Γ(Score: 96.5														
Establishment Name: STEAK ESCAPE							Establishment ID: 3034020649								
Location Address: 3320 SILAS CREEK PARKWAY								☐ Inspection ☐ Re-Inspection							
City: WINSTON SALEM State: NC								Date: 12/04/2013 Status Code: A							
Zip: 27103 County: 34 Forsyth								Time In: $0 \ 2 : 0 \ 0 \otimes pm$ Time Out: $0 \ 3 : 4 \ 5 \otimes pm$							
								Total Time: 1 hr 45 minutes							
								Category #: II							
Telephone:								EDA Fetablishment Type:							
Wastewater System: $oxtimes$ Municipal/Community $oxdot$ On-Site Syst							syste	tem FDA Establishment Type: No. of Risk Factor/Intervention Violations: 2							
Wa	Water Supply: ⊠Municipal/Community ☐ On-Site Supply							No. of Repeat Risk Factor/Intervention Violations: 0							
Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing factors that increase the chance of developing foodborne illness.							Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
Public Health Interventions: Control measures to prevent foodborne illness or injury. IN OUT N/A N/O Compliance Status OUT CDI R VR				VD	Ты	ОПТ	- N/	/A N/O		OUT	CDI R VR	+			
S	лреі			IV/O	Compliance Status .2652	OUT CDI R	-			_	and W	ı	001	CDI R VR	
1	_	X			PIC Present; Demonstration-Certification by accredited program and perform duties	2 🗷 🗆		3 🗆	$\overline{}$	$\overline{}$		Pasteurized eggs used where required	1 0.5 0		1
E	npl	oye	e Hea	alth	.2652) 🔀	+			Water and ice from approved source	2 1 0		1
2	X				Management, employees knowledge; responsibilities & reporting	3 1.5 0	\square			Þ	7	Variance obtained for specialized processing	1 0.5 0		1
3	X				Proper use of reporting, restriction & exclusion	3 1.5 0	\neg I \vdash			_		methods e Control .2653, .2654	1 0.0 0		
G	ood	Ну	gieni	c Pr	actices .2652, .2653			1 🔀	$\overline{}$		latai	Proper cooling methods used; adequate	1 0.5 0		1
4	X				Proper eating, tasting, drinking, or tobacco use	210 🗆		2 [+	<u> </u>		equipment for temperature control Plant food properly cooked for hot holding	1 0.5 0		1
5	X				No discharge from eyes, nose or mouth	1 0.5 0	$\square \vdash$	3 🗷	+	+	-	Approved thawing methods used	1 0.5 0		1
$\overline{}$	$\overline{}$	ntin	g Co	nta	mination by Hands .2652, .2653, .2655, .2656			+	+-	╠	-				
6	X				Hands clean & properly washed	420	\Box	4 🗵			f: 1: -	Thermometers provided & accurate	1 0.5 0		1
7	X				No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 1.5 0		5 🗵	_	ntii	ficatio	Food properly labeled: original container	2 1 0		1
8	X				Handwashing sinks supplied & accessible	210 -				on	of Foo	od Contamination .2652, .2653, .2654, .2656, .2657			
$\overline{}$	_	vec	Sou	ırce	.2653, .2655			5 🗷	$\overline{}$	Ī		Insects & rodents not present; no unauthorized animals	2 1 0		
9	X				Food obtained from approved source	210		7 🗵				Contamination prevented during food	2 1 0		1
10				X	Food received at proper temperature	210	$\square \Vdash$	3 🗆	_	+		preparation, storage & display Personal cleanliness	1 0.5		1
11	X				Food in good condition, safe & unadulterated	210 🗆	$\sqcup \vdash \vdash$		+	+		Wiping cloths: properly used & stored			
12			X		Required records available: shellstock tags, parasite destruction	210 -		'	+	+	+	, , , ,	1 0.5 0		1
_	_	ctio	n fro		contamination .2653, .2654						of Lit	Washing fruits & vegetables ensils .2653, .2654	[] [U.5] [U]		-
\rightarrow	X				Food separated & protected	3 1.5 0		_		_	UI UI		1 0.5 0		1
14	X				Food-contact surfaces: cleaned & sanitized	3 1.5 0	\sqcup	2 🔀	+		+	Utensils, equipment & linens: properly stored,	1 0.5 0		1
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	210 🗆	$\square \vdash$	-	-			dried & handled Single-use & single-service articles: properly			1
$\overline{}$	\neg	tiall	у На	izaro	dous Food Time/Temperature .2653		_	3 🗵	+		+	stored & used	1 0.5 0		-
16	X	Ш	Ш	Ш	Proper cooking time & temperatures	3 1.5 0		1 🗵		L		Gloves used properly	1 0.5 0		
17			X		Proper reheating procedures for hot holding	3 1.5 0		Jter		Т	d Equ	ipment .2653, .2654, .2663 Equipment, food & non-food contact surfaces			4
18	X				Proper cooling time & temperatures	3 1.5 0	☐ ^{4!}	5				approved, cleanable, properly designed, constructed, & used	2 🗶 0		J
19			X		Proper hot holding temperatures	3 1.5 0	□ 4 6	5 🗆				Warewashing facilities: installed, maintained, & used; test strips	1 0.5		J
20	X				Proper cold holding temperatures	3 1.5 0	□ 4	7 🗵				Non-food contact surfaces clean	1 0.5 0		
21	X				Proper date marking & disposition	3 1.5 0		Phy:	sical	Fa	cilitie	s .2654, .2655, .2656			
22			X		Time as a public health control: procedures & records	210	48	3 🗷				Hot & cold water available; adequate pressure	2 1 0		J
С	ons	ume	r Ad	lvisc	ory .2653		49	9 🗆				Plumbing installed; proper backflow devices	2 🗙 0		J
23			\boxtimes		Consumer advisory provided for raw or undercooked foods	1 0.5 0	□ ₅₀) 🗵				Sewage & waste water properly disposed	2 1 0		J
\neg	=	y Sı		ptibl	e Populations .2653 Pasteurized foods used; prohibited foods not		5	1 🗵		Ē]	Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0		
24			X		offered	3 1.5 0	$\sqcup \vdash$	2 🔀	+	T	+	Garbage & refuse properly disposed; facilities	1 0.5 0		1
$\overline{}$	hem	ııcal			.2653, .2657			+-	+	\vdash	+	Physical facilities installed, maintained & clean			1
\dashv	X				Food additives: approved & properly used		$\dashv\vdash$	3 🗷	+-	┿	+	Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;	1 0.5 0		1
_		X	□ nos	18/141	Toxic substances properly identified stored, & used	2 🗶 0 🗶 🗆	54	1 _				designated areas used	1 0.5		4
27	$\overline{}$	□ IUS	ance	vviti	h Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced payeen packing criteria or HACCP plan	210						Total Deductions:	3.5		



Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



Establishme	Establishment Name: STEAK ESCAPE						Establishment ID: 3034020649						
Location A	ddress. 3320 SILAS CRE	EEK PAR	KWAY		✓ Inspection □ Re-Inspection Date: 12/04/2013								
	Location Address: 3320 SILAS CREEK PARKWAY City: WINSTON SALEM State: NC						Comment Addendum Attached? Status Code: A						
County: 34				Oomment	7 ladonadin	Attached:	Category #:						
Wastewater S	Wastewater System: Municipal/Community □ On-Site System Water Supply: Municipal/Community □ On-Site System Permittee: SALEM ESCAPE LLC						Email 1: Email 2:						
Permittee:													
Telephone	Telephone:				Email 3:								
	Temperature Observations												
Item cooked	Location sandwich unit 1	Temp 38	Item sliced	Location glass doo	r cooler	Temp 38	Item	Location	Temp				
turkey	sandwich unit 1	38	sliced cheese	glass doo	r cooler	38							
raw philly	sandwich unit 1 - bottom	30	air	3 door ref	rigerator	37							
lettuce	sandwich unit 2	40	hot water	prep sink		145							
sliced	sandwich unit 2	40											
sliced cheese	sandwich unit 2	40											
cooked	glass door cooler	42											
shredded	glass door cooler	43											
needed. I	ine sanitizer was readin PIC remixed sanitizer to Sanitizers, Criteria-Chei	the pro	per concentrati		nitizer must	be mixed	to 50ppm. Test	sanitizer daily and	l mix as				
the wrists touching t	es handling food may no . If employees handling he food. Also, fingerna Prohibition-Jewelry - C	food ha	ive painted or f	ake finger	nails, they r				alry on				
	Translation contains												
Person in Cha	rge (Print & Sign): M ^{at}		rst	L Swopes	.ast	ں ــــــا	Mata Dry	my					
	,	t <i>Fi</i>	rst rst	Swopes	.ast .ast		Mat Ju	my					
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dhhs



Establishment Name: STEAK ESCAPE	Establishment ID: 3034020649

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.



The chlorine sanitizer that the wiping cloths were stored in showed 0ppm of chlorine. Wiping cloths must be stored in sanitizer mixed to the correct concentration. Chlorine sanitizer is to be mixed to 50ppm.

3-304.14 Wiping Cloths, Use Limitation - C

- The french fry cooler by the fryers is in poor repair and must be replaced if it cannot be repaired. / The thumb screws are missing on the lid of the sandwich top refrigerator to the right of the grill and need to be replaced. / Several of the larger lexan containers are cracked and need to be replaced. / Replace the broken refrigerator gaskets on the three door stainless cooler, the glass door cooler and the sandwich top refrigerator.
- The wash water at the three compartment sink must be at least 110F when washing dishes. It was 89F today, however, no employees were actively washing dishes during the inspection.
 - 4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature PF
- The hand sprayer at the three compartment sink is extending below the flood rim of the sink. Replace or repair the sprayer so that a 2" air gap is maintained. / Repiar the faucet at the three compartment sink so the cold water will turn completely off at the cold water handle.

5-205.12 Prohibiting a Cross Connection - P,PF 5-205.15 System Maintained in Good Repair - P

The lighting is low in the restroom and must be increased to at least 20 foot candles at the fixtures. It is currently 5-7 foot candles. 6-303.11 Intensity-Lighting - C



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