

# Food Establishment Inspection Report

Score: 93Establishment Name: TIME TO EATEstablishment ID: 3034011551Location Address: 2570 LEWISVILLE CLEMMONS RD☒ Inspection ☐ Re-InspectionCity: CLEMMONSState: NCDate: 05 / 24 / 2017 Status Code: AZip: 27012County: 34 ForsythTime In: 02 : 15 <sup>am</sup><sub>pm</sub> Time Out: 05 : 00 <sup>am</sup><sub>pm</sub>Total Time: 2 hrs 45 minutesPermittee: L & L INCCategory #: IVTelephone: (336) 712-1050FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 3Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Repeat Risk Factor/Intervention Violations: 1

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	0	0	0		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	15	0	0	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	15	0	0	0		
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	0	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	05	0	0	0		
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	0	0		
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	0	0		
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"/>	<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	0	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	0	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	0	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	0	0		
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	15	0	0	0		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	15	0	0	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	0	0		
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	15	0	0	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	15	0	0	0		
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	15	0	0	0		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	15	0	0	0		
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"/>	0		
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"/>	0		
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	0	0		
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	0	0		
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	0	0		
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	05	0	0	0		
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	0	0		
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	0	0		

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	0	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	0	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	05	0	0	0		
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	0	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	05	0	0	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	05	0	0	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	05	0	0	0		
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	0	0		
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	0	0		
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	0	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	05	0	0	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	05	0	0	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	05	0	0	0		
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	05	<input checked="" type="checkbox"/>	0	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	05	0	0	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	05	0	0	0		
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"/>	0	0		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input checked="" type="checkbox"/>	0	0	<input checked="" type="checkbox"/>		
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	05	0	0	0		
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	0	0		
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input checked="" type="checkbox"/>	1	0	0	<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	0	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	05	0	0	0		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	05	<input checked="" type="checkbox"/>	0	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	05	0	0	<input checked="" 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	0	<input checked="" type="checkbox"/>		
Total Deductions:										7	

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TIME TO EAT

Establishment ID: 3034011551

Location Address: 2570 LEWISVILLE CLEMMONS RD

City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

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

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

Permittee: L & L INC

Telephone: (336) 712-1050

☒ Inspection ☐ Re-Inspection Date: 05/24/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: george@atimetoeat.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Nicholas Richardson	00	Lettuce	Make unit	45	Lettuce	Reach-in cooler	44
Feta cheese	Make unit	55	Tomatoes	Walk-in cooler	41	Pico de gallo	Make unit	46
Boiled eggs	Make unit	60	Slaw	Walk-in cooler	43	Beans	Upright cooler	41
Mushrooms	Steam table	155	Chicken	Cooling, walk-in cooler	50	Pork	Upright cooler	40
Hot water	Men's RR handsink	101	Mozzarella	Walk-in cooler	44	Bean soup	Upright cooler	38
Chlorine ppm	Dish machine	50	Corndogs	Cooling drawer	43	Quat ppm	Bucket	300
Hot water	3-compartment sink	135	Turkey	Cooling drawer	42	Ambient	Upright cooler 2	40
Tomatoes	Make unit	43	Roast beef	Cooling drawer	42	Fries	Cooling, upright cooler	48

## 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 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Repeat: One knife and a wet wiping cloth were stored in a handsink during the inspection. Handsinks shall only be used for handwashing and no other purpose. CDI - Knife and cloth removed from handsinks.//5-202.12 Handwashing Sinks, Installation - PF - The hot water shut off valves for the handsinks in the men's and women's restroom were closed and measured 73F. Handwashing sinks shall be equipped to provide at least 100F hot water. CDI - Shut off valves adjusted to provide 100-103F hot water.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Feta cheese, boiled eggs, pico de gallo, and cooked pasta measured 50-60F in the make unit across from the grill. The lid was left open during the lunch rush. Other compartments of the make unit had closed lids and temperatures measured 39-46F. Potentially hazardous food shall be held at 45F or below. Keep make unit lids closed as much as possible. CDI - Products above 45F relocated to the upright cooler.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - 0 pts - A large container of cooked beans in the upright cooler were prepared 5-16-17 and measured 41F. Potentially hazardous food shall be discarded after a maximum of 7 days at 41F or below, and after 4 days at 42-45F. The date of preparation counts as day 1. CDI - Beans discarded.

Person in Charge (Print & Sign): Adam *First* Richardson *Last*

Regulatory Authority (Print & Sign): Grayson *First* Hodge *Last*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 06 / 02 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Repeat: The drip well for the ice cream scoops was not running during the inspection. In-use scoops shall be stored in running water of sufficient velocity to flush particulates to the drain. Other storage methods were discussed with the person in charge. Repair the drip well.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 0 pts - Around 5 stacks of pans were stacked wet. Equipment and utensils shall be fully air-dried after they are cleaned. Separate or stagger pans until they are completely dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Replace the damaged gaskets on all 4 cooling drawers below the stove. Resurface the large cutting board and replace the damaged plastic bin in the basement. Equipment and utensils shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Repeat: Cleaning needed inside of and around the dish machine, especially inside of the doors. Warewashing machines shall be cleaned before use, at a frequency necessary to prevent recontamination, and at least once a day. Clean frequently.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Repeat: Backflow preventers are not visible on the water lines around the beverage machines/urns (One is on the Pepsi machine). Backflow preventers are required at each point of water use in a food establishment. Provide documentation of internal backflow preventers/air gaps, or have them installed according to plumbing code. Verification of backflow preventers is required by 6-2-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc / A splitter with two shut off valves is installed on the mop sink upstairs with a sprayer on the hose and a spray nozzle is attached to the hose on the downstairs mop sink without a backflow preventer rated for continuous pressure. A backflow prevention device rated for continuous pressure is required on each faucet if the sprayers remain attached to the faucet, or the sprayer/hose needs to be detached after each use. CDI - Splitter and sprayers detached from faucet. Plumbing code discussed with the person in charge.
- 52 5-501.113 Covering Receptacles - C - 0 pts - One lid on the outdoor dumpster was open. Doors and lids shall remain closed when not in use.//5-501.115 Maintaining Refuse Areas and Enclosures - C - 0 pts - Remove trash and other debris from around the outdoor dumpster.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat: Repair the following: Rusting/damaged stairs, baseboard under ice cream station, cracked wall tiles by dish machine, missing baseboard by the water heater room, damaged baseboard below the elevator, stained ceiling tiles in the women's restroom, missing wall tile behind the basement ice cream machine, missing ceiling tiles in the mop sink room, damaged wall tile above the mop sink. Recaulk the dish machine drainboard to the wall and around the cook line hood crevices. Floors, walls, and ceilings shall be smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed under soda box storage and around large equipment. Floors, walls, and ceilings shall be kept clean.



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- 54 6-303.11 Intensity-Lighting - C - Repeat: Lighting is low at the cook line beside of the office (20-25 foot candles), in the downstairs storage room, at the beverage machines near the front counter (10-15 foot candles). Lighting shall be at least 50 foot candles at food prep surfaces. Increase lighting and replace burnt out bulbs.



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