

Food Establishment Inspection Report

Score: 96

Establishment Name: THE SHERWOOD

Establishment ID: 3034012418

Location Address: 3348 ROBINHOOD RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: PJDSK LLC

Telephone: (336) 407-4767

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/16/2022 Status Code: A

Time In: 10:00 AM Time Out: 1:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

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

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"/> IN <input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	<input checked="" type="checkbox"/>	
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/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"/> 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"/> OUT/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"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<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 <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"/> 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"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
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 checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> 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"/> OUT				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

Establishment Name: THE SHERWOOD
 Location Address: 3348 ROBINHOOD RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: PJDSK LLC
 Telephone: (336) 407-4767

Establishment ID: 3034012418
 Inspection Re-Inspection Date: 05/16/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: pete@osorestaurantgroup.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
Hot water	3 comp sink	149	Cooked onions	Grill make unit	37			
Hot water	Dishmachine	170	Corned beef	Grill make unit	39			
Chlorine sanitizer	Bottle - ppm	200	Spaghetti	Pasta make unit	41			
Shrimp	Final	175	Cavatappi	Pasta make unit	40			
Chicken	Final	179	Tomato basil	Holding - server station	147			
Collards	Reheat	189	Mashed potatoes	Steam table	161			
Pintos	Reheat	185	Mashed sweet potatoes	Steam table	159			
Bacon gravy	Reheat	194	Marinara	Steam table	167			
Rice	Cooling - 10:16	93	Milk	Server make unit	39			
Rice	Cooling - 10:34	74	Ambient	Beer/dressing cooler	38			
Chicken tender	Walk-in cooler	40						
Spinach dip	Walk-in cooler	39						
Corn	Walk-in cooler	39						
Potato salad	Salad make unit top	36						
Egg	Salad make unit top	39						
Tuna salad	Salad make unit top	35						
Pulled pork	Salad drawers	38						
Romaine	Salad drawers	37						
Pimento cheese	Salad reach-in	40						
Cooked peppers	Grill make unit	38						

Person in Charge (Print & Sign):
First *Last*

 Regulatory Authority (Print & Sign): Christy Whitley
First *Last*
Christy Whitley REHS

 REHS ID: 2610 - Whitley, Christy Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3157



North Carolina Department of Health & Human Services

Division of Public Health
 Environmental Health Section
 Food Protection Program
 DHHS is an equal opportunity employer.
 Page 1 of _____ Food Establishment Inspection Report, 10/2021



Comment Addendum to Inspection Report

Establishment Name: THE SHERWOOD

Establishment ID: 3034012418

Date: 05/16/2022 **Time In:** 10:00 AM **Time Out:** 1:00 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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) Current employee health policy does not include Salmonella nontyphoidal as a reportable illness. A food employee shall report to the PIC if they have any of the "Big 6" reportable illnesses: Norovirus, Hepatitis A virus, Shigella spp., shiga-toxin producing E.coli, Salmonella typhi or Salmonella nontyphoidal. CDI: Education and provided with new employee health policy containing reportable illnesses and symptoms.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Establishment does not have a plan in place for vomiting or diarrheal events. 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: Education, sample copy provided the establishment may use
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Food employee observed filling up bucket at handwashing sink in server station. A handwashing sink shall be maintained so that it is accessible at all times for EMPLOYEE use and may not be used for purposes other than handwashing. CDI: Employee educated on uses of a handwashing sink. // 6-301.14 Handwashing Signage (C) Handwashing signs at sinks by dishmachine and salad unit are missing. A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Ice shield of ice machine with black build up. In equipment such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, etc. EQUIPMENT shall be cleaned: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Repeat. Boxes of food stored on the floor of the walk-in cooler and walk-in freezer. / Buckets of mayonnaise stored on the floor in dry storage hallway. / Bottle of dressing stored within container of salad mixture in reach-in cooler. / Several foods from previous days in walk-in cooler - stored uncovered. Food shall be protected from contamination by storing the food: 1) in a clean, dry location; 2) where it is not exposed to splash, dust, or other contamination; and 3) at least 6 inches above the floor.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Repeat. (With improvement) - Knife stored between salad make unit and prep table, with debris on prep table. / Ice wand stored on the floor of the walk-in freezer. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in a clean, protected location if the utensils such as ice scoops, are used only with a food that is not potentially hazardous or in a container of water if the water is maintained at 135F or above
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat. Handle to microwave above salad make unit is missing. / Cooler drawer next to fryers with missing handle. Equipment shall be maintained cleanable and in good repair. // 4-202.11 Food-Contact Surfaces - Cleanability (Pf) Repeat. Several lexan containers with damaged edges, cracked, or broken. Multiuse food-contact surfaces shall be: (1) SMOOTH; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have SMOOTH welds and joints. CDI: Person-in-charge removed containers.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Repeat. Additional cleaning is needed on interior and exterior of hot holding cabinet and pans/shelving, behind lids of make units throughout, interior of freezer, fan-guards, ceilings/walls, and piping of walk-in coolers, floors of walk-in freezer, shelving below flat top, between and inside of fryers, shelving above pass thru and salad make unit, gasket of sever make unit. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repeat. Repair damaged basetile under handwashing sink by dishmachine. / Ceiling tiles in dry storage hallway need to be adjusted back into ceiling grill. / FRP is separating around large mop sink. / Fill in holes in walls/FRP throughout. / Damaged wall, exposing dry wall into server station. / Repair door trim into kitchen area. Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions (C) Repeat. Additional floor cleaning is needed behind grill line. / Wall cleaning is needed at around both mop sinks, salad station, behind ice machine and behind cook line. Physical facilities shall be cleaned as often as necessary to be maintained.