

Food Establishment Inspection Report

Score: 90.5

Establishment Name: OMEGA HOUSE

Establishment ID: 3034010604

Location Address: 1498 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 23 / 2016 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 08 : 30 ^{am} _{pm} Time Out: 12 : 00 ^{am} _{pm}

Permittee: OMEGA FAMILY RESTAURANT INC

Total Time: 3 hrs 30 minutes

Telephone: (336) 724-5262

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	<input checked="" type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				2	1	0	<input type="checkbox"/>

Good Retail Practices											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	<input type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:										9.5	

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Comment Addendum to Food Establishment Inspection Report

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Location Address: 1498 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection Date: 08/23/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: jmi4444@msn.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: OMEGA FAMILY RESTAURANT INC

Email 3:

Telephone: (336) 724-5262

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	prep sink	150	hash browns	hot hold	157			
turkey	walk in cooler	38	shredded	make top	44			
boiled eggs	walk in cooler	38	sliced tomato	make top	41			
green beans	prep table cooling	76	pot roast	steam table	172			
lima beans	prep table cooling	98	spinach	steam table	148			
mashed	prep table cooling	78	sausage	hot hold	172			
turkey	make top	38	sauce	hot hold	167			
potato salad	make top	41	scrambled	final	167			

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 2-102.12 Certified Food Protection Manager - C - Person in charge with food protection manager certification not present during the inspection. PIC did arrive at the end of the inspection; however, person holding credential must be present during all hours of operation.
- 6 2-301.12 Cleaning Procedure - P - 0 points- Food employee observed washing gloved hands. Before washing hands, gloves must be removed. CDI - EHS demonstrated proper handwashing procedure and employee observed washing hands correctly throughout the rest of the inspection.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Repeat: Employees observed rinsing wiping cloths and wiping counter debris into front counter handwash sink. Handwashing sinks may not be used for purposes other than handwashing.



Person in Charge (Print & Sign): Vicky First loannou Last

Regulatory Authority (Print & Sign): Carla First Day Last

[Handwritten signatures: Vicky and Carla Day REHS]

REHS ID: 2405 - Day, Carla

Verification Required Date: 09 / 02 / 2016

REHS Contact Phone Number: (336) 703 - 3144



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- 18 3-501.14 Cooling - P - 0 points - Cooling green beans, lima beans, and mashed potatoes measured 78F-98F. Employee stated food items were placed in ice bath more than two hours prior. Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F (and within a total of 6 hours from 135F to 70F or less). CDI - Food was voluntarily discarded.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - 0 points - Ranch dressing date marked 8/15/16 stored in walk in cooler. Today is day 8. Food items must be discarded when it exceeds time and temperature requirements (in this case: food temps average 38F and may be held for 7 days maximum). CDI - Ranch dressing discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - Repeat: Eggs are cooked to order; however, it is not asterisked on the menu. Asterisk all items that can be undercooked.
- 26 7-202.12 Conditions of Use - P,PF - Soap and sanitizer are mixed together in wiping cloth bucket and spray bottles. Do not mix chemicals. CDI - All were dumped and refilled with sanitizer. / Sanitizer strength over 200 ppm in two spray bottles. Maintain chlorine sanitizer concentration between 50-200ppm. CDI - Sanitizer was diluted to measure approximately 100-150 ppm. // 7-102.11 Common Name-Working Containers - PF - Spray bottle labeled water contained bleach. Sanitizer bottles unlabeled. Containers storing poisonous or toxic materials must be clearly labeled with the common name of the material. CDI - Bleach in bottle labeled water was discarded and other containers were labeled.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 points - Repeat: Two bottles of water at the grill line are unlabeled. Working containers holding food or food ingredients shall be labeled with the common name of the food. Label bottles.
- 38 2-303.11 Prohibition-Jewelry - C - 0 points - Food employees working with food are wearing rings and bracelets. Except for a plain ring, such as a wedding ring, hand and wrist jewelry must not be worn while preparing food.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Equipment repair/replacement necessary on: worn paint on shelving in reach in units, reseal wood piece above prep sink next to storage room, continue replacing cracked food storage lids. / 4-205.10 Food Equipment, Certification and Classification - C - Remove box storing blenders for household use.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C & 4-602.13 Nonfood Contact Surfaces - C - Equipment cleaning necessary: around base of deli slicer, on all shelving in reach in coolers, walk in coolers, and all high shelving, inside of drawers under prep tables.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Repeat: Spray nozzle attached to hose at can wash. Disconnect spray nozzle after each use or install backflow prevention rated for continuous pressure applications. PIC has installed an atmospheric backflow preventer; however, this is an incorrect application. CDI - PIC removed spray nozzle.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - Baseboard in restrooms is not coved. Repair. /
6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning necessary throughout facility: under all shelving and heavy equipment, along baseboards. /
6-201.11 Floors, Walls and Ceilings-Cleanability - C - Recaulk two compartment sinks so that caulk is smooth without crevices and ridges. Presently, there is soil build up in these crevices and ridges.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting throughout kitchen measures 20-40 foot candles. Increase lighting to a minimum of 50 foot candles at food prep areas. Recommend replacing light bulbs that are not functioning or adding additional light fixtures. /
6-202.11 Light Bulbs, Protective Shielding - C- Replace missing or cracked light shields in the kitchen.



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