

Food Establishment Inspection Report

Score: 94

Establishment Name: MURPHYS 2010

Establishment ID: 3034012010

Location Address: 207 WEST THIRD STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: NIKAS ENTERPRISES LLC

Telephone: (336) 723-5378

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/16/2023 Status Code: A

Time In: 10:45 AM Time Out: 12:40 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 0

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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"/> 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 <input type="checkbox"/> N/A <input type="checkbox"/> 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 <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> 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"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper date marking & disposition		3	1.5	0	
24	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input 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 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 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 <input type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input 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 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 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"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> 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"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	X	X
42	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 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"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X X
48	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		X	0.5	0	X
49	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	X	0	X
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	X
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

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 Permittee: NIKAS ENTERPRISES LLC
 Telephone: (336) 723-5378

Establishment ID: 3034012010
 Inspection Re-Inspection Date: 03/16/2023
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: nikas@murphyslunch.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
ServSafe	John Nikas 12/4/24	0	milk	prep reach in	49			
hot water	3 comp sink	122	milk	cooled 45 min	46			
quat sanitizer	spray bottle	200	mac and cheese	right 2 door upright	36			
quat sanitizer	bucket	0	fried chicken	right 2 door upright	38			
quat sanitizer	bucket remade	200	greens	right 2 door upright	39			
hot water sanitizing	dish machine	182	potato salad	left 2 door upright	38			
fried chicken	final cook	202						
baked chicken	final cook	207						
soup	reheat for HH	189						
corn	reheat from commercial	151						
pot roast	reheat for HH	191						
rice	final cook	190						
mashed potatoes	reheat for HH	178						
greens	reheat for HH	166						
beans	reheat for HH	192						
tomatoes	make unit	39						
potato salad	make unit	37						
slaw	make unit	40						
ham	reach in	40						
hotdogs	reach in	41						

Person in Charge (Print & Sign): John
 Regulatory Authority (Print & Sign): Lauren

Last
Nikas
 Last
Pleasants




REHS ID: 2809 - Pleasants, Lauren
 REHS Contact Phone Number: (336) 703-3144

Verification Required Date:

Authorize final report to be received via Email:




Comment Addendum to Inspection Report

Establishment Name: MURPHYS 2010

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Date: 03/16/2023 **Time In:** 10:45 AM **Time Out:** 12:40 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.

- 41 3-304.14 Wiping Cloths, Use Limitations (C) - Bucket for wet wiping cloths measured 0 ppm on quat sanitizer test strip. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under 4-501.114. Quat sanitizer shall measure 200-400 ppm per manufacturer's instructions. CDI- Concentrated solution added and it measured 200 ppm.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - REPEAT- Clean lids stored in 2 containers with food debris. Utensils such as spatulas stored in a soiled container. Clean equipment and utensils shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - REPEAT- Two knobs are missing on the oven/range. Right handle of the dish machine is missing its end cap. Cabinet door is broken at the dining room handwashing sink. Shelves are rusted in the 3 door cooler. Repair 3 door cooler that is out of order. Recaulk the right side of the hood to the wall. Maintain equipment in good repair.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf)- REPEAT- Two plastic lids cracked. Two severely scored saute pans. One cracked plastic lid. Multiuse food-contact surfaces shall be smooth and easily cleanable, and free of cracks, pits, and imperfections. CDI- Utensils placed to the side to be discarded.
- 48 4-301.13 Drainboards (C) - REPEAT- Drainboards and 2 out of 3 sink compartments were stacked full of soiled dishes. Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing. Ensure utensils are washed with more frequency to prevent their accumulation.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - REPEAT- Cleaning needed on all cooler doors and handles, in bases inside coolers, the spray nozzles of the dump sink and 3 compartment sink, on the stove top, and stove range and knobs. Cleaning needed on lower shelves of prep sink and the steam table, and on the Ecolab dispensers by the dish machine. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. Increase cleaning frequency of equipment.
- 51 5-205.15 (B) Maintain a plumbing system in good repair (C) - REPEAT- Mixing valve at the 3 compartment sink is leaking. Dining area handwashing sink is slow to drain. Plumbing shall be maintained in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) - REPEAT with improvement- Toilet in men's restroom needs cleaning. Maintain plumbing fixtures clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - REPEAT- Repair peeling baseboard between the 3 compartment sink and dish machine. Repair corner damage of the half wall to the left of the can wash, and to the left of the dish machine. Replace damaged ceiling tiles above the clean dish shelving and upstairs coolers. Reattach soap dispenser to the wall at the front handwashing sink. Ceiling tiles are peeling above the clean dish shelving. Recaulk around the can wash basin. Physical facilities shall be maintained in good repair. Repair items.
- 6-501.12 Cleaning, Frequency and Restrictions (C)- REPEAT- Floor drains need cleaning throughout the kitchen especially under the prep sink. Wall cleaning needed above prep area and in the men's restroom. Floors need cleaning around their perimeters as well as in the men's restroom. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) - Owner's bag stored on the counter in front of the coffee machine. Use designated areas away from food prep areas for the storage of personal items.