

Food Establishment Inspection Report

Score: 90

Establishment Name: ACKINGNAS PLACE

Establishment ID: 3034020350

Location Address: 3066 NEW WALKERTOWN RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 17 / 2020 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 09 : 05 am pm Time Out: 03 : 25 am pm

Permittee: EDWARD FULK

Total Time: 6 hrs 20 minutes

Telephone: (336) 721-0270

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: 8

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .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	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .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	N/O	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .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	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Food Identification .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/>	
Prevention of Food Contamination .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>	
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	03	<input checked="" type="checkbox"/>	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	<input checked="" type="checkbox"/>	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	<input checked="" type="checkbox"/>	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	<input checked="" type="checkbox"/>	
Physical Facilities .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
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	03	<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"/>	
Total Deductions:					10			



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 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: EDWARD FULKS
 Telephone: (336) 721-0270

Establishment ID: 3034020350
 Inspection Re-Inspection Date: 03/17/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	utensil sink	140	chicken	final cook	203	salmon patty	holding grill	176
ServSafe	Margie Fulks 2024	00	neck bones	steam table	149			
rice	hot holding cabinet	82	greens	steam table	156			
mac n cheese	hot holding cabinet	79	slaw	reach in cooler	42			
turkey	make unit	43	potatoes	reach in cooler	46			
slaw	make unit	44	beans	steam table	160			
sausage	hot holding	176	greens	hot holding cabinet	162			
eggs	final cook	190	neck bones	hot holding cabinet	139			

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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P- There is no employee health policy in place at the establishment. The permit holder shall require food employees to report to the PIC information about their health and activities as they relate to diseases that are transmissible through food. CDI- A sample EH policy was given to the PIC today. It is recommended to post this policy in the establishment for easy reference. ✓ Spell
- 6 2-301.14 When to Wash - P-// 2-301.12 Cleaning Procedure - P-Food employee touched face with the back of the hand. The REHS instructed the employee to removed gloves and wash hands. The food employee did not wash for the required 10-15 seconds and also turned the faucet off with bare hands. Hands shall be washed after touching body parts, upon entering the kitchen, before donning gloves and anytime the hands become contaminated. When washing hands, rub together vigorously for at least 10-15 seconds. Use the paper towel to turn off the faucet to prevent re-contamination of the hands. CDI- Food employee washed hands correctly.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- The handwash sink had serving utensils stored in the basin. The PIC also rinsed off the utensils in this handsink. A handwashing sink shall be accessible at all times for employee use. The handsink may not be used for purposes other than handwashing. CDI- Spoons were sent to the utensil sink for washing.//6-301.12 Hand Drying Provision - PF- There was no paper towels at the handsink in the restroom. Paper towels shall be provided at sinks at all times. CDI- Paper towels were placed at the sink.//5-202.12 Handwashing Sinks, Installation - PF- There was no hot water supplied at the handsink in the restroom. A handsink shall be equipped with hot water of at least 100F. CDI- Hot water valve was turned on and is now well above the 100F minimum.

Person in Charge (Print & Sign): Margie *First* Fulks *Last*
 Regulatory Authority (Print & Sign): Angie *First* Pinyan *Last*

[Signature]
[Signature] REHS

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 03 / 27 / 2020

REHS Contact Phone Number: (336) 703 - 2618



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- A package of raw chicken was stored on top of cooked rice in the 2 door cooler. In the reach in freezer, unpackaged raw animal foods were stored incorrectly. Raw chicken was stored over beef and raw steak was stored over corn and okra. In the make unit, raw sausage was stored over a container of salmon patty mix (all RTE ingredients). Store raw animal foods according to their final cooking temperature with the highest temperture stored on the lowest shelf. Food employee took at stainless pan that was stored in contact with the floor and placed another pan of food inside to cook. Foods shall not come in contact with soiled utensils CDI- All foods were moved to the correct stacking order. *A copy of the correct stacking order poster was given to the PIC today.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 90% of the utensils stored clean had food debris on them. Utensils included tongs, plastic containers, serving spoons, knives, spatulas. Food contact shall be clean to sight and touch. CDI- All were sent for re-washing. //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- The ice machine has mold build up inside. Ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold.
- 17 3-403.11 Reheating for Hot Holding - P- Macaroni and cheese and rice were placed into the hot holding cabinet to reheat. They measured 79F and 82F, respectively. Foods shall be reheated to at least 165F within 2 hours. This hot holding unit is not designed to reheat foods within this required time. CDI- Foods were moved to the oven to reheat.
- 18 3-501.14 Cooling - P- Mashed potatoes prepared yesterday and placed in the cooler last night measured 46F today. Foods shall be cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. The entire cooling process shall not exceed 6 hours. CDI- potatoes were discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Slaw in the reach in cooler measured 42F. In the make unit, turkey measured 43F, slaw measured 44F and sliced tomatoes measured 42F. Cold foods shall be held at 41F or below at all times. CDI- Foods were moved to the freezer to cool quickly. A cold holding assessment form was completed, also.
- 31 3-501.15 Cooling Methods - PF- Macaroni and cheese was cooling on the drainboard of the utensil sink at room temperature. Beans and rice cooked this morning were placed into large or deep container with tight lids to cool in the reach in cooler. Cool hot foods using approved cooling methods. These methods include ice baths, ice wands, shallow pans, smaller/thinner portions, use ice as an ingredient, etc. CDI- Macaroni and cheese, rice and beans were placed in shallow pans and placed in the freezer.
4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF- The make unit was operating at 41.5F today. Refrigeration units shall operate so foods are maintained at 41F or below at all times. VR-Verification required for compliance by 3/18/2020. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc when complete.
- 34 4-302.12 Food Temperature Measuring Devices - PF- There was no food thermometer available today to check temperatures of foods. A food thermometer shall be provided and readily accessible for checking food temperatures. VR-Verification required for compliance by 3/27/2020. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc when complete.



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- A large container of sugar and a small cup of salt were not properly labeled. When foods are removed from the original container, they shall be labeled with the common name of the food.
- 37 3-305.14 Food Preparation - C- Foods were being prepared in vat of the utensil sink while the other vat was overflowing with soiled utensils. During preparation, unpackaged foods shall be protected from contamination. //3-307.11 Miscellaneous Sources of Contamination - C- A styrofoam cup was used for scooping foods. Use a scoop with a handle to prevent possible contamination of foods.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- At least 2 wet wiping cloths were stored on food prep tables today. Wet wiping cloths shall be stored in a container of properly mixed sanitizer when not in use.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Ice scoop was stored with the handle touching the ice. Scoops shall be stored on a clean, dry surface, in the food with the handle above the food or in a container of water of at least 135F.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- A stack of container were stored wet. Allow utensils to air dry before stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- There was an open box of single service forks at the front counter. Store single service items in a clean, dry location, where they are not exposed to dust, splash and other contamination and at least 6 inches above the floor.//4-904.11 Kitchenware and Tableware-Preventing Contamination - C- The wire dispenser for the single service cups does not protect the lip contact surface of the cup. Protect single service cups by placing in an approved dispenser or keep the plastic sleeve pulled up on the cups to protect the lip contact surface.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Refrigeration gaskets are torn on cooler. Maintain equipment in good repair. //4-205.10 Food Equipment, Certification and Classification - C- A crock pot labeled for "household use only" was observed in the establishment. Equipment except for microwaves, hoods, mixers, toasters and hot water heaters shall meet ANSI standards or Parts 4-1 and 4-2 of the NC Food Code.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Additional cleaning is needed throughout the kitchen. Areas include: refrigeration gaskets, shelves at the front counter, lower shelves of tables and inside coolers. Maintain nonfood contact surfaces clean.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- There is no cove base in the restroom. Floor-wall junctures shall be coved for easier cleaning. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Several floor tiles are cracked or broken in the kitchen. Grout is also low in prep/utensil washing area. Maintain floors in good repair. //
6-501.12 Cleaning, Frequency and Restrictions - C- Additional floor cleaning is needed under all equipment, along the walls and in corners. Maintain floors clean.
- 54 6-303.11 Intensity-Lighting - C- Light intensity is low at the 2 compartment sink (14 ft-candles), prep table (13-15 ft-candles), make unit (23 ft-candles) and at the cooking equipment (32 ft-candles). Light intensity shall measure at least 50 ft-candles at food prep and cooking areas and at least 20 ft-candles at utensil washing areas.



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✓
Spell

