Food Establishment Inspection Report

Score: 98

Establishment Name: STEAK ESCAPE
Establishment ID: 3034012196
Location Address: 6246 TOWNCENTER DRIVE
☒ Inspection ☐ Re-Inspection
City: CLEMMONS **State:** NC
Date: 08 / 29 / 2013 **Status Code:** A
Zip: 27012 **County:** 34 Forsyth
Time In: 02 : 05 ○ am ⊗ pm **Time Out:** 05 : 25 ○ am ⊗ pm
Permittee: MMPK INC.
Total Time: 3 hrs 20 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: 7
No. of Repeat Risk Factor/Intervention Violations: 3

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		☒	☐	☒	☐
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	☒	☒	☐	☐
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	0	☐	☐	☐
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	☒	☒	☐	☐
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	☒	☒	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	1.5	☒	☒	☐	☐
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	☒	☒	☒	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	1.5	☒	☒	☒	☐
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	☐	☐	☐
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	☐	☒	☐
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	0.5	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	☒	☐	☐	☐
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	1	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	☒	☐	☒	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐
					Total Deductions:	2					

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Permittee: MMPK INC.

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
wash water	utensil sink	129	blanched fries	top of make unit	59	boneless	walk-in cooler	46
hot water	out of tap at utensil sink	146	buffalo bites	make unit	46	blanched fries	walk-in cooler	68
bleu cheese	top of make unit	39	cheddar	hot holding dispenser	148			
diced	top of make unit	37	boneless	top of make unit	35			
romaine	top of make unit	37	sliced turkey	top of make unit	36			
lettuce	top of make unit	39	philly steak	top of make unit	29			
sliced	top of make unit	37	steak burgers	top of make unit	37			
shredded	top of make unit	39	baked	drawer unit	137			

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 PIC should take and pass ANSI certified sanitation class by January, 1, 2014.

Spell

4 Personal drinks consumed in kitchen, should be in a closed beverage container. One drink cup without lid on.

8 Hand sink (dish and prep area) need to fix towel dispenser, soap dispenser wouldn't work at first.

Person in Charge (Print & Sign): matt *First* Swope *Last*

Regulatory Authority (Print & Sign): Charles *First* Long *Last*

REHS ID: 1158 - Long, C. Kentt

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3136

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Spell

13 Watch storage of personal drinks and foods in walk-ins. Keep stored separately from foods served.

14 Some staining on cutting boards (from daily use).

18 Be sure to cool blanched fries from 135 degrees to below 70 degrees, within two hours, then cool from 70 degrees to below 45 (or 41) degrees within four hours.

20 Blanched fries 44-59 degrees (still cooling) on top of make unit. Buffalo bites 43-46 degrees, inside make unit. Boneless chicken 46 degrees and blanched fries 57-68 degrees (still cooling), inside walk-in cooler. Cold hold foods at 45 degrees or less. 41 degree cold holding requirement goes into effect on January 1, 2019.

31 Cooling blanched fries on top of make unit and inside walk-in cooler (covered and product depth to deep to cool). Cool foods using ice baths, etc. Loosely cover foods in the process of cooling. Product depth should only be a few inches deep, when cooling.

38 Need to wear hair and beard restraints, when preparing food. No jewelry should be worn on hands or wrist when preparing food, except for a plain band (such as wedding band).

45 Fryer dump station (underneath) badly rusted. One make unit has torn door gasket. Individual cutting boards (white and colored) have a rough food contact surface. Resurface or replace damaged cutting boards. Walk-in freezer blower unit icing up some.

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46 Hand sprayer won't cut off on utensil sink faucet (leaks).

52 Dumpster drain plug missing.

Spell check complete

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