Food Establishment Inspection Report

Score: 91.5

Establishment Name: INTERNATIONAL HOUSE OF PANCAKE
Establishment ID: 3034014040
Location Address: 5985 UNIVERSITY PARKWAY
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 07 / 03 / 2013 **Status Code:** A
Zip: 27105 **County:** 34 Forsyth
Time In: 10 : 00 ⊗ am ○ pm **Time Out:** 12 : 10 ○ am ⊗ pm
Permittee: IHOP 3144 INC
Total Time: 2 hrs 10 minutes
Telephone:
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: 3
No. of Repeat Risk Factor/Intervention Violations: _____

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		0	☐	☐	☐
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	0	☐	☐	☐
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	☒	0	☒	☐	☐
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	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☒	☐	☐
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	0	☐	☐	☐
19	☐	☒	☐	☐	Proper hot holding temperatures	3	1.5	☒	☒	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
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	0.5	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	☐	☐	☐
Food Identification					.2653						
35	☐	☒			Food properly labeled: original container	2	☒	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	☒	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	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	☒	☐	☐	☐
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	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	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	☒	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	☒	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	0.5	☒	☐	☐	☐
					Total Deductions:	8.5					

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County: 34 Forsyth Zip: 27105

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: IHOP 3144 INC

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Egg	Grill	195	Lettuce	Lower make unit	41	Diced	Salad make unit	38
Sausage	Pan on grill	85	Mashed	Lower make unit	45	Diced	Salad make unit	39
Sausage	Rack in grill	147	Shredded	Reach in cooler	43	Grits	Heat well	146
Chicken	Fryer	212	Sliced	Reach in cooler	38	Cooked	Walk in cooler	38
Sliced	Make unit	38	Ham	Reach in cooler	32	Raw chicken	Walk in cooler	39
Lettuce	Make unit	43	Liquid eggs	Reach in cooler	36	Hot water	Three compartment sink	142
Sliced cheese	Make unit	36	Raw beef	Reach in cooler	39	Quat sanitizer	Sanitizing compartment	300
Cream	Lower make unit	42	Lettuce	Salad make unit	41	Chlorine	Rinse cycle in ppm	100

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 6-301.14 Handwashing Signage - Missing employee handwash signs in kitchen handsink and front service area - must have employee handwash signs posted over all handsinks - issued employee handwash signs

14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - Slime and grime build-up inside soda fountain nozzles, under soda fountain drain rack grate and some build-up inside ice machine - make sure to clean inside ice machine, soda fountain nozzles and components as often as necessary so they are clean and free form mold/grime build-up - disassembled fountain nozzles and were rewashed and sanitized - ice machine shield was wiped down and soda fountain grate pan was removed and lip was cleaned

19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - Pan of sausage bits on grill not holding temp - all hot holding items must be held at a minimum internal temp of 135 deg F - manager discarded sausage bits

Person in Charge (Print & Sign): Yadira Perez

Regulatory Authority (Print & Sign): Kenneth Michaud Kenneth Michaud REHS

REHS ID: 2259 - Michaud, Kenneth Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3131

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Spell

34 4-302.12 Food Temperature Measuring Devices - Missing thermometer in make unit at farthest grill area in kitchen - have replaced so thermometers are present on or in all coolers and freezers - must have, at minmum, at metal stem thermometer, accurate to within two degrees F and ranging from 0 - 220 deg F

35 3-602.11 Food Labels - Unlabeled container of salt - make sure all dry goods containers are labeled - especially those that cannot be easily identified such as salt, sugar, MSG, etc.

37 3-305.11 Food Storage-Preventing Contamination from the Premises - Two open bags of oats in dry goods room and 1 bag of sugar open in service prep area - make sure all opened bags of dry goods are stored in a sealed container; Uncovered pans of food in reach in coolers - make sure to cover pans when not in use, especially in reach in cooler

41 3-304.12 In-Use Utensils, Between-Use Storage - Ice cream scoop stored in pan with no running water - although ice cream scoop was not used, make sure to have utensils under running water in pans when in use

45 4-501.11 Good Repair and Proper Adjustment-Equipment - Torn cooler and freezer gaskets - have all torn cooler/freezer gaskets replaced
4-205.10 Food Equipment, Certification and Classification - Single service cup being used as scoop for salt and pepper bins to refill dispensers - all scoops must have handles as to minimize cross contamination

47 4-602.13 Nonfood Contact Surfaces - Detailed cleaning needed on and around equipment - especially on walk in cooler racks

50 5-401.11 Capacity and Drainage - Drain at kitchen handsink does not adequately drain graywater when used - have drain repaired or cleaned so water adequately drains

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52 5-501.15 Outside Receptacles - Dumpster door open - make sure dumpster lids and doors are shut when not in use as to prevent pest and rodent harborage

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - Gaps present at seams of floor mats throughout kitchen area - have replaced/repaired so seams are sealed/tight and does not collect food debris

54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - Two employee umbrellas stored on top of ice machine - make sure employee personal items are not stored with food storage items such as in kitchen area, dry goods room or on ice machine - make sure to have all employee personal items stored in designated areas, away from any food contact/prep areas

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