

# Food Establishment Inspection Report

Score: 90

Establishment Name: SUBWAY #1789

Establishment ID: 3034012664

Location Address: 1527 PETERS CREEK PKWY

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: SUBS INC.

Telephone: (336) 293-6520

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 05/12/2022 Status Code: A

Time In: 10:35 AM Time Out: 2:50 PM

Category#: II

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 2

## 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 |
|--|--|-----|-----|---|----|
| <b>Supervision .2652</b>   |  |     |     |   |    |
| 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   |   |    |
| <b>Employee Health .2652</b>   |  |     |     |   |    |
| 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 |    |
| <b>Good Hygienic Practices .2652, .2653</b>  |  |     |     |   |    |
| 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 |    |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                            |  |     |     |   |    |
| 8  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   |     |     |   |    |
| Hands clean & properly washed  |  | 4   | X   | 0 | 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"/> IN <input checked="" type="checkbox"/> OUT/N/A   |     |     |   |    |
| Handwashing sinks supplied & accessible  |  | 2   | X   | 0 | X  |
| <b>Approved Source .2653, .2655</b>  |  |     |     |   |    |
| 11   | <input checked="" type="checkbox"/> OUT  |     |     |   |    |
| Food obtained from approved source   |  | 2   | 1   | 0 |    |
| 12   | <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 |    |
| <b>Protection from Contamination .2653, .2654</b>  |  |     |     |   |    |
| 15   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O |     |     |   |    |
| Food separated & protected   |  | 3   | 1.5 | X | X  |
| 16   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   |     |     |   |    |
| Food-contact surfaces: cleaned & sanitized   |  | X   | 1.5 | 0 | X  |
| 17   | <input checked="" type="checkbox"/> OUT  |     |     |   |    |
| Proper disposition of returned, previously served, reconditioned & unsafe food                 |  | 2   | 1   | 0 |    |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                       |  |     |     |   |    |
| 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"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O |     |     |   |    |
| Proper hot holding temperatures  |  | 3   | 1.5 | X | X  |
| 22   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O |     |     |   |    |
| Proper cold holding temperatures   |  | 3   | 1.5 | X | X  |
| 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 |    |
| <b>Consumer Advisory .2653</b>   |  |     |     |   |    |
| 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 |    |
| <b>Highly Susceptible Populations .2653</b>  |  |     |     |   |    |
| 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 |    |
| <b>Chemical .2653, .2657</b>   |  |     |     |   |    |
| 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A     |     |     |   |    |
| Toxic substances properly identified stored & used   |  | X   | 1   | 0 | X  |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                                |  |     |     |   |    |
| 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        |
|--|--|-----|-----|---|-----------|
| <b>Safe Food and Water .2653, .2655, .2658</b>   |  |     |     |   |           |
| 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 |           |
| <b>Food Temperature Control .2653, .2654</b>   |  |     |     |   |           |
| 33   | <input checked="" type="checkbox"/> OUT  |     |     |   |           |
| Proper cooling methods used; adequate equipment for temperature control                                |  | 1   | 0.5 | 0 |           |
| 34   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O |     |     |   |           |
| Plant food properly cooked for hot holding   |  | 1   | 0.5 | 0 |           |
| 35   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O |     |     |   |           |
| Approved thawing methods used  |  | 1   | 0.5 | X | X         |
| 36   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   |     |     |   |           |
| Thermometers provided & accurate   |  | 1   | 0.5 | X | X         |
| <b>Food Identification .2653</b>   |  |     |     |   |           |
| 37   | <input checked="" type="checkbox"/> OUT  |     |     |   |           |
| Food properly labeled: original container  |  | 2   | 1   | 0 |           |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>                              |  |     |     |   |           |
| 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 | X |           |
| 41   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   |     |     |   |           |
| Wiping cloths: properly used & stored  |  | 1   | 0.5 | X |           |
| 42   | <input checked="" type="checkbox"/> OUT/N/A  |     |     |   |           |
| Washing fruits & vegetables  |  | 1   | 0.5 | 0 |           |
| <b>Proper Use of Utensils .2653, .2654</b>   |  |     |     |   |           |
| 43   | <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 | X | 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 |           |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |  |     |     |   |           |
| 47   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   |     |     |   |           |
| Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used |  | 1   | 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 <input checked="" type="checkbox"/> OUT   |     |     |   |           |
| Non-food contact surfaces clean  |  | 1   | 0.5 | X | X         |
| <b>Physical Facilities .2654, .2655, .2656</b>   |  |     |     |   |           |
| 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"/> IN <input checked="" type="checkbox"/> OUT   |     |     |   |           |
| Plumbing installed; proper backflow devices  |  | 2   | 1   | X | X         |
| 52   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   |     |     |   |           |
| Sewage & wastewater properly disposed  |  | 2   | X   | 0 | X         |
| 53   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A   |     |     |   |           |
| Toilet facilities: properly constructed, supplied & cleaned  |  | 1   | 0.5 | X |           |
| 54   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   |     |     |   |           |
| Garbage & refuse properly disposed; facilities maintained  |  | 1   | 0.5 | X | X         |
| 55   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   |     |     |   |           |
| Physical facilities installed, maintained & clean  |  | X   | 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 | X |           |
| <b>TOTAL DEDUCTIONS:</b>   |  |     |     |   | <b>10</b> |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUBWAY #1789  
 Location Address: 1527 PETERS CREEK PKWY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: SUBS INC.  
 Telephone: (336) 293-6520

Establishment ID: 3034012664  
 Inspection  Re-Inspection Date: 05/12/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1: JASONATSUBWAY@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 |
|-------------------|-------------------------------------|------|------|----------|------|------|----------|------|
| Natoya Myers      | 2-20-26                             | 0    |      |          |      |      |          |      |
| quat-ppm (remake) | 3 comp                              | 300  |      |          |      |      |          |      |
| meatballs         | front 118/119/144/157               | 118  |      |          |      |      |          |      |
| tomato            | front make unit                     | 41   |      |          |      |      |          |      |
| turkey            | "                                   | 43   |      |          |      |      |          |      |
| tuna              | "                                   | 40   |      |          |      |      |          |      |
| chicken           | "                                   | 41   |      |          |      |      |          |      |
| ambient           | back small cooler                   | 34   |      |          |      |      |          |      |
| cold cut trio     | back make unit                      | 47   |      |          |      |      |          |      |
| turkey            | "                                   | 44   |      |          |      |      |          |      |
| beef              | "                                   | 39   |      |          |      |      |          |      |
| tomato            | "                                   | 39   |      |          |      |      |          |      |
| tomato            | walk in                             | 40   |      |          |      |      |          |      |
| tuna              | "                                   | 40   |      |          |      |      |          |      |
| turkey            | "                                   | 39   |      |          |      |      |          |      |
| meatball          | reheat                              | 210  |      |          |      |      |          |      |
| meatball          | back steam table<br>113/125/131/157 | 113  |      |          |      |      |          |      |

Person in Charge (Print & Sign): *Rayanne* *Mills* *Last*  
 Regulatory Authority (Print & Sign): *Nora* *Sykes* *Last*

*Rayanne Mills*  
*Nora Sykes*

REHS ID: 2664 - Sykes, Nora Verification Required Date: 05/15/2022

REHS Contact Phone Number: (336) 703-3161



North Carolina Department of Health & Human Services

Division of Public Health   
  Environmental Health Section   
  Food Protection Program  
 DHHS is an equal opportunity employer.  
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## Comment Addendum to Inspection Report

**Establishment Name:** SUBWAY #1789

**Establishment ID:** 3034012664

**Date:** 05/12/2022 **Time In:** 10:35 AM **Time Out:** 2:50 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.

- 8 2-301.14 When to Wash (P)/2-301.15 Where to Wash (Pf)- Employee was working at 3 comp sink and then went to make unit and began to put on gloves to work with food without washing hands first. When educated to wash hands, employee washed hands at 3 comp sink. Employees shall wash hands at any time when they are soiled and only at equipt hand washing sinks. CDI-Education and handwashing was completed properly.
- 10 6-301.11 Handwashing Cleanser, Availability (Pf)- Hand sink in back of kitchen and in ladies restroom with hand sanitizer installed in dispenser instead of hand soap. No other hand soap available in location. Hand soap shall be available at hand sinks for hand washing. Verification required that soap has been obtained by end of day.
- 15 3-304.15 (A) Gloves, Use Limitation (P)- Employee put earbud in pocket and then continued making sandwiches while wearing same gloves. Gloves shall be discarded and hands washed and new gloves used at any time there is a change in task or an interruption occurs in the operation. CDI-Education, gloves and sandwich discarded, hands washed.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency- REPEAT-Drink nozzles soiled. Ice machine baffle heavily soiled. Clean drink nozzles and ice machine at a frequency to avoid accumulation of soil. //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils- (P)REPEAT- Majority of pans checked with sticker residue. Food contact surfaces shall be clean to sight and touch. Verification required of clean dishes due to Nora Sykes by Sunday May 15, 2022. Contact information provided. Visit will be made on Monday May 16.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness- P- Quat in sanitizer bucket on front line at undetectable level. Sanitizer shall be effective per manufacturers directions on concentration. CDI-Sanitizer was empty at 3 comp sink and had to be changed. Bucket remade by PIC.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Meatballs in both back and front were not at least 135F in all parts. Ensure that hot TCS foods are maintained at 135F or above. CDI-Reheated in microwave to above 165F. Use thermometer when heating to ensure proper initial heating temperatures.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT- Turkey and a couple of cold cuts were above 41F in make units. Maintain TCS foods at 41F or below. CDI-Moved to walk in cooler.
- 28 7-201.11 Separation - Storage- REPEAT- Peroxide cleaner on prep table, degreaser hanging on storage shelf above foods, employee keys with mace on prep table, burn relief gel on side of prep table above to-go items, restroom cleaner on prep table. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single service and single use articles. CDI-Relocated.//7-204.11 Sanitizers, Criteria - Chemicals (P)- REPEAT- After sanitizer bulk chemical was changed, PIC made and tested solutions in the third vat of the 3 comp sink and in the red sanitizer bucket for wiping cloths and this solution exceeded 400ppm. Chemical sanitizers used on food contact surfaces shall not exceed concentration as designated by manufacturer and the CFR. Verification that dispenser is repaired to correctly dispense sanitizer is due to Nora Sykes by Sunday May 15, and visit will be made Monday May 16. In the interim, solution is being mixed with water to dilute.
- 35 3-501.13 Thawing (Pf)-Box of beef thawing at room temperature. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI-Beef moved to walk in cooler to continue thawing.
- 36 4-302.12 Food Temperature Measuring Devices (Pf)- Thermometer was not readily available, and when provided did not work. FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. CDI-Another thermometer was provided. Maintain thermometer available for use.
- 40 2-303.11 Prohibition - Jewelry (C)- Food employee wearing beaded bracelet. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.

- 41 3-304.14 Wiping Cloths, Use Limitations (C)- Wet wiping cloths in dry bucket. Bucket of sanitizer with 0ppm quat. Hold in-use wiping cloths in effective sanitizer between uses.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required- REPEAT- Stacks of dishes stacked while still wet. Air dry items before stacking.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- Walk in cooler with torn gasket and rusting on outside of door at handle.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils- REPEAT-Clean the following: utility cart, make units in crevices, doors of cabinets at front counter areas Maintain nonfood contact surfaces clean.
- 51 5-205.15 System Maintained in Good Repair- REPEAT- Back hand sink slow to drain. Three comp sink will not turn off without use of secondary valve. Repair.
- 52 5-402.13 Conveying Sewage (P)- Mop sink is completely stopped up and will not drain. SEWAGE shall be conveyed to the point of disposal through an APPROVED sanitary SEWAGE system or other system, including use of SEWAGE transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to LAW. Verification of repair due to Nora Sykes by May 15, visit will be made May 16.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C)- Clean toilet and sink in mens room and base of toilet in ladies room.
- 54 5-501.113 Covering Receptacles- REPEAT- One door and one lid open on dumpster. Maintain closed.//5-501.115 Maintaining Refuse Areas and Enclosures (C)- Clean garbage from around dumpster area. Maintain clean.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability- REPEAT-Caulk both toilets to floor in restrooms. Cracked tiles in mop sink outside and gap between tiles and FRP. Hole in wall above walk in cooler door. //6-501.12 Cleaning, Frequency and Restrictions- REPEAT-Clean ceiling, wall, and vent around oven in back of kitchen. Cleaning needed under and behind equipment. // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed- Install coved base in both restrooms.
- 56 6-501.110 Using Dressing Rooms and Lockers (C)- Employee cell phone on top of make unit and employee keys on prep table. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.