15A NCAC 18A .2652 ref. 2-402.11 (A): Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles FYI: 15A NCAC 18A .2652 ref. 2-303.11: Except for a plain ring such as a wedding band, while preparing food, food employees may no wear jewelry on their arms or wrists 15A NCAC 18A .2652 ref. 2-302.11 (B): Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food

39 Wiping cloths stored improperly throughout kitchen. Wiping cloth storage bucket stored improperly on floor by beverage line and in handsink. 15A NCAC 18A .2653 ref. 3-304.14: (B) Cloths in-use for wiping counters and other equipment surfaces shall be (1) Held between used in a chemical sanitizer solution at proper concentration and (2) Laundered daily; (C) Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes (D) chemical sanitizing solution shall be free of food debris and visible soil (E) Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment.

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Observations and Corrective Actions

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Spell

41 Tongs stored on handles of fryer doors, ice scoop on spill drain of beverage station, and styrofoam bowl in container of dry goods. Utensils must be stored in clean, dry surfaces and if stored in food, utensils must have handle that does not contact food.

43 Use pie tins found in back storage. These are single-use articles and must be discarded after initial use.

45 Repair plumbing so that hot water is available at wash vat immediately. / Countertop mixer has legs beginning to rust (Repeat Violation). Front edge of shelving in dessert reach is also rusting. Replace or recoat. If repainting, paint must be an equipment paint approved for incidental food contact. / Replace missing lid and cracked lid of 3 bucket bulk dry storage bins. / Replace torn walk in cooler door gasket. / Remove all cracked/burned utensils no longer easily cleanable. / Repair leaks under wash vat, front counter ice chest, and prep sink. / Replace missing spigot handle for cold tap of can wash.

46 Hot water not available at wash vat of 3 compartment sink. 15A NCAC 18A .2654 ref. 4-501.19: The temperature of the wash solution in manual warewashing equipment shall be maintained at no less than 110°F or the temperature specified on the cleaning agent manufacturer's label instructions.

51 Provide a covered waste receptacle in each stall in the women's room as well as employee restroom. 15A NCAC 18A .2655 ref. 5-501.17: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. / Repair or remove damaged stall partitions in men's room. Also, add a door sweep to bottom of doors so that it is completely enclosed. 15A NCAC 18A .2656 ref. 6-202.14: A toilet room located on the prmises shall be completely enclosed and provided with a tight-fitting and self-closing door.

54 Lighting measure below the required minimum 50 foot candles (fc) at the make unit (30fc); below the required minimum 10fc in the walk in freezer (4fc); and below the required minimum 20fc in the women's restroom stalls (6-11fc), handsink (14fc); and men's restroom stalls (7-8fc) and handsink (16fc). Increase lighting.

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