

Food Establishment Inspection Report

Score: 95

Establishment Name: TROPICAL SMOOTHIE CAFE NC 37

Establishment ID: 3034012689

Location Address: 670 ST. GEORGE SQUARE COURT

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: TS CAFE NC 37, LLC

Telephone: (336) 608-4330

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 10/22/2021 Status Code: A

Time In: 11:50 AM Time Out: 2:00 PM

Category#: III

FDA Establishment Type: _____

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	IN	<input checked="" type="checkbox"/>	N/A		
PIC Present, demonstrates knowledge, & performs duties		<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
2	IN	<input checked="" type="checkbox"/>	N/A		
Certified Food Protection Manager		<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>		
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/>	OUT			
Food in good condition, safe & unadulterated		2	1	0	
14	IN	OUT	<input checked="" 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	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	IN	OUT	<input checked="" type="checkbox"/>	N/O	
Proper cooking time & temperatures		3	1.5	0	
19	IN	OUT	<input checked="" type="checkbox"/>	N/O	
Proper reheating procedures for hot holding		3	1.5	0	
20	IN	OUT	<input checked="" type="checkbox"/>	N/O	
Proper cooling time & temperatures		3	1.5	0	
21	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	N/A	N/O
Proper date marking & disposition		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
24	IN	OUT	<input checked="" type="checkbox"/>	N/O	
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	IN	OUT	<input checked="" type="checkbox"/>		
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN	OUT	<input checked="" type="checkbox"/>		
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/>	OUT	N/A		
Food additives: approved & properly used		1	0.5	0	
28	IN	OUT	<input checked="" type="checkbox"/>	N/A	
Toxic substances properly identified stored & used		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN	OUT	<input checked="" type="checkbox"/>		
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	IN	OUT	<input checked="" type="checkbox"/>		
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	IN	OUT	<input checked="" type="checkbox"/>		
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	IN	OUT	<input checked="" type="checkbox"/>	N/O	
Plant food properly cooked for hot holding		1	0.5	0	
35	IN	OUT	N/A	<input checked="" type="checkbox"/>	
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	IN	OUT	<input checked="" type="checkbox"/>		
Contamination prevented during food preparation, storage & display		2	1	<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	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	IN	OUT	<input checked="" type="checkbox"/>		
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	<input checked="" type="checkbox"/>	
48	<input checked="" type="checkbox"/>	OUT			
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN	OUT	<input checked="" type="checkbox"/>		
Non-food contact surfaces clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
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	IN	OUT	N/A		
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/>	OUT			
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	IN	OUT	<input checked="" type="checkbox"/>		
Physical facilities installed, maintained & clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/>	OUT			
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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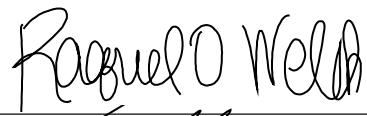

Establishment ID: 3034012689
 Inspection Re-Inspection Date: 10/22/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: rylan.miller@investzenith.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	make-unit	35.0						
Plant Base Chkn	make-unit	36.0						
Black Bean	make-unit	35.0						
Turkey	make-unit	33.0						
Shrimp	make-unit	37.0						
Lettuce	make-unit	40.0						
Kale Spinach Pack	make-unit	38.0						
Kale Spinach Pack	walk-in cooler	41.0						
Chicken	walk-in cooler	41.0						
Hot Water	3-compartment sink	126.0						
Quat Sani	3-compartment sink	400.0						

Person in Charge (Print & Sign): *First* _____ *Last* Welch
 Regulatory Authority (Print & Sign): *First* Victoria *Last* Murphy

REHS ID: 2795 - Murphy, Victoria Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services

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



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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.

- 1 2-102.11 (A), (B) and (C) (1), (4) - (16)-PF: The person in charge was not certified food protected and could not answer the inherent questions required. Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the Hazard Analysis and Critical Control Point principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by:(A) Complying with this Code by having no violations of priority items during the current inspection; (B) Being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program; or (C) Responding correctly to the inspector's questions as they relate to the specific food operation. CDI: Questions were discussed with the PIC and an information packet was given
- 2 2-102.12 (A) Certified Food Protection Manager-C: There was no food protection manager in the establishment during the inspection.(A) The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition-P: A pan of corn was observed bearing the preparation date of 10/14 and exceeded the 7 days date marking parameter. Potentially hazardous food shall be discarded if it is inappropriately marked with a date or day that exceeds a temperature and time combination of 41 F for 7 days. CDI: PIC discarded item *left at zero points due to all other items being in compliance*
- 28 7-201.11 Separation - Storage-P: A container of glass cleaner was stored on the ice machine and boxes of frozen strawberries. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Chemicals moved into designated area
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-C: Blocks of ice were frozen on boxes of food in the walk-in cooler/an employee was filling an ice bucket on the floor. Food shall be protected from contamination by storing the food: In a clean, dry location;/ Where it is not exposed to splash, dust, or other contamination; and/ At least 15 cm (6 inches) above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-C: Condenser leaking in walk-in freezer/ice bin rusting on smoothie line. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed to/on the following: lid of ice machine, shield of ice machine, venter covers and filters on ice machine, shelves in the walk-in cooler, walk-in cooler floor, and walk-in freezer floor. Nonfood-food contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.18 Cleaning of Plumbing Fixtures-C: Cleaning is needed to toilet and hand washing sink in men's restroom/cleaning needed on sink in women's restroom. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean
- 55 6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning needed on walls, floors, and ceilings throughout the facility. Physical facilities shall be maintained in good repair. *taken to half credit due to improvement from previous inspection*