

Food Establishment Inspection Report

Score: 95

Establishment Name: SUBWAY

Establishment ID: 3034011530

Location Address: 2537-B LEWISVILLE-CLEMMONS RD

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: NEWSOME KITE INVESTMENTS, INC

Telephone: (336) 766-3016

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/23/2021 Status Code: A

Time In: 1:10 PM Time Out: 3:25 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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"/> OUT/N/A				
Certified Food Protection Manager		1	0		
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"/> IN <input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	X	X
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"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	X	0	X X
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 <input checked="" type="checkbox"/> OUT				
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 <input checked="" type="checkbox"/> 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"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	X	
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
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"/> IN <input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	X
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"/> IN <input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	X
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	X	X
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	X
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	X
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: NEWSOME KITE INVESTMENTS, INC
 Telephone: (336) 766-3016

Establishment ID: 3034011530
 Inspection Re-Inspection Date: 11/23/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: noah.b.bailey@gmail.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
meatball	steam well	147.0						
steak	makeline	38.0						
shredded lettuce	makeline	41.0						
tuna	walk-in cooler	41.0						
rotisserie chx	walk-in cooler	40.0						
hot water	3 comp sink	134.0						
Cl sani	Sanitation (after refilling, nrm)	50						
quat sani	3 comp sink (ppm)	200						
ServSafe	Noah Bailey 11/21/24	0						

Person in Charge (Print & Sign): Noah *Noah B. Bailey*
First *Last*
Bailey

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

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

REHS Contact Phone Number: (336) 703-3131

Comment Addendum to Inspection Report

Establishment Name: SUBWAY

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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.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Establishment does not have written procedures. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI - REHS provided and example cleanup plan; education about this new requirement.
- 8 2-301.14 When to Wash (P) 2-301.12 Cleaning Procedure (P) - Repeat. At beginning of inspection, employee touched face mask then prepared to don gloves without washing hands. Employees observed washing hands for less than 10 seconds and then turning off faucet with just washed hands, thereby re-contaminating hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep including working with exposed food, clean equipment and utensils, and unwrapped single-use articles; before donning gloves to initiate a task that involves working with food; after engaging in other activities that contaminate the hands. Food employees shall clean their hands and exposed portions of arms for at least 20 seconds - rinse under clean, running warm water; apply soap; rub together vigorously for 10-15 seconds while paying particular attention to underneath fingernails, finger tips, areas between the fingers; thoroughly rinse under clean, running warm water. CDI - manager spoke with employees, good hand washing observed during remainder of inspection.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Prep cooler behind front line not working and was unplugged. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide correct food temps.
- 40 2-303.11 Prohibition - Jewelry (C) Employee wearing wrist band/hair tie on wrist. Employees that prepare food must not wear jewelry on their hands or wrists, with the exception of one plain band like a wedding ring. Repeat.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Several black handled scoops at make line had handles contacting the food (i.e, steak). During pauses in food prep or dispensing, food prep and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; on a clean portion of the food prep table if cleaned and sanitized at least once every 4 hours; in a container of water that is maintained at 135F or above; in running water of sufficient velocity to flush particulates to the drain.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Metal pans stored on lowest shelf of shelving unit, where they could be exposed to splash from floor cleaning. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Opened sleeve of cups, package of straws stored under cabinet in dining room adjacent to trash can, exposed plumbing. Single-service and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 51 5-205.15 System Maintained in Good Repair (C) Tape present around hose at mop sink - Repeat. Plumbing fixtures shall be maintained in good repair. Obtain new hose by next inspection to avoid a point deduction.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) Trash can with lid needed in women's restroom. Restrooms used by women must have a trash can with a lid or other covered receptacle. Repeat.
- 54 5-501.13 Receptacles (C) Shared cardboard dumpster is rusted out and needs replacement. Receptacles and waste handling units for refuse, recyclables, and returnables shall be durable, cleanable, insect and rodent resistant, leakproof, and nonabsorbent.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) - Repeat - tile damage present throughout kitchen - around both grease traps and under sinks. Wall damaged near mop sink. Hole in ceiling around electrical conduits needs to be sealed. Baseboard peeling from wall under prep sink. Floors, walls, and ceilings shall be easily cleanable and in good repair.
6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Tighten/refasten loose swinging half door that leads to kitchen. Physical facilities shall be maintained in good repair.
- 56 6-202.11 Light Bulbs, Protective Shielding (C) Light shield for fixture near back door is broken and needs to be replaced. Repeat.

Additional Comments

Key drop deliveries - discussed requirement to check delivery temperatures; for key drop deliveries, delivery driver can record temperature on the invoice. Cold foods should be received at 41F or below.

REMINDER: utensils and cutting boards used continuously throughout the day must be washed, rinsed, sanitized a minimum of once every 4 hours. Do not use disinfectant to clean the cutting boards.

Discussed sanitization of food thermometer; recommend obtaining alcohol pads or thermometer probe wipes.