

Food Establishment Inspection Report

Score: 100

Establishment Name: DAIRI-O

Establishment ID: 3034012431

Location Address: 1488 SOUTH HIGHWAY NC 66
 City: KERNERSVILLE State: North Carolina
 Zip: 27284 County: 34 Forsyth
 Permittee: DAIRI-O INC.
 Telephone: (336) 497-4565

Date: 05/18/2022 Status Code: A
 Time In: 9:45 AM Time Out: 11:55 AM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant
 No. of Risk Factor/Intervention Violations: 0
 No. of Repeat Risk Factor/Intervention Violations: 0

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- Water Supply:**
 Municipal/Community On-Site Supply

Compliance Status		OUT	CDI	R	VR
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					
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"/> 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				
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				
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"/> 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"/> IN 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 OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
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				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

Compliance Status		OUT	CDI	R	VR
Good Retail Practices					
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT				
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				
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/N/A/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"/> 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"/> 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 OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	X
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"/> 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"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS: 0					



Comment Addendum to Food Establishment Inspection Report

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 Permittee: DAIRI-O INC.
 Telephone: (336) 497-4565

Establishment ID: 3034012431
 Inspection Re-Inspection Date: 05/18/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: d5@dairio.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	145	Tomatoes diced	reach in drive side	39	lettuce	drawer cooler	41
hot water	dish machine	166	Tomatoes diced	reach in drive side	39	lettuce	walk in cooler	40
sanitizer quat	3 comp	200	Tomatoes sliced	drawer cooler	39	lettuce	make unit dine in side	40
sanitizer quat	bucket on dine in side	200	Tomatoes sliced	drawer cooler	39	lettuce	make unit drive side	41
sanitizer quat	bucket on drive side	200	coleslaw	drawer cooler	40	lettuce	reach in cooler drive side	40
sanitizer quat	front bucket	200	coleslaw	reach in drive side	40	blue cheese	make unit dine in	40
hamburger	final cook	166	coleslaw	make unit dine in side	40	blue cheese	make unit drive side	40
hamburger	hot holding flat top	160	coleslaw	make unit drive side	40	salad	walk in cooler	40
veg soup	hot holding flat top	177	coleslaw	walk in cooler prepared this morning #1	39	salad	reach in cooler drive side	40
tomato soup	hot holding flat top	177	coleslaw	walk in cooler prepared this morning #2	41	milk	front milk reach in cooler	40
chili	final reheat	177	hot hog	walk in cooler	38	ambient air	front milk reach in cooler	40
chili	hot holding dine in	170	cooked chicken	walk in cooler	39	CFPM Brannen Hinerman	01/24/2024	0
chili	hot holding drive side	167	ranch	walk in cooler	39			
chili	hot holding near fries	180	ranch	front reach in cooler	40			
BBQ	hot holding steam table	173	ambient air	front reach in cooler	35			
cheese	hot holding	155	corn dog	final reheat for hot holding	167			
Tomatoes sliced	make unit dine in	39	chicken nugs	final cook	180			
Tomatoes sliced	make unit drive side	39	fries	hot holding	154			
Tomatoes diced	make unit dine in	39	fries	final cook for hot holding	190			
Tomatoes diced	make unit drive side	39	dipper well	front ice cream cooler	141			

Person in Charge (Print & Sign): *Heidy* *Masud*
 Regulatory Authority (Print & Sign): *John* *Dunigan*

[Signature]
John Dunigan

REHS ID: 3072 - Dunigan, John

Verification Required Date:

REHS Contact Phone Number: (336) 703-3128



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
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● Food Protection Program



Comment Addendum to Inspection Report

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Date: 05/18/2022 **Time In:** 9:45 AM **Time Out:** 11:55 AM

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.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. The handle on the upright cooler near the drive side is cracked. Equipment shall be maintained in good repair. Person in charge showed me the work order. All other equipment is in excellent condition.