

Food Establishment Inspection Report

Score: 96

Establishment Name: QUIET PINT TAVERN

Establishment ID: 3034012288

Location Address: 1420 WEST FIRST STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 15 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 01 : 45 am pm Time Out: 04 : 40 am pm

Permittee: QUIET PINT INC.

Total Time: 2 hrs 55 minutes

Telephone: (336) 893-6881

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
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	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
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	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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	<input checked="" type="checkbox"/>	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
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	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					4			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUIET PINT TAVERN
 Location Address: 1420 WEST FIRST 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: QUIET PINT INC.
 Telephone: (336) 893-6881

Establishment ID: 3034012288
 Inspection Re-Inspection Date: 07/15/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: dhillman62@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	Moises Kelly 10-31-23	00	Rice	Cooling 50 miunutes	78	Slaw	Salad reach-in cooler	38
Hot water	3 comp sink	127	Shrimp	Final cook	202	Rice	Drawers salad	39
Quat sani	3 comp sink - ppm	200	Burger	Final cook	177	Grill. onion	Grill make unit	53
Chlorine sani	Dishmachine - ppm	100	Wings	Walk-in cooler	45	Porti. pork	Grill drawers	47
Chicken	Final cook	181	Kimchi	Walk-in cooler	45	Mushroom	Pizza top make unit	61
Bean soup	Hot holding	140	Port. wings	Pizza drawer	65	Ham	Grill make unit	49
Queso	Hot holding	178	Tomatoes	Pizza drawser	61	Chicken	Pizza drawer	63
Rice	Cook to	206	Lettuce	Salad make unit	39			

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.

- 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 the walk-in cooler: rice (45F), wings (45F), ham (43-45F), kimchi's (45F), and hot dogs (43F); salad make unit: two cut tomatoes (60F), pico de gallo (53F), boiled egg (63-64F); in salad reach-in cooler romaine lettuce (43F); in grill make unit grilled onion (53F), two kimchi's (46-47F), seaweed (45F), 25 bags of portioned pork (47F), and ham (49F); and in top of pizza make unit: ham, pepperoni, salami, grilled peppers, garlic and oil, and grilled mushrooms all between 60-63F; and in bottom drawers/reach-in of pizza make unit: 50 bags of portioned wings (59-65F), shredded cheese (65F), chicken (63F), cut tomatoes (61F), ranch with buttermilk, salami, gravy, and fresh mozzarella (61-63F). Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: All items voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF New date marking system is adding an extra day to day of discard. For example gravy prepared on 7/7 with discard date of 7/14 ((8 days)). Discard date should reflect 7/13. Recommend adjusting system or manually enter discard date. 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, sold, or discarded, if held at 41F and below for 7 days. The day of preparation shall be counted as Day 1. CDI: Education with person-in-charge and food employees regarding items being dated for 8 days. // 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Package of hot dogs (not on menu) lacking date marking in walk-in cooler. / Gravy with discard date of 7/14 measuring above 60F. Ready-to-eat, potentially
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF Ambient air temperature of top of pizza unit (57F) and bottom of pizza unit (61F). Grill make unit measuring (45F). **VERIFICATION OF REPAIR OF UNITS REQUIRED BY 7/16/2019. CONTACT CHRISTY WHITLEY AT 336-703-3157 OR WHITLECA@FORSYTH.CC** Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. // 3-501.15 Cooling Methods - PF Repeat. Pasta salad (with pasta cooled previous day) combined with ambient temperature ingredients, being stored in thick portion, with tight fitting lid in walk-in cooler measuring 60F. // Ensure employees are cooling daily prepared foods such as tomatoes, lettuce, etc in walk-in cooler, prior to placing into make units. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based



Person in Charge (Print & Sign):

First Last

Regulatory Authority (Print & Sign): CHRISTY WHITLEY

 Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 07 / 25 / 2019

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.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUIET PINT TAVERN

Establishment ID: 3034012288

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.



- 34 4-302.12 Food Temperature Measuring Devices - PF Only thermometer provided during inspection upon request, was dial stem thermometer with notch 1/3 way up stem. Obtain a thin probe thermometer. A temperature measuring device with a suitable small diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin food. **VERIFICATION REQUIRED BY 7/25/2019 TO CHRISTY WHITLEY WHEN COMPLETE. CONTACT 336-703-3157 OR WHITLECA@FORSYTH.CC**
- 37 3-307.11 Miscellaneous Sources of Contamination - C Cooked flat breads in walk-in cooler, tortilla chips beside cook line, and two containers of lettuce mix in salad reach-in cooler stored uncovered, when not in use. Add lids or covers to foods in storage. Food shall be protected from miscellaneous sources of contamination.
- 40 3-302.15 Washing Fruits and Vegetables - C Cut fruits with sticker on skin. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Food employee at dishmachine actively pulling out equipment/utensils from dishmachine and towel drying. 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 Torn gaskets on several drawers and/or doors of reach-in coolers. / Adjust reach-in cooler doors to fully close after closing. / Replace missing stopped to handle of dishmachine. / Replace missing handle and remove tape on pizza make unit lid. / Remove plastic on sprayer at dishmachine. Equipment shall be maintained cleanable and in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Replace missing wall cover at pass thru. / Repair wall damage at soiled dish storage at dishmachine and at half wall at three-compartment sink. Physical facilities shall be cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Black build up on walls around dishmachine. Clean physical facilities as often as necessary to be maintained clean.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUIET PINT TAVERN

Establishment ID: 3034012288

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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUIET PINT TAVERN

Establishment ID: 3034012288

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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUIET PINT TAVERN

Establishment ID: 3034012288

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

