City: WINSTON SALEM County: 34 Forsyth County: 34 Forsyth Time In: 26: 10 @ m Time Out: 7: 30 @ m Time	rood Establishinent inspection	rkeport						Sco	ore: <u>9</u>	14.5	_	
Location Address: 961 BALLPARK WAY State: MC Date: 9.7 9.7 2.9 4.5 status Code: A Wastewater System: ESMunicipal/Community On-Site System Wastewater System: Wastewater Syste	Establishment Name: THIRD BASE STAND					Establishment ID: 3034020733						
Time In: 96 5: 10 @ mm Time Out: 7 : 3 @ @	Location Address: 951 BALLPARK WAY											
Time In: 96 5: 10 @ mm Time Out: 7 : 3 @ @	City: WINSTON SALEM State: NC				 ·							
Total Time: _ the 20 minutes Category # : Total Time: _ the 20 minutes Category # : Total Time: _ the 20 minutes Category # : Total Time: _ the 20 minutes Water Supply:												
Category #:												
Wastewater System: Municipal/Community On-Site System Wastewater System: Municipal/Community On-Site Supply No. of Risk Factor/Intervention Violations: 3 No. of Risk Factor/Intervention Violations: 5 No. of	Permittee: LEGENDS HOOF HALFIT LEG											
No. of Risk Factor/Intervention Violations: 3 No. of Risk Factor/Interv	Telephone:			EDA Establishment Type:								
Foodborne Inless Risk Factors and Public Health Interventions Foodborne Inless Risk Factors Foodborne Inless Risk Factors Foodborne Inless Risk Factors Inless Risk Inless Risk Factors Inless Risk Inless Risk Factors Inless Risk Inle	Wastewater System: ⊠Municipal/Community	☐On-Site Sys	ster	n					3		_	
Bisk betacher. Controlluting factors the increase the chance of developing footbornel liessos proving the betable heater-betace-control masses by provert bodomic rises so required by the betable heater-beta-control masses by provert bodomic rises so required. If y y y PiC Present. Demonstration Certification by 2 y y y y y y y y y	Water Supply: ⊠Municipal/Community ☐On											
In Out Na No Compliance Status					Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,							
Supervision Proper continuation Proper				and physical objects into foods.								
	551171111111111111111111111111111111111	OUT CDI R VR	-					·	OUT	CDI R	√R	
Employee Health 265	1 PIC Present; Demonstration-Certification by							,,	1 05 0		7	
Management, employees knowledge; responsibilities & reporting, restriction & exclusion 1 1 1 1 1 1 1 1 1	accredited program and perform duties		-								귀	
		3 1.5 0						• •	-		긤	
A		3 1.5 0	_		\perp			methods	1 0.5 0		╝	
			1 —		rem	ipera		·			7	
No discharge from eyes, nose or mouth Tie3 (0 □ − − − − − − − − − − − − − − − − −		210	1				_	equipment for temperature control	-		븨	
Preventing Contamination by Hands 2652, 2653, 2655, 2656	5 🛛 No discharge from eyes, nose or mouth	1 0.5 0				\equiv	=	1 1 7			븨	
Food International Contract with NTE Toods or pre- approved alternate procedure properly followed Section Contract with NTE Toods or pre- approved alternate procedure properly followed Section Contract with NTE Toods or pre- approved Source			ı⊢				Ц,	Approved thawing methods used	-		긬	
S	6 🗵 🗌 Hands clean & properly washed	420			-			·	1 0.5		긜	
		3 1.5 0			Ider	ntific	$\overline{}$				4	
Approved Source		2 🗶 0 🗶 🗆 🗆			ntio	n of		,			4	
Second obtained from approved source 2 1 0 0 0 0 0 0 0 0 0	Approved Source .2653, .2655			_		11 01		Insects & rodents not present; no unauthorized			7	
10	9 🗵 🗌 Food obtained from approved source	210	-				-	Contamination prevented during food	-		킈	
1	10 🗆 🖾 Food received at proper temperature	210	1					· · · · · · · · · · · · · · · · · · ·			=	
	11 🛛 🗌 Food in good condition, safe & unadulterated	210	1				-+		\vdash	-	릐	
Protection from Contamination 2653, 2654 3 3 0	12 Required records available: shellstock tags, parasite destruction	210	1				\rightarrow				븨	
Non-food contact surfaces: cleaned & sanitized 3 3 3 3 3 3 3 3 3	Protection from Contamination .2653, .2654		_			Ш		<u> </u>	1 0.5 0		4	
1	13 🗵 🗌 🖂 Food separated & protected	3 1.5 0	_	_		se oi	\neg				7	
Proper disposition of returned, previously served, 2 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	14 🛛 🗌 Food-contact surfaces: cleaned & sanitized	3 1.5 0			Н						#	
Potentially Hazardous Food Time/Temperature 2653	15 🛛 🗆 Proper disposition of returned, previously served reconditioned, & unsafe food	, 210	-		H		_			-	릐	
Description Proper reheating procedures for hot holding 3 5 0 0 0 0 0 0 0 0 0	Potentially Hazardous Food Tlme/Temperature .2653		١—		×		- 1	stored & used			븨	
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, supervised, sused approved, cleanable, properly designed, sused approved approved approved approved approved approved ap	16 🗵 🗌 🔲 Proper cooking time & temperatures	3 1.5 0	-		ш				1 0.5 0		긜	
18	17 🗵 🗌 🔲 Proper reheating procedures for hot holding	3 1.5 0	U	tens	ils a	ind I						
19	18 🛛 🖂 🖂 Proper cooling time & temperatures	3 1.5 0	45		X			approved, cleanable, properly designed,	2 1 🗶		긔	
20	19 ☒ ☐ ☐ Proper hot holding temperatures	3 1.5 0	46	×			,	Warewashing facilities: installed, maintained, &	1 0.5 0		3	
Proper date marking & disposition 3 13 0	20 🔲 🔀 🔲 Proper cold holding temperatures	315 🗶 🗶 🗆 🗆	1 —		X			, , , , , , , , , , , , , , , , , , ,	1 0.5		Ħ	
Time as a public health control: procedures & 2 1 0	21 🛛 🗆 Proper date marking & disposition	3 1.5 0	┥┕─		$\overline{}$	Faci						
Consumer Advisory 2653 23	22		48	X				Hot & cold water available; adequate pressure	2 1 0		司	
23			49	X				Plumbing installed; proper backflow devices	2 1 0		J	
Highly Susceptible Populations .2653 24	Consumer advisory provided for raw or	1 0.5 0	1⊢					Sewage & waste water properly disposed	2 1 0		1	
24	Highly Susceptible Populations .2653		i I—			П	-	Toilet facilities: properly constructed, supplied			\exists	
Chemical 2653, 2657 25 □ □ ☒ Food additives: approved & properly used □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □		3 1.5 0	-		Н		_				긤	
26			╙		\vdash			maintained	$\overline{}$		4	
Conformance with Approved Procedures .2653, .2654, .2658		[1][0.5][0] [] [∤		×			•			긔	
			54	X				designated areas used	1 0.5 0		\exists	
			-					Total Deductions:	5.5			





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

Establishme	Establishment Name: THIRD BASE STAND					Establishment ID: 3034020733						
Location A	Address: 951 BALLPARI	K WAY			⊠Inspe	ection	Re-Inspection	Date: 07/07/2	2014			
	City: WINSTON SALEM State: NC						Attached?	Status Code				
County: 3			Zip: ²⁷¹⁰¹		Commen	it / taacriaarii	Trittaerieu.	Category #:				
, <u> </u>	System: 🛛 Municipal/Comi	munity 🗌			Email 1			category m				
Water Supp			On-Site System									
	: LEGENDS HOSPITALI	TY LLC			Email 2							
Telephone	e:				Email 3	b:						
				erature C	bservati							
Item barbeque	Location commissary walk-in	Temp 41	Item hamburgers	Location steam tab	ole	Temp 168	Item	Location	Temp			
raw chicken	make unit	45	chili	steam tab	ole	146	-					
tomatoes	refrigerator	38	barbeque	steam tab	ole	156						
cole slaw	small refrigerator	38	hot dogs	steam tab	ole	155						
cole slaw	small refrigerator	40	lettuce	condimen	it table	58						
hamburgers	hot holding cabinet	140	tomatoes	condimen	it table	62						
hot dogs	hot holding cabinet	153	slaw	condimen	ıt table	40						
chicken	hot holding	167										
			Observation	ns and C	orrective	Actions						
	(A)(2) and (B) Potentia and tomatoes were 46								g - P Lettuce			
must be I 7-202.12	Identifying Information labeled properly to iden Conditions of Use - P,l used according to man	ntify the co	ontents stored ammonium s	within. anitizer bot			·					
Person in Cha	arge (Print & Sign):	Fi	irst	1	Last		KK 5		/			
Regulatory Au	uthority (Print & Sign):	Fi	irst	L	Last	h	The place	k.				
	REHS ID:	1846 - W	/illiams, Tony	,		Verific	ation Required Da	ite: / /				
REHS (— Contact Phone Number:	<i>(</i>)	<u> </u>					<u> </u>				
TALLIO (The Control of the Co	\/										

this



Comment Addendum to Food Establishment Inspection Report Establishment Name: THIRD BASE STAND Establishment ID: 3034020733 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. 4-302.12 Food Temperature Measuring Devices - PF Provide thermometers with small diameter probes. 3-306.11 Food Display-Preventing Contamination by Consumers 37 A sneezeguard is needed on the end of the topping bar. 3-305.11 Food Storage-Preventing Contamination from the Premises - C Food stored on the floor in the walk-in cooler. Keep food stored off the floor min. 6 inches. 3-304.14 Wiping Cloths, Use Limitation - C The wiping cloth sanitizer buckets were being stored on the floor. They must be stored 39 above the floor at all times. 3-304.12 In-Use Utensils, Between-Use Storage - C Cup used as scoop. Ice shovel stored on top of ice machine. Use scoops with a handle and keep handles out of product. Store ice scoops on a clean dry surface and protected. 4-901.11 Equipment and Utensils, Air-Drying Required - C Pans stacked wet. Air dry utensils before stacking. 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single service cups were 43 not stored protected. Store single service cups protected. 4-402.12 Fixed Equipment, Elevation or Sealing - C The soda crates being used as shelving under the counters is not approved. Use approved shelving that maintains at least 6" of clearance and facilitates cleaning.



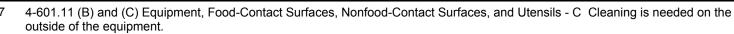
45



Establishment Name: THIRD BASE STAND Establishment ID: 3034020733

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.





52 Clean dumpster pad.

53 Clean floors in the commissary area.





Establishment Name: THIRD BASE STAND Establishment ID: 3034020733

Observations and Corrective Actions

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Establishment Name: THIRD BASE STAND Establishment ID: 3034020733

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