

# Food Establishment Inspection Report

Score: 97

Establishment Name: ROLY POLY

Establishment ID: 3034012217

Date: 03 / 14 / 2013 Status Code: A

Time In: 11 : 35  am  pm Time Out: 02 : 15  am  pm

Total Time: 2 hrs 40 minutes

Category #: II

Establishment Type: Fast Food Restaurant

**Instructions:**

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

Location Address: 300 JONESTOWN RD

City: WINSTON SALEM

State: NC Zip: 27104

County: 34 Forsyth

Permittee: TRUE LIGHT ENTERPRISES 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".

| <b>Foodborne Illness Risk Factors and Public Health Interventions</b>   |                                     |                                      |   |  |   |  |  |                         |                                    |                                    |                           |                                    |
|---|-------------------------------------|--------------------------------------|---|--|---|--|--|-------------------------|------------------------------------|------------------------------------|---------------------------|------------------------------------|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness.<br>Public Health Interventions: Control measures to prevent foodborne illness or injury. |                                     |                                      |   |  |   |  |  |                         |                                    |                                    |                           |                                    |
| Compliance Status   |                                     |                                      |   |  |   |  |  | OUT                     | CDI                                | R                                  | VR                        |                                    |
| <b>Supervision</b> .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"/>     |                                    |
| <b>Employee Health</b> .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"/>     |                                    |
| <b>Good Hygienic Practices</b> .2652, .2653   |                                     |                                      |   |  |   |  |  |                         |                                    |                                    |                           |                                    |
| 4   | <input checked="" type="radio"/> IN | <input type="radio"/> OUT            | Proper eating, tasting, drinking, or tobacco use                                |  |   |  |  | <input type="radio"/> 2 | <input type="radio"/> 1            | <input type="radio"/> 0            | <input 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"/>     |                                    |
| <b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656   |                                     |                                      |   |  |   |  |  |                         |                                    |                                    |                           |                                    |
| 6   | <input checked="" type="radio"/> IN | <input type="radio"/> OUT            | Hands clean & properly washed   |  |   |  |  | <input type="radio"/> 4 | <input type="radio"/> 2            | <input type="radio"/> 0            | <input type="radio"/>     |                                    |
| 7   | <input checked="" type="radio"/> IN | <input 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 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"/>     |                                    |
| <b>Approved Source</b> .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            |
| <b>Protection from Contamination</b> .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 checked="" type="radio"/> IN | <input type="radio"/> OUT            | Food-contact surfaces: cleaned & sanitized                                      |  |   |  |  | <input type="radio"/> 3 | <input 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"/>     |                                    |
| <b>Potentially Hazardous Food Time/Temperature</b> .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 type="radio"/> IN            | <input type="radio"/> OUT            | <input type="radio"/> N/A   | <input checked="" 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 type="radio"/> IN            | <input checked="" 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 checked="" type="radio"/> 0 |
| 21  | <input checked="" type="radio"/> IN | <input 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 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            |
| <b>Consumer Advisory</b> .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   |                                    |
| <b>Highly Susceptible Populations</b> .2653   |                                     |                                      |   |  |   |  |  |                         |                                    |                                    |                           |                                    |
| 24  | <input checked="" type="radio"/> IN | <input type="radio"/> OUT            | <input type="radio"/> N/A   | Pasteurized foods used; prohibited foods not offered   |   |  |  |                         | <input type="radio"/> 3            | <input type="radio"/> 1.5          | <input type="radio"/> 0   |                                    |
| <b>Chemical</b> .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 type="radio"/> IN            | <input checked="" type="radio"/> OUT | <input type="radio"/> N/A   | Toxic substances properly identified stored, & used  |   |  |  |                         | <input type="radio"/> 2            | <input checked="" type="radio"/> 1 | <input type="radio"/> 0   |                                    |
| <b>Conformance with Approved Procedures</b> .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: ROLY POLY

Establishment ID: 3034012217

**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:**

Sueha Holdscrow  
Person in Charge (Print)

Sueha Holdscrow  
Person in Charge (Signature)

Clark Sizemore  
Regulatory Authority (Print)

Clark Sizemore  
Regulatory Authority (Signature)

Contact Number: ( 3 3 6 ) 7 0 3 - 3 1 2 8

Verification Required Date:     /     /    

REHS ID: 944 - Sizemore, Clark

No. of Risk Factor/  
Intervention  
Violations: 3

No. of Repeat Risk  
Factor/Intervention  
Violations:    

| <b>Good Retail Practices</b>  |                                     |                                      |   |                                      |     |     |   |                       |                       |                       |
|---|-------------------------------------|--------------------------------------|---|--------------------------------------|-----|-----|---|-----------------------|-----------------------|-----------------------|
| Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. |                                     |                                      |   |                                      |     |     |   |                       |                       |                       |
| Compliance Status   |                                     |                                      |   |                                      | OUT | CDI | R | VR                    |                       |                       |
| <b>Safe Food and Water</b> .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"/> |
| 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"/> |
| 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"/> |
| <b>Food Temperature Control</b> .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"/> |
| 32  | <input type="radio"/> IN            | <input type="radio"/> OUT            | <input type="radio"/> N/A   | <input checked="" type="radio"/> N/O | 1   | 0   | 5 | 0                     | <input type="radio"/> | <input type="radio"/> |
| 33  | <input checked="" type="radio"/> IN | <input type="radio"/> OUT            | <input type="radio"/> N/A   | <input type="radio"/> N/O            | 1   | 0   | 5 | 0                     | <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"/> |
| <b>Food Identification</b> .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"/> |
| <b>Prevention of Food Contamination</b> .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"/> |
| 37  | <input type="radio"/> IN            | <input checked="" type="radio"/> OUT | Contamination prevented during food preparation, storage & display                                      | 2                                    | 1   | 0   |   | <input type="radio"/> | <input 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"/> |
| 39  | <input checked="" type="radio"/> IN | <input type="radio"/> OUT            | Wiping cloths: properly used & stored   | 1                                    | 0   | 5   | 0 | <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"/> |
| <b>Proper Use of Utensils</b> .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"/> |
| 42  | <input checked="" type="radio"/> IN | <input type="radio"/> OUT            | Utensils, equipment & linens: properly stored, dried & handled  | 1                                    | 0   | 5   | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 43  | <input type="radio"/> IN            | <input checked="" type="radio"/> OUT | Single-use & single-service articles: properly stored & used  | 1                                    | 0   | 5   | 0 | <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"/> |
| <b>Utensils and Equipment</b> .2653, .2654, .2663   |                                     |                                      |   |                                      |     |     |   |                       |                       |                       |
| 45  | <input checked="" type="radio"/> IN | <input 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"/> |
| 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"/> |
| 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"/> |
| <b>Physical Facilities</b> .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"/> |
| 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"/> |
| 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"/> |
| 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"/> |
| 52  | <input type="radio"/> IN            | <input checked="" type="radio"/> OUT | Garbage & refuse properly disposed; facilities maintained   | 1                                    | 0   | 5   | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 53  | <input type="radio"/> IN            | <input checked="" type="radio"/> OUT | Physical facilities installed, maintained & clean   | 1                                    | 0   | 5   | 0 | <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"/> |
| <b>Total Deductions:</b>  |                                     |                                      |   | <b>3</b>                             |     |     |   |                       |                       |                       |

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ROLY POLY

Establishment ID: 3034012217

Date: 03/14/2013

Location Address: 300 JONESTOWN RD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27104

Wastewater System:  Municipal/Community  On-Site System

Water Supply:  Municipal/Community  On-Site System

Permittee: TRUE LIGHT ENTERPRISES INC.

Telephone: \_\_\_\_\_

Status Code: A

Category #: II

Email 1: \_\_\_\_\_

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

| Item            | Location  | Temp | Item         | Location            | Temp | Item        | Location      | Temp |
|-----------------|-----------|------|--------------|---------------------|------|-------------|---------------|------|
| blue cheese     | up right  | 43   | tomato soup  | warmer              | 175  | roast beef  | make unit     | 43   |
| chicken wrap    | up right  | 43   | chicken      | warmer              | 168  | tomatoes    | make unit     | 42   |
| grilled chicken | up right  | 38   | chicken      | warmer              | 176  | lettuce     | make unit     | 38   |
| lettuce         | up right  | 40   | potato salad | glass door right    | 40   | turkey wrap | under counter | 44   |
| wrap            | cooked to | 155  | pasta salad  | glass door up right | 40   |             |               |      |
| turkey          | up right  | 41   | hot water    | faucet              | 137  |             |               |      |
| roast beef      | up right  | 40   | cream cheese | make unit           | 46   |             |               |      |
| ham             | up right  | 42   | chicken      | make unit           | 43   |             |               |      |

## 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 Need a food safety certification and be present during inspection after 1-1-14. 2-102.11
  
- 20 Cream cheese was 46F double paned in the make unit, placed cheese in single plastic pan and temperature was 41F in 40 mins. 3-501.16
  
- 26 Need to label all bottles of chemical. 7-102.11
  
- 37 The lemons in the self service area do not have a proper sneeze guard, you may store lemons behind the counter or place container of lemons under a sneeze guard. It has been determined that a cover over a container does not protect from sneeze contamination. 3-306.11



Spell



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- 43 Need to sleeve the single service soup bowls and the cups to protect the rim from contamination.  
4-903.11 Single-Service and Single-Use Articles, Required Use
- 46 Need to keep wash vat temperature in three compartment sink 110F or greater, temperature was 98F today.  
4-501.110 Mechanical Ware washing Equipment, Wash Solution Temperature
- 52 Door open on dumpster, keep door closed at all times.  
5-501.15 Outside Receptacles
- 53 Need to keep all boxes off floor.

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✓  
Spell



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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

