Food Establishment Inspection Report

Score: 90

Establishment Name: JEFFREY ADAMS ON FOURTH Establishment ID: 3034012178

Date: 06 / 24 / 2013 Status Code: A

Time In: 02 : 40 ○ am ⊗ pm Time Out: 5 : 20 ○ am ⊗ pm

Total Time: 2 hrs 40 minutes

Category #: IV

Establishment Type:

Instructions:

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

Location Address: 321 W 4TH STREET

City: WINSTON SALEM

State: NC Zip: 27101

County: 34 Forsyth

Permittee: JEFFREY ADAMS INVESTMENT GROUP

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: JEFFREY ADAMS ON FOURTH Establishment ID: 3034012178

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:

First	*Last*
Patrick	Shea

Person in Charge (Print)

Person in Charge (Signature)

First	*Last*
Carla / Greg	Day / Gartner

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (____) ____ - _____

Verification Required Date: ___ / ___ / _____

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 11

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	⊗ 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:	10			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: JEFFREY ADAMS ON FOURTH

Establishment ID: 3034012178

Date: 06/24/2013

Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Location Address: 321 W 4TH STREET

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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

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

Permittee: JEFFREY ADAMS INVESTMENT GROUP

Telephone:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
corn sauce	hot hold	178	pickles	ice bath	63	macaroni	make unit	44
hollaindaise	hot hold	160	artichoke	ice bath	65	butter	shelf	81
sweet	hot hold	168	onion egg	ice bath	60	salmon	lo boy	44
sliced	make unit	48	pot roast	hot hold	123	burger	lo boy	42
pico	make unit	49	spinach	make unit	56	chicken	lo boy	42
sliced green	make unit	57	cooked onion	make unit	49	seafood	walk in cooler	88
sliced	make unit	55	pasta	make unit	49	asparagus	walk in cooler	55
endive lettuce	make unit	66	cooked rice	make unit	43	macaroni	walk in cooler	57

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

2 An employee health policy is not in place at the facility. An employee health policy must be in place and employees must understand illness reporting responsibilities.
2-103.11 (M) Person in Charge-Duties

4 Four employee beverages were found on work tables and on shelves above food preparation areas. Employee beverages must be consumed in a manner that will prevent contanimation of food.
2-401.11 Eating, Drinking, or Using Tobacco

8 The handwash sink by the hot hold unit and prep table was blocked by a linen basket. Maintain access to handwash sink at all times. The handwash sink was not supplied with paper towels. At upstairs bar, no paper towels or soap was furnished. Keep all handsinks fully stocked at all times. Ice and utensils oberved in one handsinks basin. Handsinks are food handwashing only, and are not to be used as dumpsinks or dirty utensils landing. 5-205.11 Using a Handwashing Sink-Operation and Maintenance / Ensure that handwash sinks have a hand drying provision. 6-301.12 Hand Drying Provision

12 Provide documentation that the species of tuna used is parasite free.

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

14 Multiple clean utensils (meat slicer, food bins, ramekins, cheese shredder) observed with dried food residues. Ensure that utensils are clean to sight and touch.
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

18 Cooling foods observed in the walk in cooler such as cooked asparagus (55F), macaroni noodle (57F), seafood bisque (88F). Staff did not know when food was prepared or when cooling processes began and it was voluntarily discarded. Cooling potentially hazardous foods must meet the proper cooling time/temperature parameters of 135F--> 70F in 2 hours and 70F-->45F in an additonal 4 hours. Since employees unaware of when cooling had begun, food was voluntarily discarded.

19 Pot roast in hot holding unit measured between 123-135F. Potenitally hazardous foods, when hot held, must be maintained at 135F or above at all times throughout. Pot roast reheated during inspection.

20 An ice bath with food items (egg wash, egg-battered pickles, breaded artichokes). The ice had melted and items in the pan measured 63-65F. Items were discarded due to temperature concerns. In the make units, food items measured between 43F-66F. Items that were over 55F were discarded voluntarily and items below 55F were taken to the walk in cooler to chill. Butter in container on grill line measured 81F . Butter is a potentially hazardous food that must be under temperature control. 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

21 Date marking is not in place at this establishment. 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 Online menu only contains a consumer advisory reminder, but not a disclaimer, that denotes the particular foods that may be cooked to the consumer's liking. Each food item that can be cooked to order must be marked or otherwise stated that alerts the customer that is may be served undercooked and also alerts consumer to nearby reminder.

26 At least 4 bottles of sanitizer and other chemicals were not labeled. Label all chemical bottles.
7-102.11 Common Name-Working Containers

Comment Addendum to Food Establishment Inspection Report

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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.

Spell

30 Vacuum sealer noted in the restaurant. Provide documentation of all foods that are potentially vacuum sealed. Reduced oxygen packaging may require a variance.

31 Cooling foods in thick portions and tight-fitting lids. These are not proper cooling methods. Use shallow pans, small portions of food, stir food in a container placed in an ice water bath, and/or loosely cover to facilitate cooling. Refer to 3-501.15 Cooling Methods.

33 GC: Frozen sweet potatoe fries were placed on a rack at room temperature. When thawing, use approved methods. CDI 3-501.13 Thawing 3-501.12 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Slacking

34 Thermometer did not have batteries and was not working.
4-302.12 Food Temperature Measuring Devices

35 Dry goods were found unlabeled. Ensure that all dry goods that are not readily identifiable (Ex: pasta, rice) are labeled with the common name of food.
3-302.12 Food Storage Containers Identified with Common Name of Food

37 A paper towel was found inside of lettuce bin. Paper towels are not approved for food contact. CDI / A bin of lemons was found stored in the beverage ice bin. Do not store items in ice bin. PIC drained and sanitized ice bin. CDI

38 Employees working with food were not wearing hair restraints. Hair restraints must be worn while working with food. 2-402.11 Effectiveness-Hair Restraints / GC: Employee was observed wearing wrist jewelry while working with food. Only a plain ring may be worn while working with food. 2-303.11 Prohibition-Jewelry

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

39 Wiping cloths were observed laying on prep tables in the kitchen. When not in use, wiping cloths must be stored in sanitizer solution. 3-304.14 Wiping Cloths, Use Limitation

41 Knives were found stored in between make units and prep tables. Store utensils in between uses on a clean surface. Please refer to 3-304.12 In-Use Utensils, Between-Use Storage.

45 Equipment cleaning is needed on the inside of reach in coolers, shelving in the kitchen, and storage trays. Clean equipment as often as necessary to maintain clean. / Torn gasket was found on the door of the reach in freezer. Cracked, melted, damaged food bins and lids were found in the make units. Replace as needed.

46 After running three cycles, dish machine reached a temperature of 159F. On the next cycle, temperature reached 150F. After draining the bin and running another cycle, the temperature reached 164F. Monitor dish machine to ensure that it is reaching proper temperatures.

49 At canwash, spray gun and hose attached to y-spilitter at main faucet with only atmospheric vacuum breaker. This creates a potentialy continuous pressure application in which the atmopheric breaker is not sufficient. An additoinal backflow preventer rated for continuous pressure must be installed on main hose bibb. PIC disconnected hoses. Leave hose disconnected when not in use unless proper backflow is installed. CDI