and Establishment Inspection Depart

F (	C	)(I	E	SI	labiisnment inspection	Re	ρo	Γl						9	cor	e: .	<u>98</u>	3.5	<u> </u>
-5	tak	olis	hr	ner	nt Name: CALIFORNIA FRESH CATERIN	G						F	st	ablishment ID: 3034020659					
					ress: 3983 HSA CIRCLE	-	Stabilishing IDRe-Inspection ☐ Re-Inspection												
City: WINSTON SALEM						State: NC				Date: 07 / 15 / 2013 Status Code: 4									
-						State: No					Time In: $09:100$ $000$ m Time Out: $11$					8	am		
Zip: 27101 County: 34 Forsyth						Total Time: 2 hrs 25 minutes Total Time: 2 hrs 25 minutes													
Permittee: CENTER FOR PURPOSEFUL LIVING						Category #: IV													
Гelephone:										_	-			_					
N	ast	ew	at	er S	System: ⊠Municipal/Community [	On-	Site	Sys	ster	n				stablishment Type:	1				
N	ate	r S	Sur	ılac	y: ⊠Municipal/Community □ On-	Site S	Supp	ly						Risk Factor/Intervention Violations: Repeat Risk Factor/Intervention Vi			-		
											111	J. C	<i>)</i>	repeat Nisk i actor/intervention vi	Jiatii	7113	<u>'-</u>		
					ness Risk Factors and Public Health Into									Good Retail Practices					
					ibuting factors that increase the chance of developing foodb ventions: Control measures to prevent foodborne illness or		ess.		'	Good	d Re	tail P	rac	tices: Preventative measures to control the addition of pa and physical objects into foods.	athoger	s, ch	iemi	cals,	,
1			_	N/O	Compliance Status	OUT	CDI	R VR	╫	IN	OUT	N/A	N/O	Compliance Status		DUT	СГ	DI R	VR
S		rvis			.2652				-					ater .2653, .2655, .2658					
1	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2 0			28	X				Pasteurized eggs used where required	1	0.5	0 [		
E	mpl	oye	е Не	alth	.2652				29	X				Water and ice from approved source	2	1	0 [		
2	X				Management, employees knowledge; responsibilities & reporting	3 1.5 0			30	X	П	П		Variance obtained for specialized processing	1	0.5 (	0 [	1	d
3	X				Proper use of reporting, restriction & exclusion	3 1.5 0					Tem	npera	atur	methods re Control .2653, .2654			-1-	7	
$\neg$		І Ну	gien	ic Pı	ractices .2652, .2653				_	X				Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	JE	
4	X				Proper eating, tasting, drinking, or tobacco use	2 1 0			32	X	П	П		Plant food properly cooked for hot holding	1	0.5		1	$\frac{1}{1}$
5	X				No discharge from eyes, nose or mouth	1 0.5 0			I —	X		_		Approved thawing methods used	-	0.5	=	-	+
			ig C	onta	mination by Hands .2652, .2653, .2655, .2656				ı⊢	X				Thermometers provided & accurate	1	+		1 -	
_					Hands clean & properly washed	4 2 0			_			ntific	atio	·		0.3	4	-11-	
7	X				No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 1.5 0				×		Itilic	auc	Food properly labeled: original container	2	10		1	10
8	X				Handwashing sinks supplied & accessible	2 1 0			_	$\overline{}$	ntio	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .2	657			-	
$\neg$		ove	d So	urce	.2653, .2655				36	X				Insects & rodents not present; no unauthorized animals		1 (	<u> </u>	1	
9	X				Food obtained from approved source	2 1 0			<b> </b>	×				Contamination prevented during food	2	1 (		1	$\frac{1}{1}$
10				×	Food received at proper temperature	2 1 0			I —	X				preparation, storage & display  Personal cleanliness	_	0.5	_	+	
11	X				Food in good condition, safe & unadulterated	2 1 0			1							+	+		
12			X		Required records available: shellstock tags, parasite destruction	2 1 0			l —	×				Wiping cloths: properly used & stored	1		0 [		
Р	rote	ctio	n fr	om C	Contamination .2653, .2654				_	×		Ш		Washing fruits & vegetables	1	0.5	0 [	<u> </u>	
13	X				Food separated & protected	3 1.5 0						se of	f Ute	ensils .2653, .2654		0.5	al-	1	1
14		X			Food-contact surfaces: cleaned & sanitized	3 🗙 0								In-use utensils: properly stored  Utensils, equipment & linens: properly stored,	_	-	-	_	_
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0			l	X				dried & handled	1	0.5	기L	4	
P	oter	ntial	ly H	azar	dous Food Time/Temperature .2653				43	X				Single-use & single-service articles: properly stored & used	1	0.5	<u> </u>		
16				×	Proper cooking time & temperatures	3 1.5 0			44	X				Gloves used properly	1	0.5	0 [		
17	X				Proper reheating procedures for hot holding	3 1.5 0			U	tens	ils a	nd E	Equ	ipment .2653, .2654, .2663			ļ	Ţ	
18	X				Proper cooling time & temperatures	3 1.5 0			45		X			Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	2	1	<b>I</b>		
$\dashv$	$\boxtimes$	П		П	Proper hot holding temperatures	3 1.5 0	101	10	16	×				constructed, & used Warewashing facilities: installed, maintained, &	1	0.5			
$\dashv$	X	_			Proper cold holding temperatures	3 1.5 0			1⊢—					used; test strips		=	_		
$\dashv$		_				3 1.5 0			┪—	X hvci		Facil	litio	Non-food contact surfaces clean s .2654, .2655, .2656	1	0.5	41	<u> </u>	
21	X	1			Proper date marking & disposition  Time as a public health control: procedures &			#	48			acii	IIIIC	Hot & cold water available; adequate pressure	2	1 (		7	ПП
22			X	duio	records	2 1 0	الالا		l	×				Plumbing installed; proper backflow devices		1 (		1 -	
23	OHS	ume	X X	dviso	Consumer advisory provided for raw or	1 0.5 0			1 ├─					3	$ \equiv$		=		
_	iahl	V Sı		ntih	undercooked foods le Populations .2653	0.5 0	١١٠١٠		ĭ⊢	×				Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied	2	7	+-	4	4
$\overline{}$	X			7.10	Pasteurized foods used; prohibited foods not	3 1.5 0			51	X				& cleaned	1	0.5	0		
_		nica			offered .2653, .2657				52	X				Garbage & refuse properly disposed; facilities maintained	1	0.5	0 [		
$\neg$	X				Food additives: approved & properly used	1 0.5 0			53	X				Physical facilities installed, maintained & clean	1	0.5	<u> </u>		
26	X				Toxic substances properly identified stored, & used	2 1 0			54	×				Meets ventilation & lighting requirements; designated areas used	1	0.5			
_		orma	ance	e wit	h Approved Procedures .2653, .2654, .2658										1		+	t	+





Total Deductions: 1.5

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

Comment Addendum to Food Establishment Inspection Repor
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Location A		AT INCOME	ATERING		Establis	nment II	): 3034020659		
	ddress: 3983 HSA CIR	CLE			⊠Inspec	tion [	Re-Inspection	Date: 07/15/2	013
City: WINS			Sta	ate: NC			•	Status Code	. A
County: 34			Zip: 27101					Category #:	
	System: 🗷 Municipal/Comr				Email 1:				
Water Supply	/:   Municipal/Comr CENTER FOR PURPO				Email 2:				
	:				Email 3:				
Тетерпопе					)bservatio	nc			
Item	Location	Temp	Item	Location	bsei valic	Temp	Item	Location	Temp
raw chicken	reach in cooler	38	beef roast	reach in c	ooler	44			<u>'</u>
beef roast	reach in cooler	39							
lettuce mix	reach in cooler	41	-						
chicken	reach in cooler	44							
rice	reach in cooler	45							
hot water	utensil sink	139							
Margraret	servsafe cert number	000							
			_						
	iolations cited in this repo		<b>Observation</b>						
	eat have food debris or eact surfaces must be o				e metal shav	ings on it	indicating that th	ne blade needs r	epiacing.
Food cont  5 4-501.11 ( be replace		clean to si per Adjustr nents sucl	ght and touch ment-Equipme h as doors, se	n. ent: GC-Th eals, hinges	ne seals on t	he uprigh	it reach in cooler	· door are split a	nd need to
Food cont  5 4-501.11 ( be replace adjusted in	act surfaces must be of Good Repair and Proped. Equipment compoin accordance with mai	per Adjustr nents such nufacturer	ment-Equipment as doors, see is specification	ent: GC-Theals, hingesons.	ie seals on t s, fasteners,	he uprigh and kick	it reach in cooler	door are split al kept intact, tight	nd need to i, and
Food cont  5 4-501.11 ( be replace adjusted in  Person in Char	Good Repair and Proped. Equipment compon accordance with manage (Print & Sign):  thority (Print & Sign):	Beve	ment-Equipment as doors, see is specification	ent: GC-Theals, hingesons.	ie seals on t s, fasteners,	he upright and kick	it reach in cooler plantes shall be	door are split as kept intact, tight	nd need to i, and

AMS.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CALIFORNIA FRESH CATERING Establishment ID: 3034020659

#### **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.





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