Food Establishment Inspection Report

Score: 94.5

Establishment Name: 5 LOAVES CATERING
Establishment ID: 3034020614
Location Address: 710 COLISEUM DRIVE
☒ Inspection ☐ Re-Inspection
City: WINSON SALEM State: NC
Date: 08 / 14 / 2013 Status Code: A
Zip: 27106 County: 34 Forsyth
Time In: 10 : 10 ⊗ am ○ pm Time Out: 11 : 30 ⊗ am ○ pm
Permittee: 5 LOAVES CATERING INC
Total Time: 1 hr 20 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: 3
No. of Repeat Risk Factor/Intervention Violations: 1

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	☒	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	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	1.5	0	☐	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3	☒	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	☒	☒	☐	☐
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	☒	☐	☐	☐
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	☐	☒	☐
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	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	☐	☒	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐
					Total Deductions:	5.5					

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Category #: IV

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

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

Permittee: 5 LOAVES CATERING INC

Email 1:

Email 2:

Telephone:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Salmon	Meat cooler	32						
Turkey	Meat cooler	40						
Ambient air	Make unit	40						
BBQ	Walk in cooler	39						
Hot water	Three compartment sink	159						
Quat sanitizer	Bottle in ppm	200						
Rinse cycle	Dish machine	160						

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.

7 3-301.11 Preventing Contamination from Hands - Observed employee prepare garnish for mini sandwiches with bare hands - under Food Code, bare hand contact with ready to eat items is prohibited - must either use utensils or gloves - employee put gloves on to continue preparding dish

Spell

21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - Pans of BBQ in walk in cooler and bins of cut lettuce date marked by date prepared - under Food Code, all potentially hazardous ready to eat products must be properly date marked by date discard/consumed and held for no more than 4 days if held at 41 to 45 deg F or no more than 7 days if held at 41 deg F or less

26 7-201.11 Separation-Storage - Although bottles of sanitizer were stored on bottom shelving of prep tables, they were stored next to clean pans or containers of food - make sure to keep all chemicals, including sanitizer, away from any food contact/perp areas, this includes shelving with food or food containers - moved bottles to separate shelving where they are not near food contact/prep areas

Person in Charge (Print & Sign): Marlene (*First*) Littell (*Last*) Marlene Littell

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

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

REHS Contact Phone Number: (336) 703-3131

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35 3-602.11 Food Labels - Unlabeled container of salt at prep table - make sure all dry goods containers are labeled

38 2-402.11 Effectiveness-Hair Restraints - Observed manager in food prep area without proper hair restraint - must wear proper hair restraint while in food prep areas

45 4-501.11 Good Repair and Proper Adjustment-Equipment - Torn gasket on walk in cooler - have replaced

51 5-501.17 Toilet Room Receptacle, Covered - Trash cans do not have lid in women's restroom - Must have covered trash can in women's restroom

52 5-501.13 Receptacles - No trash can present at handsink - must have trash cans near all handsinks or where waste is generated

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