

# Food Establishment Inspection Report

Score: 96

Establishment Name: PFACFTOWN KITCHEN/RAINBOW CATERING

Establishment ID: 3034010979

Location Address: 4683 YADKINVILLE RD.

Inspection  Re-Inspection

City: PFACFTOWN

State: NC

Date: 07/23/2021

Status Code: A

Zip: 27040

County: 34 Forsyth

Time In: 12:45 PM

Time Out: 2:50 PM

Permittee: RAINBOW CATERING, LLC

Total Time: 2 hrs 5 min

Telephone: (336) 922-6998

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 4

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

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/C	Compliance Status	OUT	CDI
<b>Safe Food and Water .2653, .2655, .2658</b>						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0
<b>Food Temperature Control .2653, .2654</b>						
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0
<b>Food Identification .2653</b>						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>						
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0
<b>Proper Use of Utensils .2653, .2654</b>						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0
<b>Utensils and Equipment .2653, .2654, .2663</b>						
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0
<b>Physical Facilities .2654, .2655, .2656</b>						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0
<b>Total Deductions:</b>					<b>4</b>	



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PFAFFTOWN KITCHEN/RAINBOW CATERING  
 Location Address: 4683 YADKINVILLE RD.  
 City: PFAFFTOWN State: NC  
 County: 34 Forsyth Zip: 27040  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: RAINBOW CATERING, LLC  
 Telephone: (336) 922-6998

Establishment ID: 3034010979  
 Inspection  Re-Inspection Date: 07/23/2021  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: contact@RAINBOWCATERINGNC.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
Food protection manager	Jimmie Burton	4/3/23						
hot water	3 comp sink	137.0						
chlorine sanitizer	ppm 3 comp sink	100.0						
chlorine sanitizer	ppm bottle	100.0						
corn	upright cooler	47.0						
BBQ	upright cooler	48.0						
beans	upright cooler	38.0						
pasta	upright cooler	38.0						
cheese	white upright	41.0						
lettuce	make unit	40.0						
tomatoes	make unit	40.0						
grilled onions	make unit	40.0						
potato salad	make unit	38.0						
slaw	make unit	40.0						
BBQ	reach in	41.0						
tomatoes	reach in	41.0						

Person in Charge (Print & Sign): Jimmie First Last  
Burton  
 Regulatory Authority (Print & Sign): Lauren First Last  
Pleasants

*J. Burton*  
 \_\_\_\_\_  
*Lauren Pleasants*  
 \_\_\_\_\_

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

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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.

- 6 2-301.12 Cleaning Procedure - P/ 2-301.14 When to Wash - P- Operator washed hands and used bare hands to turn off faucet. Hands shall be washed any time they are contaminated and food employees may use paper towels or another clean barrier to turn off faucets to avoid recontaminating hands. CDI- Employee educated and washed hands with correct procedure. 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Three tongs, 2 ladles, a spatula, and a plastic container soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI - Items placed at 3 compartment sink to be washed, rinsed, and sanitized. 0 pts.
- 18 3-501.14 Cooling - P - Metal pan of BBQ 48F and metal pan with cooked corn on the cob 47F stored in upright cooler at cook line. Items were prepared the previous day. Cooked potentially hazardous food shall be cooled with 2 hours from 135F to 70F, and from 135F to 41F within a total of 6 hours. Use proper cooling methods to meet cooling time and temperature criteria. CDI- Corn and BBQ voluntarily discarded.
- 26 7-201.11 Separation-Storage - P - Containers of chafing fuel stored on shelf above prep area. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: separating the poisonous or toxic materials with spacing or partitioning; and locating the materials in an area that is not above equipment, food, utensils, and single-use articles. CDI- Fuel moved to lower shelf. 0 pts.
- 31 3-501.15 Cooling Methods - PF - REPEAT- BBQ 48F and corn on the cob 47F cooked the previous day were stored covered in the upright cooler and did not meet time and temperature cooling criteria specified under 3-501.14. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI- BBQ and corn voluntarily discarded.
- 36 6-202.15 Outer Openings, Protected - C - Back door needs new weather stripping and threshold as light from outside can be seen around the door and could be an entrance for pests. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Repair door. 0 pts.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF - Rusted butcher knife, ladle with loose screws, cracked metal spatula, and cracked and melted plastic container stored with clean dishes. Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices, and finished to have smooth welds and joints. CDI- Utensils segregated from other utensils for operator to remove from establishment.
- 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repair or replace loose ceiling piece in large microwave. Replace missing screw in steel panel under hood. Remove rust from underside of 3 compartment sink basins and drainboards. Repair broken 2 door cooler. In white cooler, door liner is cracked. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on gaskets of make unit reach in cooler and 2 door reach in freeze and in basins of steam table. Nonfood-contact surfaces shall be clean to sight and touch. 0 pts.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Toilets and sinks in both restrooms are soiled and need more frequent cleaning. Maintain plumbing fixtures clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Second storage shed in back of building is raw wood and unapproved for storage of utensils and single-service articles. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Replace broken FRP and cornerguards at handwashing sink. Caulk toilets to the floor. Repair damaged back door. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions - C - Additional cleaning needed on walls in restrooms and on walls surrounding dishwashing area. Physical facilities shall be maintained clean.