Food Establishment Inspection Report

Score: 98.5

Establishment Name: RONNI'S
Location Address: 1615 LEWISVILLE-CLEMMONS RD.
City: CLEMMONS   State: NC
Zip: 27012   County: 34 Forsyth
Permittee: RONNI'S INC.
Telephone: (336) 766-5822
Wastewater System: [X] Municipal/Community   [ ] On-Site System
Water Supply: [X] Municipal/Community   [ ] On-Site Supply

Establishment ID: 3034010368
[X] Inspection   [ ] Re-Inspection
Date: 10/21/2020   Status Code: A
Time In: 8:55 AM   Time Out: 10:25 AM
Total Time: 1 hrs 30 min
Category #: III
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 1
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.
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	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2 / 0			
					Employee Health .2652				
2	X				Management, employees knowledge; responsibilities & reporting	3 / 1.5 / 0			
3	X				Proper use of reporting, restriction & exclusion	3 / 1.5 / 0			
					Good Hygienic Practices .2652, .2653				
4	X				Proper eating, tasting, drinking, or tobacco use	2 / 1 / 0			
5	X				No discharge from eyes, nose or mouth	1 / 0.5 / 0			
					Preventing Contamination by Hands .2652, .2653, .2655, .2656				
6	X				Hands clean & properly washed	4 / 2 / 0			
7				X	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 / 1.5 / 0			
8	X				Handwashing sinks supplied & accessible	2 / 1 / 0			
					Approved Source .2653, .2655				
9	X				Food obtained from approved source	2 / 1 / 0			
10				X	Food received at proper temperature	2 / 1 / 0			
11	X				Food in good condition, safe & unadulterated	2 / 1 / 0			
12			X		Required records available: shellstock tags, parasite destruction	2 / 1 / 0			
					Protection from Contamination .2653, .2654				
13	X				Food separated & protected	3 / 1.5 / 0			
14	X				Food-contact surfaces: cleaned & sanitized	3 / 1.5 / 0			
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	2 / 1 / 0			
					Potentially Hazardous Food Time/Temperature .2653				
16				X	Proper cooking time & temperatures	3 / 1.5 / 0			
17				X	Proper reheating procedures for hot holding	3 / 1.5 / 0			
18				X	Proper cooling time & temperatures	3 / 1.5 / 0			
19				X	Proper hot holding temperatures	3 / 1.5 / 0			
20	X				Proper cold holding temperatures	3 / 1.5 / 0			
21		X			Proper date marking & disposition	3 / 1.5 / 0	X	X	
22	X				Time as a public health control: procedures & records	2 / 1 / 0			
					Consumer Advisory .2653				
23			X		Consumer advisory provided for raw or undercooked foods	1 / 0.5 / 0			
					Highly Susceptible Populations .2653				
24			X		Pasteurized foods used; prohibited foods not offered	3 / 1.5 / 0			
					Chemical .2653, .2657				
25	X				Food additives: approved & properly used	1 / 0.5 / 0			
26	X				Toxic substances properly identified stored, & used	2 / 1 / 0			
					Conformance with Approved Procedures .2653, .2654, .2658				
27			X		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			X		Pasteurized eggs used where required	1 / 0.5 / 0			
29	X				Water and ice from approved source	2 / 1 / 0			
30			X		Variance obtained for specialized processing methods	1 / 0.5 / 0			
					Food Temperature Control .2653, .2654				
31	X				Proper cooling methods used; adequate equipment for temperature control	1 / 0.5 / 0			
32				X	Plant food properly cooked for hot holding	1 / 0.5 / 0			
33	X				Approved thawing methods used	1 / 0.5 / 0			
34	X				Thermometers provided & accurate	1 / 0.5 / 0			
					Food Identification .2653				
35	X				Food properly labeled: original container	2 / 1 / 0			
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657				
36		X			Insects & rodents not present; no unauthorized animals	2 / X / 0	X		
37	X				Contamination prevented during food preparation, storage & display	2 / 1 / 0			
38	X				Personal cleanliness	1 / 0.5 / 0			
39	X				Wiping cloths: properly used & stored	1 / 0.5 / 0			
40		X			Washing fruits & vegetables	1 / 0.5 / X			
					Proper Use of Utensils .2653, .2654				
41	X				In-use utensils: properly stored	1 / 0.5 / 0			
42	X				Utensils, equipment & linens: properly stored, dried & handled	1 / 0.5 / 0			
43	X				Single-use & single-service articles: properly stored & used	1 / 0.5 / 0			
44	X				Gloves used properly	1 / 0.5 / 0			
					Utensils and Equipment .2653, .2654, .2663				
45		X			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 / 1 / X			
46	X				Warewashing facilities: installed, maintained, & used; test strips	1 / 0.5 / 0			
47	X				Non-food contact surfaces clean	1 / 0.5 / 0			
					Physical Facilities .2654, .2655, .2656				
48	X				Hot & cold water available; adequate pressure	2 / 1 / 0			
49	X				Plumbing installed; proper backflow devices	2 / 1 / 0			
50	X				Sewage & waste water properly disposed	2 / 1 / 0			
51	X				Toilet facilities: properly constructed, supplied & cleaned	1 / 0.5 / 0			
52	X				Garbage & refuse properly disposed; facilities maintained	1 / 0.5 / 0			
53		X			Physical facilities installed, maintained & clean	1 / X / 0			
54	X				Meets ventilation & lighting requirements; designated areas used	1 / 0.5 / 0			

Total Deductions: 1.5

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010368

☒ Inspection ☐ Re-Inspection   Date: 10/21/2020

Comment Addendum Attached? ☒   Status Code: A

Water sample taken? ☐ Yes ☒ No   Category #: III

Email 1: gprain1@bellsouth.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Cl sanitizer (ppm)	spray bottle	100	hot water	3 comp sink	136			
quat sanitizer (ppm)	spray bottle	200	ServSafe	Warren Nouchi 2/22/24	00			
diced tomatoes	prep cooler	37						
hot dog	pep cooler	37						
sausage	pizza prep cooler	35						
slaw	2 door cooler	37						
beef topping	2 door cooler - storage room	38						
celery water	walk-in cooler	37						

Person in Charge (Print & Sign): Warren [First] Nouchi [Last]   _Warren C Nouchi_

Regulatory Authority (Print & Sign): Aubrie [First] Welch [Last]   _Aubrie Welch REHS_

REHS ID: 2519 - Welch, Aubrie   Verification Required Date:

REHS Contact Phone Number: (336) 830-4460

North Carolina Department of Health & Human Services   • Division of Public Health   • Environmental Health Section   • Food Protection Program

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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.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Opened container of anchovies was not date marked. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - anchovies voluntarily discarded.

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36   6-501.111 Controlling Pests - C Flies present in cabinets in back "corral" area where boxed single-service items stored. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects...shall be controlled to eliminate their presence on the premises by: using methods, if pests are found, such as trapping devices; and eliminating harborage conditions.

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40   3-302.15 Washing Fruits and Vegetables - C Mushrooms come in pre-sliced, but not washed - instructions on package indicate that mushrooms should be rinsed. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form.

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45   4-501.11 Good Repair and Proper Adjustment-Equipment - C prep tables with rusted legs/shelving (by pizza oven, next to fryers holding steam unit). Some ice buildup in 2 door work top freezer around doors. Equipment shall be maintained in good repair.

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53   6-201.11 Floors, Walls and Ceilings-Cleanability - C Old building; some ceiling damage around vents, back "corral" area does not meet current construction standards. Kitchen floor has been replaced with composite flooring since last inspection; work on sealing/caulking coved base to wall to eliminate gaps. Clean floor in walk-in freezer. Floors, floor covering, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are easily cleanable.

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