

Food Establishment Inspection Report

Score: 96.5Establishment Name: BREAKFASTIME FAMILY HOUSE #6Establishment ID: 3034012463Location Address: 2630 LEWISVILLE-CLEMMONS RD.☒ Inspection ☐ Re-InspectionCity: CLEMMONSState: NCDate: 05 / 22 / 2017 Status Code: AZip: 27012 County: 34 ForsythTime In: 11 : 35 ^{am}_{pm} Time Out: 02 : 40 ^{am}_{pm}Permittee: KOTRONAKI, LLCTotal Time: 3 hrs 5 minutesTelephone: (336) 448-0022Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: _____

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				2	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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				2	1	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	<input checked="" type="checkbox"/>	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	1	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	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	1	<input checked="" type="checkbox"/>	<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	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0	<input type="checkbox"/>
Total Deductions:										3.5	

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012463

Location Address: 2630 LEWISVILLE-CLEMMONS RD.

☒ Inspection ☐ Re-Inspection Date: 05/22/2017

City: CLEMMONS State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: IV

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

Email 1: alexikazakos811@hotmail.com

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

Email 2:

Permittee: KOTRONAKI, LLC

Email 3:

Telephone: (336) 448-0022

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Charmaine Bankhead	00	Hot water	3-compartment sink	130	Spaghetti	Walk-in cooler	44
Hamburger	Final cook	161	Quat ppm	Bucket	200	Lettuce	Walk-in cooler	43
Fried fish	Heat lamp	140	Quat ppm	3-compartment sink	300	Potato salad	Walk-in cooler	44
Grits	Steam table	130	Beans	Ice bath, cooling	108	Chicken salad	Make unit	43
Gravy	Steam table	132	Gravy	Hot cabinet	136	Sausage	Final cook	160
Raw eggs	Reach-in cooler	65	Sausage	Hot cabinet	137	Rinse cycle	Dish machine	170
Lettuce	Make unit	42	Hot water	Men's handsink	103	Raw	Cooling drawer	33
Ham	Make unit	60	Tomatoes	Make unit	44	Chicken	Cooling drawer	42

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.

- 11 3-202.15 Package Integrity - PF - 0 pts - 2 cans were dented along the seams on the can rack. Food packages shall be in good condition and protect the integrity of the contents so that food is not exposed to adulteration or potential contaminants. CDI - Cans relocated to return to the supplier.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - One container of raw chicken was stored above a container of ground beef in the walk-in cooler, raw beef stored above a container of cheese in the walk-in cooler, and raw steak stored above pre-cooked chicken in a cooling drawer. Raw animal products shall be stored to prevent cross-contamination and according to final cook temperature. CDI - Chicken relocated to the bottom shelf, cheese relocated above the raw beef, and raw steak relocated below cooked chicken.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - One container of grits and one container of gravy measured 130-135F on the steam table. Potentially hazardous food shall be held at 135F or above. CDI - Grits and gravy reheated to 165F. The temperature for the steam table was increased.



Person in Charge (Print & Sign): Alex ^{First} Kazakos ^{Last}

Regulatory Authority (Print & Sign): Grayson ^{First} Hodge ^{Last}

[Signature]

[Signature] REHSI

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3383



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20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Raw eggs measured 65F in the reach-in cooler and 2 containers of ham measured 60F in the make unit. The eggs and ham were prepared an hour before the inspection. Potentially hazardous food shall be held at 45F or below. The reach-in cooler was not turned on and all other items in the make unit measured 45F and below. CDI - Raw eggs and ham relocated to the walk-in cooler to chill below 45F. Reach-in cooler turned on and measured 38F.

26 7-102.11 Common Name-Working Containers - PF - 0 pts - A few sanitizer buckets were not labeled near the front counter. Chemicals in working containers shall be labeled with the common name of the chemical. CDI - Buckets labeled.//7-204.11 Sanitizers, Criteria-Chemicals - P - 0 pts - One sanitizer bucket measured above 200 ppm chlorine and also around 200 ppm quat. Sanitizers shall be maintained at the concentration specified by the manufacturer or 50-200 ppm chlorine (150-400 ppm quat). Do not mix different types of sanitizer together. CDI - Sanitizer solution discarded.

31 3-501.15 Cooling Methods - PF - 0 pts - Cooked beans were cooling with just the bottom portion of the deep container in contact with the ice. Potentially hazardous food shall be cooled in shallow containers, and if the container is placed in an ice bath, most of the container shall be submerged to help facilitate rapid cooling. CDI - Ice added to the ice bath.

36 6-501.111 Controlling Pests - C - 0 pts - Around 10 flies were present in the kitchen during the inspection. Continue to work with the pest control company to remove flies. The premises shall be maintained free of insects, rodents, and other pests.

42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Several containers on clean dish shelves were stacked wet. Equipment and utensils shall be fully air-dried after they are cleaned. Separate or stagger containers until they are completely dry.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Large amounts of ice build-up present inside of the walk-in freezer. The door does not completely shut on the walk-in freezer, which could allow moisture to enter. Equipment shall be maintained in good repair.

49 5-203.14 Backflow Prevention Device, When Required - P - 0 pts - A splitter with two shut off valves was attached to the outdoor faucet. The backflow preventer that is currently installed on the faucet is not rated for continuous pressure, which is required if the shut off valves remain attached. Remove the splitter after each use, or install a backflow preventer rated for continuous pressure similar to the mop sink set up. CDI - Splitter detached from the faucet.//5-205.15 System Maintained in Good Repair - C - 0 pts - Repair the drip leaks under the prep sink beside of the office and under the rinse vat of the 3-compartment sink. Plumbing systems shall be maintained in good repair.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0 pts - Seal/caulk around the toilet base in the men's restroom. Seal repair around the outdoor storage building so that water does not enter from the outdoor drain. Floors, walls, and ceilings shall be smooth and easily cleanable.//6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C - 0 pts - A coved baseboard is needed in the outdoor storage building if it is going to be used to store equipment and utensils.//6-501.16 Drying Mops - C - 0 pts - 2 mops were drying with the heads above the handles. Invert mops so that they do not contaminate handles or other equipment.



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Spell

