

# Food Establishment Inspection Report

Score: 94

**Establishment Name:** THE PORCH  
**Location Address:** 840 MILL WORKS ST  
**City:** WINSTON SALEM **State:** NC  
**Zip:** 27101 **County:** 34 Forsyth  
**Permittee:** DINNERS ON THE PORCH, LLC  
**Telephone:** (336) 745-8300  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034012271  
 Inspection  Re-Inspection  
**Date:** 01 / 15 / 2020 **Status Code:** A  
**Time In:** 09 : 50 <sup>am</sup> <sub>pm</sub> **Time Out:** 12 : 50 <sup>am</sup> <sub>pm</sub>  
**Total Time:** 3 hrs 0 minutes  
**Category #:** IV  
**FDA Establishment Type:** Full-Service Restaurant  
**No. of Risk Factor/Intervention Violations:** 3  
**No. of Repeat Risk Factor/Intervention Violations:** 2

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
<b>Supervision .2652</b>						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0
<b>Employee Health .2652</b>						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13
<b>Good Hygienic Practices .2652, .2653</b>						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>						
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1
<b>Approved Source .2653, .2655</b>						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1
<b>Protection from Contamination .2653, .2654</b>						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1
<b>Potentially Hazardous Food Time/Temperature .2653</b>						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1
<b>Consumer Advisory .2653</b>						
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03
<b>Highly Susceptible Populations .2653</b>						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13
<b>Chemical .2653, .2657</b>						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>						
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1

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
<b>Safe Food and Water .2653, .2655, .2658</b>						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03
<b>Food Temperature Control .2653, .2654</b>						
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03
<b>Food Identification .2653</b>						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>						
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03
<b>Proper Use of Utensils .2653, .2654</b>						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03
<b>Utensils and Equipment .2653, .2654, .2663</b>						
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03
<b>Physical Facilities .2654, .2655, .2656</b>						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03
<b>Total Deductions:</b>					6	



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Establishment ID: 3034012271  
 Inspection  Re-Inspection Date: 01/15/2020  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: clairecalvin@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	V. Georgina 9-11-22	00	Guacamole	Salad make unit top	40	Chili verde	Upright	47
Hot water	3 comp sink	147	Salsa	Salad reach-in	39	Blk beans	Reheated	184
Quat sani	3 comp sink - ppm	200	Pico	Expo make unit top	38	Beef stew	Final	192
Hot water	Dishmachine	169	Chicken	Expo make unit top	41	Cheese	Hot holding	152
Chicken	Cooling 9:59	70	Flauta	Salad reach-in	41	Brussels	Table top	41
Chicken	Cooling 10:53	48	Quinoa burg.	Salad reach-in	39	Grd. beef	Final	186
Quinoa	Walk-in cooler	40	Rice	Cook to	200	Ambient	Grab n go	40
Tamales	Walk-in cooler	38	Chicken	Upright	40	Ambient	Make unit - bar	40

## 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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. (0 pts taken due to vast improvement) -- Metal containers on clean utensil shelving with sticker residue from labels. Ensure employees are removing label and sticker residue during cleaning. Equipment food-contact surfaces and utensil shall be clean to sight and touch. CDI: Employee removing and cleaning containers during inspection.
- 18 3-501.14 Cooling - P Black beans in upright cooler (thick portion + tight fitting lid) 64-65F at 10:25am, measuring same temperature at 10:55am. / 22 quart container of house made beans cooked previous day, measuring 56-57F. / Cooked items in chili verde 46-47F. / Cabbage cut day of, at 59F, in large portion with no temperature change approximately 10 minutes apart. / Cooked base (onion and butter) for queso 93-100F initially, remeasured 56-77F approximately an hour later. Cooked potentially hazardous food shall be cooled: within 2 hours from 135F to 70F; within a total of 6 hours from 135F to 41F or less. Potentially hazardous food shall be cooled within 4 hours to 41F or less, if prepared from ingredients at ambient temperature. CDI: Chili verde and house made beans voluntarily discarded. Black beans placed in ice bath using ice wand measuring 43-53F. Cabbage on sheet pan cooling 50-51F. Base for queso rapidly reheated above 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods measuring above 41F in table top make unit: cooked potatoes and sweet potatoes, refried beans, and cooked zucchini. / Four containers of portioned steak in expo make unit 42-44F. Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: All placed in units prior to beginning inspection. Lids removed from all product in table top and placed in walk-in cooling to 41F. / Portioned steak removed from portions, spread on sheet pan and placed in walk-in cooler.

Lock Text



Person in Charge (Print & Sign): NATHAN <sup>First</sup> GATTO <sup>Last</sup>

Regulatory Authority (Print & Sign): CHRISTY <sup>First</sup> WHITLEY <sup>Last</sup>

Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: \_\_\_ / \_\_\_ / \_\_\_

REHS Contact Phone Number: ( 336 ) 703 - 3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 31 3-501.15 Cooling Methods - PF 22 quart of house made beans, cooked black beans, and cut cabbage were attempted to cool in large portions, wrapped in plastic and/or tight fitting lids. / Large portions of base for queso initially placed in ice baths, with product above ice bath. Cooling shall be accomplished in ... by using one or more of the following methods based on the type of food being cooled: placing in shallow pans; separating into smaller or thinner portions; stirring in a container placed in an ice water bath; adding ice as an ingredient; or other effective methods. When placed in cooling equipment, food containers in which is being cooled shall be: arranged to provide maximum heat transfer; and loosely covered, or uncovered if protected from .. to facilitate heat transfer from the surface of the food. CDI: Cabbage on sheet pan, cooling at appropriate rate. / Black beans on ice bath with ice wand. / Housemade beans voluntarily discarded. / Cheese rapidly reheated above 165F.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Two containers storing clean utensils soiled at bottom. / Knife rack with clean knives being stored, with heavy food debris. Cleaned equipment and utensils shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. // 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat. (0 pts taken due to vast improvement) Two stacks of metal bowls on table top make unit stacked wet. / Salad spinner, used day of inspection, with stand water in bottom. Ensure allow to air dry before storing. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. (0 pts for several areas of improvement) - Continue to remove rust from legs of equipment in back kitchen and at bar. / Trim of beer cooler is damaged. / Handles to lids of expo make unit and salad make unit are missing. / Middle vat of three compartment sink, when stopper is released leaks water heavily. Repair. Equipment shall be maintained cleanable and in good repair. // 4-501.12 Cutting Surfaces - C Individual colored cutting boards, are damaged with pits and scores and require replacement. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Several areas noted for additional cleaning to include: shelving inside walk-in cooler; expo reach-in cooler shelving, doors, and gaskets; shelving above prep sink; between and exteriors of all equipment along cook line; inside salad make unit; rack with canned goods; clean utensil shelving; legs of equipment; and inside upright freezer. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 52 5-501.11 Outdoor Storage Surface - C Repeat. (Since 6-21-18) Dumpster being stored on gravel, and sloped to drain into city storm drain. Repair. An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Repeat. Additional cleaning required on floors throughout, especially around cooking equipment, inside walk-in cooler, and prep sinks, and along baseboards beside oven. / Wall cleaning is needed below prep sink. Physical facilities shall be maintained cleanable and in good repair. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat. Floors in rear kitchen and walk-in cooler with damaged coating and rough. / Hallway to bar storage does not have cleanable ceiling finish and is storing items for service. / Side storage room with single-service items, canned goods, and other equipment being stored, and hallway restrooms without cleanable floors, walls, and ceilings. Physical facilities shall be maintained cleanable and in good repair



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✓  
Spell



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