Food Establishment Inspection Report

Score: 93

Establishment Name: TINY PACKERS FOOTBALL CONCESSION
Establishment ID: 3034020150
Location Address: 5501 MURRAY ROAD
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 09 / 24 / 2013 **Status Code:** A
Zip: 27106 **County:** 34 Forsyth
Time In: 05 : 40 ○ am ⊗ pm **Time Out:** 07 : 30 ○ am ⊗ pm
Permittee: TINY PACKERS FOOTBALL
Total Time: 1 hr 50 minutes
Telephone:
Category #: II
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 5
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	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	1.5	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	☒	0	☐	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3	1.5	☒	☒	☐	☒
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	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	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	1	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	0	☐	☐	☐
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	☒	1	0	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	☒	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	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	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	0.5	☒	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	☒	0.5	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	☒	0	☐	☐	☐
					Total Deductions:	7					

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City: WINSTON SALEM State: NC

Status Code: A

County: 34 Forsyth Zip: 27106

Category #: II

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

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

Permittee: TINY PACKERS FOOTBALL

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	utensil sink	148						
air temp	beverage cooler	44						
chlorine	utensil sink	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 0-pts. Starting January 2014 it will be mandatory for the person in charge to be servsafe certified.

Spell

2 0-pts. Need to implement an employee health policy, please refer to the handout and CD for details.

8 There is no soap at the handsink in the kitchen only dishwashing liquid. There was no soap in the male restroom.

Person in Charge (Print & Sign): *First* Charles *Last* Valentine

Regulatory Authority (Print & Sign): *First* Christy *Last* Allred

REHS ID: 1958 - Allred, Christy

Verification Required Date: 10 / 03 / 2013

REHS Contact Phone Number: (336) 703 - 3135

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20 Slaw 58, chili 58, hot dogs 58, cheese 58, air temp 63F. The upright cooler is not maintining safe food temps. Cheese 66, mayo 66, the make unit is not maintaining safe food temps. All of the product was voluntarily disposed of. Do not use these coolers for storing food until they have been repaired. Please call me at (336) 703-3135 once the coolers have been repaired please make this a priority.

21 0-pts. For potentially hazardous foods that are going to be held for more then 24 hour they need to be date marked for 4 days to disposal in 45F coolers, or 7 days in 41F coolers.

45 The upright cooler and the make unit are not working correctly.The counter tops are laminate but have exposed press board and exposed wood supports. The ice machine and water heater are suported on concrete blocks.

46 No test strips were available. Need chlorine test strips.

51 The male restroom needs cleaning and floor needs to be refinished.

52 0-pts. There needs to be a cover over the can wash. The roof ends over the can wash but needs to extend to cover the can wash.

53 Extensive wall repairs needed throughout. The ceiling needs to be finished in the service area. Need to repair the missing wall and baseboards beneath the utensil sink. The unfinshed wood needs to be caulked and sealed to the wall, gaps need to be sealed and wood needs to be painted.

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54 One of the light fixtures in the kitchen is not working, The light fixture needs to be shielded in the dry storage room.

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