

# Food Establishment Inspection Report

Score: 93

Establishment Name: BREAKFASTIME FAMILY HOUSE #6

Establishment ID: 3034012463

Location Address: 2630 LEWISVILLE-CLEMMONS RD.

Inspection  Re-Inspection

City: CLEMMONS

State: NC

Date: 09 / 13 / 2017 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 10 : 45  am  pm Time Out: 01 : 50  am  pm

Permittee: KOTRONAKI, LLC

Total Time: 3 hrs 5 minutes

Telephone: (336) 448-0022

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 5

Water Supply:  Municipal/Community  On-Site Supply

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	NO	Compliance Status	OUT	CDI	R	VR
<b>Supervision</b> .2652								
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</b> .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	
<b>Good Hygienic Practices</b> .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	
<b>Preventing Contamination by Hands</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" type="checkbox"/>
<b>Approved Source</b> .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	
<b>Protection from Contamination</b> .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<input checked="" type="checkbox"/>
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	
<b>Potentially Hazardous Food Time/Temperature</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3			<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13		<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	
<b>Consumer Advisory</b> .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2			<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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	NO	Compliance Status	OUT	CDI	R	VR
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification</b> .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1		<input checked="" type="checkbox"/>
<b>Prevention of Food Contamination</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1			<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .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"/>
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	
<b>Utensils and Equipment</b> .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	
<b>Physical Facilities</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1		<input checked="" type="checkbox"/>
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			<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		<input checked="" type="checkbox"/>
<b>Total Deductions:</b>						<b>7</b>		



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 County: 34 Forsyth Zip: 27012  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: KOTRONAKI, LLC  
 Telephone: (336) 448-0022

Establishment ID: 3034012463  
 Inspection  Re-Inspection Date: 09/13/2017  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: alexikazakos811@hotmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	L. Giutierrez	10-6-21	Chlorine ppm	Bucket	0	Ham	Make unit	46
Grits	Hot cabinet	130	Chlorine ppm	Bucket 2	0	Eggs	Reach-in cooler	42
Sausage	Steam table	126	Chlorine ppm	3-compartment sink	50	Hot water	3-compartment sink	136
Sausage	Steam table	129	Chlorine ppm	Bucket 3	0	Rinse cycle	Dish machine	165
Mashed	Steam table	144	Potatoes	Walk-in cooler	45	Slaw	Make unit 2	41
Macaroni	Hot cabinet	147	Soup	Walk-in cooler	44	Ambient	Reach-in cooler 2	40
Chicken	Final cook	184	Pico	Make unit	42	Turkey	Make unit	46
Ham	Final cook	149	Tomatoes	Make unit	41	Ham	Cooling drawer	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.

- 8 6-301.11 Handwashing Cleanser, Availability - PF - 0 pts - Soap was not available at the handsink near the to-go desk. Handwashing cleanser shall be provided at each handsink in a food establishment. CDI - Soap provided. //6-301.12 Hand Drying Provision - PF - 0 pts - Paper towels were not available at the handsink beside of the ice machine. Paper towels or other hand drying devices shall be available at each handsink in a food establishment. CDI - Paper towels installed.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat: A container of pooled eggs was stored above cooked products on a speed rack, raw chicken stored above raw beef in the walk-in cooler, raw eggs stored above waffle mix in the reach-in cooler, and raw pork stored above cooked pork in both sets of cooling drawers below the make unit. Raw animal products shall be stored below ready-to-eat products, according to final cook temperature, and to prevent cross-contamination. CDI - Raw chicken, raw eggs, and raw pork relocated to bottom shelf.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat: Two containers of sausages on the steam table (128-131F), one container of grits (130F), a container of steak (100F), and one container of potatoes in the hot cabinet (100F) were holding below 135F. Potentially hazardous food shall be held at 135F or above. CDI - Sausages and steak reheated. Grits and potatoes discarded.

Lock Text



Person in Charge (Print & Sign): Beth *First* Chafin *Last*

*Beth Chafin*

Regulatory Authority (Print & Sign): Grayson *First* Hodge *Last*

*Grayson Hodge REHSI*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - 0 pts - One large container of cooked soup (45F) was prepared 9-6-17 and stored in the walk-in cooler. Potentially hazardous food can be held for a maximum of 4 days at 42-45F, or for a maximum of 7 days at 41F or below. The date of preparation counts as day 1. CDI - Soup discarded.
- 26 7-102.11 Common Name-Working Containers - PF - Repeat: 3 sanitizer buckets and a bottle of bleach were not labeled. Chemicals in working containers shall be labeled with the common name of the chemical. CDI - Buckets and bottle labeled.//7-204.11 Sanitizers, Criteria-Chemicals - P - Repeat: 2 sanitizer bucket measured above 200 ppm chlorine. Sanitizers shall be maintained at the concentration specified by the manufacturer or 50-200 ppm chlorine (150-400 ppm quat). CDI - Sanitizer solution discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts - A few seasoning and other food containers did not have labels. Food that is not easily recognizable shall be labeled with the common name of the food.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - One wet wiping cloth was stored on the cutting board and 3 sanitizer buckets measured below 50 ppm chlorine. Wet wiping cloths shall be stored in a sanitizer solution between uses and solutions shall be maintained between 50-200 ppm chlorine.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat: 4 stacks of pans were stacked wet. Equipment and utensils shall be fully air-dried after they are cleaned. Overall, air-drying of utensils and equipment has improved since the last inspection.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - A bin of linens is stored on the floor in the office. Clean linens shall be stored at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Repair/replace the following: The chair stored beside of the prep sink is chipping and absorbent. The ceiling in the walk-in freezer is chipping. Finish/paint/seal the raw wood on the roller. Deep grooves present on the green cutting board. Equipment and utensils shall be maintained in good repair.
- 49 5-205.15 System Maintained in Good Repair - C - 0 pts - Repair the small drip leaks under the rinse compartment and at the dish machine sprayer. Plumbing systems shall be maintained in good repair.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat: Seal/caulk around the toilet base in the men's restroom. Seal/repair around the outdoor storage building so that water does not enter from the outdoor drain. Floors, walls, and ceilings shall be smooth and easily cleanable.//6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C - Repeat: A coved baseboard is needed in the outdoor storage building if it is going to be used to store equipment and utensils
- 54 6-202.11 Light Bulbs, Protective Shielding - C - 0 pts - Light shields are needed for the 2 light fixtures in the storage shed. Provide documentation of shatterproof bulbs or install light shields.//6-501.110 Using Dressing Rooms and Lockers - C - 0 pts - One employees phone was stored on a single-service tray beside of the cook line. One lunchbox was stored above dry goods. A jacket was stored in contact with a box of bananas and another jacket in contact with soda boxes. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.



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✓  
Spell



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