Food Establishment Inspection Report

Score: 93

Establishment Name: WINSTON-SALEM NATIONAL LITTLE LEAGUE
Establishment ID: 3034020206
Location Address: 5540 PHILLIPS BRIDGE ROAD
☒ Inspection ☐ Re-Inspection
City: WINSTON-SALEM **State:** NC
Date: 10 / 13 / 2013 **Status Code:** A
Zip: 27104 **County:** 34 Forsyth
Time In: 02 : 30 ○ am ⊗ pm **Time Out:** 04 : 15 ○ am ⊗ pm
Permittee: WINSTON SALEM NATIONAL LITTLE LEAGUE
Total Time: 1 hr 45 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: 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	☒	☒	☐	☐
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	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	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	☒	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒	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	0.5	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	☒	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☐	☒			Personal cleanliness	1	☒	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	2	☒	0	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	☒	☐	☐	☐
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	0.5	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	0	☐	☐	☐
					Total Deductions:	7					

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Status Code: A

County: 34 Forsyth Zip: 27104

Category #: II

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

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

Permittee: WINSTON SALEM NATIONAL LITTLE LEAGUE

Telephone:

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot dogs	steam table	129						
slaw	cold holding	61						
chili	steam table	147						
corn dogs	up right	43						
hot dogs	up right	36						
hot cheese	warmer	195						

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 Person in charge of the food stand must have a food safety certification by 1-1-14 or a two point deduction will be take after that date.
2-102.12 Certified Food Protection Manager

2 Must train all workers to not report to work if they have :vominting, diarrhea, jaundice, sour throat with fever, or an infected lesion on hands or arms.
2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees

3 The person in charge must inform employees to report any food borne illness to management and to the Health Department.
2-201.13 Removal, Adjustment, or Retention of Exclusions and Restrictions

Person in Charge (Print & Sign): Nicole (*First*) Dexter (*Last*) Nicole Dexter

Regulatory Authority (Print & Sign): Clark (*First*) Sizemore (*Last*)

REHS ID: 944 - Sizemore, Clark Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3128

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Spell

14 Sanitizer was over 400ppm need to follow direction on Quat bottle and mix to 200ppm Quat. Need to clean ice machine heavy black buildup observed in ice machine today.
4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency

19 Hot dogs were 129 and 121F. Must hold all hot foods at 135F or above.
3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

20 Slaw was 61F. All cold food must be held at 41F or below.
3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

36 Need a self closing door on the window used to serve customers.
6-501.111 Controlling Pests

38 All employees must wear a hair restraint. No one in kitchen today had a hair restraint.
2-402.11 Effectiveness-Hair Restraints

45 Need to paint the interior of the up right refrigerator with an approved paint, contact a food service company for the correct type of paint. The chest freezer is not approved for food service.
4-101.11 Characteristics-Materials for Construction and Repair
4-205.10 Food Equipment, Certification and Classification

46 Need Quat. test strips.
4-302.14 Sanitizing Solutions, Testing Devices

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Spell

52 Need plug in dumpster.
5-501.114 Using Drain Plugs

53 Need to clean floor and evaluate: may need to paint floor in off season.
6-501.12 Cleaning, Frequency and Restrictions

Spell check complete

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