

Food Establishment Inspection Report

Score: 92

Establishment Name: MAYBERRY RESTAURANT

Establishment ID: 3034010781

Location Address: 50A MILLER ST

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: MIKE RANKIN

Telephone: (336) 724-3682

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/28/2025 Status Code: A

Time In: 10:15 AM Time Out: 2:05 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	X
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O	Proper date marking & disposition	3	1.5	<input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Thermometers provided & accurate	1	0.5	<input checked="" type="checkbox"/>
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	X
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Single-use & single-service articles: properly stored & used	1	0.5	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/>	0.5	0
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Warewashing facilities: installed, maintained & used; test strips	1	<input checked="" type="checkbox"/>	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					8



Comment Addendum to Food Establishment Inspection Report

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 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: MIKE RANKIN
 Telephone: (336) 724-3682

Establishment ID: 3034010781
☒ Inspection ☐ Re-Inspection Date: 05/28/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: rankinmd140@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili/reheat for hot holding	181.0				
Bean and Bacon Soup/reheat for hot holding	200.0				
Vegetable Soup/reheat for hot holding	181.0				
Hot Dogs/reheat for hot holding	200.0				
Chicken Salad/walk-in cooler	42.0				
Hot Dogs/walk-in cooler	44.0				
Cut Red Cabbage/walk-in cooler	42.0				
Soup/walk-in cooler	44.0				
Macaroni/upright cooler	39.0				
Sliced Ham/make-unit	39.0				
Sliced Turkey/make-unit	40.0				
Shredded Lettuce/make-unit	41.0				
Sliced Tomatoes/make-unit	41.0				
Pimento Cheese/make-unit	42.0				
Egg Salad/make-unit	40.0				
Pasta Salad/make-unit	45.0				
Pulled Pork/make-unit	56.0				
C. Sani/dish machine	50.0				
C. Sani/bucket	200.0				
Hot Water/3-compartment sink	143.0				

Person in Charge (Print & Sign): Juan *First* Esquivel *Last*
 Regulatory Authority (Print & Sign): Victoria *First* Murphy *Last*

REHS ID: 2795 - Murphy, Victoria Verification Dates: Priority:

REHS Contact Phone Number: (336) 703-3813

Priority Foundation: Core:

Authorize final report to
be received via Email:



North Carolina Department of Health & Human Services

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 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: MAYBERRY RESTAURANT

Establishment ID: 3034010781

Date: 05/28/2025 **Time In:** 10:15 AM **Time Out:** 2:05 PM

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.

- 2 2-102.12 (A) Certified Food Protection Manager-REPEAT-C: There was no certified food protection manager on duty during the inspection. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-PF: The following items were observed soiled in the clean dish area: 3 pans, 2 scoops, 1 grate. Food-contact surfaces shall be clean to sight and touch. CDI: An employee took all items off of the clean dish shelf and washed them.//4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency-P: Per conversation with employee, the ice cream scoop aren't being washed, rinsed, and sanitized at least every 4 hours throughout the day. (C) Except as specified in (D) of this section, if used with TCS foods, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI: The employee was educated on the proper cleaning frequency.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-REPEAT-P: The following items measured at temperatures above 41 F: (walk-in cooler) chicken salad (42 F), hotdogs (44 F), cut red cabbage (42 F), soup (44 F), (cook line) pimento cheese (42 F), pasta salad (45 F), pulled pork (56 F). TCS foods shall be maintained at a temperature of 41 F or below. CDI: The walk-in cooler was defrost mode and elevated the food past 41 F in the walk-in cooler. All items in the walk-in cooler were placed in the walk-in freezer and cooled to 38 F and the temperature of the walk-in cooler was adjusted from 40 F to 36 F. The pasta salad, cabbage, and pulled pork were discarded.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking-PF: Several items prepared two days prior including (macaroni, chicken salad, hot dogs, and soup) were without date-marking within the establishment. (A) Except when packaging food using a reduced oxygen packaging method as specified under § 3-502.12, and except as specified in (E) and (F) of this section, refrigerated, ready-to-eat TCS food for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5C (41F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. CDI: Education was given and the PIC placed labels on all the items.
- 36 4-204.112 Temperature Measuring Devices - Functionality-C: The external thermometer on the walk-in cooler isn't working. (A) In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-C: Label the containers of sugar on the dry storage shelf. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-REPEAT-C: Several pans were observed stacked and stored wet on the clean dish shelf. After cleaning and sanitizing, equipment and utensils: (A) Shall be air-dried.//4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-REPEAT-C: Clean dishes area being stored in soiled bins/ice cream cups are being stored on a soiled white net mat at the ice cream station. (A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:(1) In a clean, dry location;(2) Where they are not exposed to splash, dust, or other contamination
- 45 4-904.11 Kitchenware and Tableware - Preventing Contamination-REPEAT-C: Styrofoam cups were stored over stacked beside the drink machine at the front counter. (C) Except as specified under (B) of this section, single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. *no contamination was observed*
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: The door of the walk-in cooler is rusted and corroding/the outer bases of the walk-in cooler and freezer are rusted and corroding/shelves are rusting and tarnishing throughout the facility/replace broken panel at the base of the ice cream freezer holding the microwave at the ice cream station /the walk-in cooler floor is rusted/the oven is being held together with a piece of card board/replace gaskets in reach-in refrigeration units/seal holes in wall of walk-in cooler/reattach undercounter panel/repaint the walk-in cooler walls and ceilings. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces-REPEAT-C: Replace worn cutting boards at the ice cream station. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency-C: Thorough cleaning is needed inside the dish machine to remove the

heavy lime build-up. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.

- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed to/on the following: Ice cream freezers/mats holding ice cream cups, outer shield of the small ice machine, walk-in freezer floor, walk-in cooler ceiling, vents above grill, gaskets of reach-in refrigeration, walk-in freezer floor, gaskets in reach-in refrigeration units, and shelving throughout the facility. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Recaulk around handwashing sinks in the women's restroom/ rettach/replace base cove throughout the facility/repair damaged corner wall/replace damaged tiles throughout the facility/replace escutcheon plates on pipes under the handwashing sinks in the kitchen area/seal holes in walls in the warewashing area/attach the front handwashing sink to the wall/the black panel on the wall under the vanity needs to be reattached in the men's restroom. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions- REPEAT-C: Thorough cleaning is needed to/on the following: walls throughout the facility, ceiling throughout the facility, floors throughout the facility, floors under all equipment, and all floor drain. Physical facilities shall be cleaned as often as necessary to keep them clean.