

Food Establishment Inspection Report

Score: 91

Establishment Name: SUBWAY 38507

Establishment ID: 3034014019

Location Address: 7736 N POINT BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: GURU 2 INC

Telephone: (336) 896-0660

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/21/2022 Status Code: A

Time In: 9:10 AM Time Out: 2:45 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 10

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		X	0	X	
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		X	0		
Employee Health .2652					
3	IN <input checked="" type="checkbox"/>				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	X	X
4	IN <input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	IN <input checked="" type="checkbox"/>				
Procedures for responding to vomiting & diarrheal events		1	0.5	X	X
Good Hygienic Practices .2652, .2653					
6	IN <input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	IN <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	IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	X	0	X
9	IN <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	IN <input checked="" type="checkbox"/> OUT N/A				
Handwashing sinks supplied & accessible		2	1	X	X
Approved Source .2653, .2655					
11	IN <input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	IN <input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Food separated & protected		3	1.5	0	
16	IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	X	X
17	IN <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 <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooling time & temperatures		3	X	0	X
21	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper hot holding temperatures		3	1.5	0	
22	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cold holding temperatures		3	X	0	X
23	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper date marking & disposition		3	1.5	0	
24	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/> OUT N/A				
Toxic substances properly identified stored & used		2	1	X	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> 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	IN <input checked="" type="checkbox"/> OUT				
Pasteurized eggs used where required		1	0.5	0	
31	IN <input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	X	0	X
34	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Approved thawing methods used		1	0.5	0	
36	IN <input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	IN <input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	IN <input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	X	
39	IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	X	X
40	IN <input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	IN <input checked="" type="checkbox"/> OUT N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	IN <input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	IN <input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X
48	IN <input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	X	0	X
49	IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	X	
Physical Facilities .2654, .2655, .2656					
50	IN <input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	X	
52	IN <input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	IN <input checked="" type="checkbox"/> OUT N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	X	0	X
56	IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					9



Comment Addendum to Food Establishment Inspection Report

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 Permittee: GURU 2 INC
 Telephone: (336) 896-0660

Establishment ID: 3034014019
 Inspection Re-Inspection Date: 06/21/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: sbwspprt@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
Tuna	Makeunit	47 49	Broccoli Soup	Hot Hold	173			
Diced Chicken	Makeunit	45 46	Quat Sanitizer	Three-Comp	200			
Turkey	Makeunit	43 44	Hot Water	Three-Comp	115			
Salami	Makeunit	45						
Pepperoni	Makeunit	45						
Capicola	Makeunit	45						
American Cheese	Makeunit	45						
Teriyaki Chicken	Makeunit	45						
Tuna	Walkin	42 44						
Veggie Pattie	Makeunit	47						
Sliced Tomato	Makeunit	43						
Rotisserie Chicken	Walkin	41						
Sliced Tomato	Walkin	41						
Diced Chicken	Walkin	33						
Pepperoni	Low Reachin Cooler	41						
Shredded Lettuce	Low Reachin Cooler	41						
Tuna	Low Reachin Cooler	39						
Ambient	Makeunit	47 50						
Ambient	Drink Cooler	30						
Ambient	Walkin	32						

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

Regulatory Authority (Print & Sign): Leslie *First* *Last*
Easter

Marco Rodriguez

Leslie Easter

REHS ID: 1908 - Easter, Leslie Verification Required Date: _____

REHS Contact Phone Number: _____



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: SUBWAY 38507

Establishment ID: 3034014019

Date: 06/21/2022 **Time In:** 9:10 AM **Time Out:** 2:45 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.

- 1 2-103.11 Person in Charge (A) - (P) (Pf) Person in Charge not present during inspection, employee present was not completely familiar with the operation (i.e. taking temperatures of food prior to serving, improper hand washing, was not aware of sanitizer concentration or location of test strips). PIC shall ensure rules in the code for food safety and handling are met. CDI Education
- 2 2-102.12 (A) Certified Food Protection Manager (C) Employee currently present during inspection could not display a record of having an accredited food protection certificate. 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 accreditation.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) Employee health policy available consist of five foodborne illnesses and symptoms, and is outdated. Ensure food employees report illnesses, symptoms and exposure. Ensure food employees understand when to report illnesses, symptoms and exposure. CDI PIC was given the new updated employee health policy
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) No written procedure or clean up kit for a vomitus or diarrhea event. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge. CDI PIC was given a written procedure.
- 8 2-301.12 Cleaning Procedure (P) Employee entered kitchen and washed hands by rubbing under water without a presence of soap for five seconds then turned water off with bare hands and applied gloves. Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds by: rinsing under clean running water, applying a cleaning compound, rubbing hands together vigorously for at least ten seconds to remove soil, thoroughly rinsing hands under running water, dry hands and complete with by using a barrier to turn faucet off in order to not recontamination hands. CDI Education
- 10 6-301.14 Handwashing Signage (C) The bathroom hand sinks do not have a sign reminding employees to wash hands before returning to work. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks. CDI PIC was given handwash signs.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) The sanitizer being dispensed at the three-compartment sink was not releasing enough sanitizer, test strip read 0ppm. Maintain sanitizer at correct concentrations when being used to sanitize. CDI Tube was adjusted and was able to test at least 150ppm of sanitizer.

4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) The slicer was lightly soiled with debris. One lid, a pair of tongs, one knife and two bowls used to heat meat on the front line soiled. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI Items taken to the dish area to be cleaned.
- 20 3-501.14 Cooling (P) Six containers of tuna in the walkin prepared June 20th temperature ranged between 42F-44F when tested June 21st. Time/Temperature control for safety foods shall be cooled within four hours to 41F or less if prepared with room temperature items. CDI Tuna was discarded by PIC.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Several food items in the make unit had temperatures above 41F such as the chicken strips, salami, pepperoni, sliced tomatoes, capicola whose temperature were 45F. Maintain TCS foods in cold holding at 41F or less. CDI Food was discarded and replaced into smaller portions in deep metal pans until unit was repaired.
- 28 7-102.11 Common Name - Working Containers (Pf) One bottle of bleach found without a label. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI Bottle was labeled as bleach.

7-201.11 Separation - Storage (P) Spray bottles with water used for food were being stored with chemicals such as bleach and oven cleaner. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI Spray bottles with water for food were moved and stored away from chemicals.
- 33 3-501.15 Cooling Methods (Pf) The tuna is being over stacked inside deep metal pans with a lid then being stacked three tubs high in the walkin cooler. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI PIC discarded the tuna from the walkin.

4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) The make unit is not able to hold the TCS foods at 41F or below. The ambient taken throughout inspection ranged between 47F-60F. CDI Technician was called and repaired cooler the ambient lowered to 36F and 41F.

- 38 6-501.111 Controlling Pests (C) When the lid to the make unit was closed several roaches were seen. Keep the premises free of insects, rodents, and other pests.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) A container of hot sauce was on the floor next to the shelf in the dry storage area. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor. CDI bottle was picked up and placed on the shelf.
- 47 4-501.11 Good Repair and Proper Adjustment- C REPEAT The shelves in the lower reaching cooler are chipping the paint coat and the exposed metal is rusting. Recondition the following rusted equipment: the legs to the three-compartment sink, the legs to the prep sink, the legs and wheels to shelf holding the beverages and the shelf where the Coca-Cola drink boxes are held. Equipment shall be maintained in good repair.
- 4-201.11 Food-Contact Surfaces- Cleanability- PF REPEAT One ladel spoon found with several cracks along the scoop section. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities. Multiuse food-contact surfaces shall be smooth and free of breaks, cracks, pits and similar imperfections. CDI Item removed from service.
- 48 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature (Pf) An employee was actively washing dishes in 89F water. During manual warewashing, maintain the wash solution at a minimum of 110F or as otherwise allowed by the detergent manufacturers label. CDI Employee increased the water to 115F.
- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning is needed inside the cabinet door throughout and top surface of the upper microwave were splashes have occurred. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 (B) System Maintained in Good Repair- C The front hand sink has a leak and the cold side does not work. Maintain a plumbing system in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT Remove screws from FRP above prep table and caulk holes. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) Wall cleaning needed around prep table in front of walkin cooler where splashes have occurred. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.