Food Establishment Inspection Report

Score: 87.5

Establishment Name: DAT S GOOD FOOD
Establishment ID: 3034020763
Location Address: 1521 EAST FIFTH STREET
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 07 / 07 / 2014 Status Code: A
Zip: 27101 County: 34 Forsyth
Time In: 01 : 30 ○ am ⊗ pm Time Out: 4 : 40 ○ am ⊗ pm
Permittee: DAT S GOOD FOOD LLC
Total Time: 3 hrs 10 minutes
Telephone:
Category #: III
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 8
No. of Repeat Risk Factor/Intervention Violations: 3

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	☒		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	☒	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	☒	0	☒	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	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	☒	1.5	0	☐	☒	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	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	☒	0	☒	☒	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3	1.5	☒	☒	☐	☐
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	☒	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☐	☒			Insects & rodents not present; no unauthorized animals	2	1	☒	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☐	☒			Personal cleanliness	☒	0.5	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	☒	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1	☒	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	1	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	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	0.5	☒	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 12.5

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City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: III

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

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

Permittee: DAT S GOOD FOOD LLC

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	steam table	116	ham	reach-in cooler	40	hot dogs	make unit bottom	43
chicken	steam table	133	bologna	reach-in cooler	40			
rice	steam table	158	hot water	3 comp. sink	149			
cabbage	steam table	126	chili	heat lamp	115			
mac & cheese	steam table	117	greens	stove	172			
baked beans	steam table	133	cabbage	stove	199			
green beans	steam table	155	slaw	make unit	42			
hot water	3 comp. sink	168	lettuce	make unit	46			

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.

1 2-102.12 Certified Food Protection Manager - C PIC was not a CFPM. CFPM must be on-site during hours of food preparation.

Spell

4 2-401.11 Eating, Drinking, or Using Tobacco - C Employee beverages stored in unapproved bottle and cup with a lid but without straw. Employees must store beverages in approved containers that prevent the contamination of hands while drinking from them. Beverages discarded as corrective action.

6 2-301.14 When to Wash - P Employee handled dirty utensils, returned to working with a clean utensil and began to donn gloves to work with food without washing hands. Employees must wash hands before handling clean utensils and before donning gloves to work with food. Employee washed as corrective action.

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

Regulatory Authority (Print & Sign): *First* *Last*

REHS ID: 1846 - Williams, Tony Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

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13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw bacon and sausages stored with ready to eat food items. Store raw animal foods below ready-to-eat food items. Items relocated as corrective action.

14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Metal pans required additional cleaning to remove food debris. Wash, rinse, and sanitize utensils clean to sight and touch.
Utensils sent to be rewashed as corrective action.
4-703.11 Hot Water and Chemical-Methods - P Hot water for sanitizing was 149 F. When sanitizing, maintain hot water at 171 F or above.

19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Chicken was 116-133 F, cabbage 126-133 F, mac & cheese 117 F, and chili 115-119 in hot holding. When hot holding, maintain PHF at 135 F or above.

21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Opened lunch meat packages were not date-marked. For items kept in the establishment for more than 24 hours, date-mark items to indicate the date the package was opened or an item was prepared in the facility.

26 7-202.12 Conditions of Use - P,PF Quat. sanitizer bottle was filled with concentrate. Quat. sanitizer must be mixed to required strength of 150-400 ppm for sanitizing utensils.

34 4-302.12 Food Temperature Measuring Devices - PF Metal stem thermometer does not contain a thin diameter probe. Replace FTMD with one that has a small diameter probe to check thin pieces of meat.

36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C
6-501.111 Controlling Pests - PF Dead roach found on the door frame to bathroom. Eliminate pests.

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38 2-402.11 Effectiveness-Hair Restraints - C PIC was preparing food without a hair restraint. Employees involved in food preparation must wear a hair restraint.

41 3-304.12 In-Use Utensils, Between-Use Storage - C Cup used as a scoop. Provide a scoop with a handle and store with handle protruding out of food item.

43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single service items stored on the floor of the kitchen and on top of equipment in a restroom. Store single service items min. 6 inches above the floor. Do not store single service items in the restrooms.

53 6-501.12 Cleaning, Frequency and Restrictions - C Clean floors near the wheels at the fryers.

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