Food Establishment Inspection Report

Score: 88

Establishment Name: PAUL MYERS CATERING
Establishment ID: 3034020116
Location Address: 108 1/2 E. POLO ROAD
☒ Inspection ☐ Re-Inspection
City: WINSTON-SALEM State: NC
Date: 04 / 30 / 2014 Status Code: A
Zip: 27105 County: 34 Forsyth
Time In: 10 : 15 ⊗ am ○ pm Time Out: 12 : 50 ○ am ⊗ pm
Permittee: PAUL MYERS
Total Time: 2 hrs 35 minutes
Telephone:
Category #: IV
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 6
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		☒	☐	☐	☐
Employee Health					.2652						
2	☐	☒			Management, employees knowledge; responsibilities & reporting	3	1.5	☒	☒	☐	☐
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	☒	☒	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	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	☒	☒	☐	☐
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	0	☐	☐	☐
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	☒	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	☒	0.5	0	☐	☒	☐
Food Identification					.2653						
35	☐	☒			Food properly labeled: original container	2	1	☒	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☐	☒			Insects & rodents not present; no unauthorized animals	☒	1	0	☐	☒	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	0.5	☒	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	☒	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	☒	1	0	☐	☒	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	☒	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	☒	0.5	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	1	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	☒	0.5	0	☐	☒	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	☒	0.5	0	☐	☒	☐

Total Deductions: 12

Comment Addendum to Food Establishment Inspection Report

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City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27105

Category #: IV

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

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

Permittee: PAUL MYERS

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Baked	Oven	208						
Mac n cheese	Warming cabinet	204						
Green beans	Warming cabinet	105						
Ambient air	Walk in cooler	46						
Hot water	Three compartment sink	159						
Chlorine	Bottle 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.

1 2-102.12 Certified Food Protection Manager - C - Managers on duty do not have ANSI food safety certification - under new rules, manager must be ANSI food safety certified as of Jan 1, 2014 - facility has not been inspected in over 4 years

2 2-103.11 (M) Person in Charge-Duties - PF - No employee health policy in place - under Food Code, management must have employee health policy in place either restricting or excluding employees from work when showing one of the 5 main symptoms or being diagnosed with one of the 5 main illnesses associated with foodborne illnesses - refer to FDA Employee Health Guidebook for review and application - must have in place by next inspection

7 3-301.11 Preventing Contamination from Hands - P,PF - Observed kitchen manager cut banana while using bare hand to hold banana - under new rules, barehand contact with ready to eat foods is prohibited - may use gloves or utensils

Person in Charge (Print & Sign): Paul (*First*) Myers (*Last*)

Regulatory Authority (Print & Sign): Kenneth (*First*) Michaud (*Last*)

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

REHS Contact Phone Number: (_____) _____ - _____

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13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Missing splash guard at right side of front handsink beside drain board of prep sink - must add splash guard between handsink and drainboard of prep sink to protect prep sink from splatter

14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - 4 bowls, chopper and slicer still had dried food debris present - thoroughly clean and sanitize utensils and equipment after use - kitchen manager recleaned and sanitized chopper and slicer while bowls were sent back to be rewashed and sanitized

26 7-204.11 Sanitizers, Criteria-Chemicals - P - Bottle of sanitizer tested too high - recorded well over 400 ppm of chlorine solution - sanitizer must be between 50 - 100 ppm if using chlorine solution - diluted sanitizer so it is now 100 ppm

34 4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy - PF - Replace thermometer in walk in cooler as current one is off by 8 deg F - ambient air read 38 on walk in cooler thermometer - thermometers for walk in coolers must be accurate to within 3 deg F

35 3-602.11 Food Labels - PF - Unlabeled bin of breader - must label dry goods containers

36 6-202.15 Outer Openings, Protected - C - Gaps present at threshold of front door - ensure that all gaps around doors are closed to help prevent against pests from entering facility
6-501.111 Controlling Pests - PF - A few spiders and many cobwebs present - treat facility as often as necessary to ensure proper pest control

39 3-304.14 Wiping Cloths, Use Limitation - C - Observed wiping cloth stored on counter - under Food Code, wiping cloths must be stored in sanitizer solution when not being actively used

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Spell

42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Many clean pans had dust build-up or were stored in a fashion where they could become contaminated by leaking roof, dust, etc - ensure that pans and utensils not being used often are stored in such a fashion where they will not become contaminated - try covering storage racks or wrapping pans when not being used

45 4-101.11 Characteristics-Materials for Construction and Repair - P - Broken handle for knife was replaced with tape - throw away knife or replace with ANSI approved handle
4-501.11 Good Repair and Proper Adjustment-Equipment - C - Most shelving severly oxidized - replace so racks are smooth, easily cleanable and in good repair; Leak present at hot water faucet handle of prep sink - replace gasket so water does not leak

46 4-302.14 Sanitizing Solutions, Testing Devices - PF - Must use test strips to check strength of sanitizer as often as necessary

47 4-602.13 Nonfood Contact Surfaces - C - Significant detailed cleaning needed on and around equipment, especially: tops of ovens, underneath counter lips, dust on storage racks and equipment and cobwebs in hood screens and in ovens

52 5-501.15 Outside Receptacles - C - Dumpster doors open - ensure that dumpster doors are shut when not in use as to help prevent pest and rodent harborage - facility does not have own dumpster, uses adjacent facility's dumpster - need own dumpster
5-501.12 Outdoor Enclosure - C - Pressure wash dumpster pad as it contains alot of grease build-up

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repair or replace most floors, walls and ceiling areas as they contain significant damage - seal holes in ceiling tiles where chase enters tiles, replace any peeling tiles, repair floor where crack has spread across entire floor in storage area; Repair any missing corner guards of FRP tiles; Repair any cracked wall tiles; Peeling paint on hoods - repair

54 6-303.11 Intensity-Lighting - C - Lighting low throughout facility - some bulbs burned out - recorded ligting from 5-40 ft candles in food prep areas - must be able to maintain at least 50 ft candles in food prep areas

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