

Food Establishment Inspection Report

Score: 95.5

Establishment Name: INTERNATIONAL HOUSE OF PANCAKE

Establishment ID: 3034012530

Location Address: 6305 ALLEGACY DR

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: CHENEGA IH, LLC

Telephone: (336) 766-8650

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 04/30/2025 Status Code: A

Time In: 11:15 AM Time Out: 1:20 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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"/> 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"/> IN	Food-contact surfaces: cleaned & sanitized	3	0	X
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"/> IN 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	Time as a Public Health Control; procedures & records	3	1.5	X
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 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

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 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"/> IN	In-use utensils: properly stored	1	0.5	X
44	<input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	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 checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0	X
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	Plumbing installed; proper backflow devices	2	X	X
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:					4.5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012530
☒ Inspection ☐ Re-Inspection Date: 04/30/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: III
 Email 1: STORE507@CHENEGAIH.COM
 Email 2:
 Email 3:


Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot water/dish machine	132	diced tomatoes/walk in cooler	40		
chlorine sanitizer/dish machine	50	pot roast/walk in cooler	41		
hot water/3 comp sink	138	turkey/walk in cooler	40		
lactic acid sanitizer/3 comp sink and buckets	1875				
omelette/final cook	171				
burger/final cook	186				
hashbrowns /holding on grill	211				
sliced tomatoes/left make unit	38				
shredded cheese/left make unit	39				
hollandaise/left reach in	39				
ham/left upright	40				
pot roast/left upright	40				
smoked sausage/left upright	39				
ambient air/right make unit	35				
ambient air/empty upright	35				
mashed potatoes/right upright	39				
honeydew/server make unit	39				
whipped butter/server make unit	40				
whipped butter/on ice	40				
chocolate milk/shake cooler	40				

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

Last
 Cox
 Last
 Pleasants

REHS ID: 2809 - Pleasants, Lauren Verification Dates: Priority: 05/02/2025 Priority Foundation: Core:
 REHS Contact Phone Number: (336) 703-3144 Authorize final report to be received via Email: 



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: INTERNATIONAL HOUSE OF PANCAKE

Establishment ID: 3034012530

Date: 04/30/2025 **Time In:** 11:15 AM **Time Out:** 1:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Hanna Lopez		Food Service		03/29/2030
Shea Spicer		Food Service		04/20/2027

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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)- Five plates, 2 fryer baskets, a knife, 2 metal spatulas, and 3 metal pans soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Dishes taken to the dish machine.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) Person in charge said that milkshake cups and other utensils get washed, rinsed, and sanitized twice a day. Utensils that are used with TCS foods shall be washed, rinsed, and sanitized at least every 4 hours. CDI- Education provided.
- 4-602.12 Cooking and Baking Equipment (C)- Cleaning needed inside the microwaves. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours.
- 24 3-501.19 Time as a Public Health Control (P)- The pot of grits on the stove exceeded the 4 hour time of discard by 30 minutes as shown on the sticker. If time without temperature control is used as the public health control for a working supply of time/temperature control for safety (TCS) food that is held for service the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. CDI - Grits were voluntarily discarded.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Ladle in container of 78F to the left of the stove. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain. CDI - taken to dish area.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Plastic bins holding misc. utensils with food debris inside them. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 4-901.11 Equipment and Utensils, Air-Drying Required (C) Multiple metal and plastic pans were stacked wet. Allow cleaned and sanitized utensils to air dry.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) -REPEAT- Recaulk handwashing sinks to walls and recaulk all splashguards. Recaulk hood panels where it is peeling. Replace 3 rusted shelves in the upright 2 door cooler on the cook line. Far left shelf is rusted and bowed in the walk in cooler. Floor panel bowed in the walk in freezer. Replace rusted shelves storing clean dishes. Middle door hangs low in the 3 door reach in cooler in the server area. Maintain equipment in good repair.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf) Metal cone colander dented. Metal spatulas chipped on the sides. Cracked plastic lid. Multiuse food-contact surfaces shall be free of cracks, imperfections, and inclusions that make them no longer smooth and easily cleanable. CDI- Utensils taken to the office.
- 49 4-602.13 Nonfood Contact Surfaces (C) -REPEAT with improvement: Cleaning needed on clean dish shelving, between grills and stove in between equipment and in unused steam table. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-205.15 (B) Maintain a plumbing system in good repair (C)- REPEAT- Both faucets at the 3 compartment sink are only able to be turned off with the mixing valve- water should turn off at all faucet points. Leak at cold faucet handles on cook line handwashing sink. Right side handwashing sink on the cook line has a leak in the drain pipe directly under the basin. Maintain plumbing in good repair.
- 5-202.14 Backflow Prevention Device, Design Standard (P)- REPEAT- At the can wash, there is a splitter with no backflow prevention device at the hose on the left side. The hose on the right side goes to the chemical tower. A backflow prevention device rated for continuous pressure shall be installed to prevent continuous pressure (use ASSE 1024 type). VERIFICATION of installation of backflow prevention device within 3 days on 5/2/25. Contact Lauren Pleasants at (336)462-7783 when installed.