

# Food Establishment Inspection Report

Score: 84.5

Establishment Name: VILLAGE TAVERN 5

Establishment ID: 3034010899

Location Address: 2000 GRIFFITH RD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 16 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 05  am  pm Time Out: 06 : 55  am  pm

Permittee: VILLAGE TAVERN INC

Total Time: 6 hrs 50 minutes

Telephone: (336) 760-8686

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 2

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	NO	Compliance Status	OUT	CDI	R	VR
<b>Supervision .2652</b>								
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"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health .2652</b>								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Consumer Advisory .2653</b>								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>								
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical .2653, .2657</b>								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	NO	Compliance Status	OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>								
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification .2653</b>								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b>					<b>15.5</b>			



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: VILLAGE TAVERN 5  
 Location Address: 2000 GRIFFITH RD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: VILLAGE TAVERN INC  
 Telephone: (336) 760-8686

Establishment ID: 3034010899  
 Inspection  Re-Inspection Date: 11/16/2017  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: hanes@villagetavern.com  
 Email 2:  
 Email 3:

## Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
SERV SAFE	W. BUFFORD 4/17/18	00	CHX	FCT	170	BEEF	WALK-IN	38
SANI-HW	DISH	173	CKD ASPA	MAKE TOP	40	CLAM CHDR	FCT	147
CHX	MAKE UNIT	41	CLD GRNS	LO BOY	43	POT LEEK	COOL 1 1:06 PM	122
BE PEAS	MAKE TOP	155	SALMON	LO BOY	43	POT LEEK	COOL 2 3:30 PM	66
GRL ONION	GRILL TOP	118	UTENSIL	WATER-IN USE	166			
PRIME RIB	HH	113	BROCCOLI	FCT	177			
MASH POT	HH WARMER FRONT	135	COD	WALK-IN	40			
FISH	FCT	153	SPIN DIP	WALK-IN	39			

## 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 (A)-(L) Person-In-Charge-Duties - PF- Observed employee of establishment enter kitchen without handwashing or hair restraint and grab a handful of nuts used as topping for ice cream with bare hands and then proceed to eat them. The person in charge shall ensure that persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, linens; and unwrapped single-use or single-service are protected from contamination. CDI-Staff and PIC educated and employee removed from kitchen and nuts discarded. //2-102.11 Demonstration - C-Person in charge failed to 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 as evident by quantity and repetitive nature
  
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C-Repeat-Observed employee beverage stored on cutting board at front make station. Observed employee beverage on shelf above single-serv items in server wait station. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, linens, single-service items; or other items needing protection can not result. CDI-Beverages relocated to designated area during inspection.
  
- 6 2-301.14 When to Wash - P-Observed dish staff rinse and load soiled dishes into dish machine and then remove clean dishes from dish rack to put up without handwashing. Observed staff member handle cell phone with bare hands and then begin to prep bakery pans without handwashing in between. CDI-Staff educated and instructed to wash hands. // 2-301.12 Cleaning Procedure - P-Observed food employees and servers lather hands for less than 10 seconds. Hands shall be rubbed together vigorously for at least 10 to 15 seconds. CDI-Hands rewashed.//2-301.15 Where to Wash - PF-Observed cook wash hands in designated dump sink. Food employees shall clean their hands in a handwashing sink. CDI-Staff educated and instructed to rewash hands in designated handsink.



Person in Charge (Print & Sign): DANIEL <sup>First</sup> GLASCOE <sup>Last</sup>

Regulatory Authority (Print & Sign): JENNIFER <sup>First</sup> BROWN <sup>Last</sup>

X 22 E M

X J BROWN MRL

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 11 / 23 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 7 3-301.11 Preventing Contamination from Hands - P,PF-Observed food employee removing muffins from baking pan and placing into container with bare hands. Observed food employee making and layering cakes with bare hands in bakery area. Observed food employee use bare hands to support the transfer of food from grill to consumer plate. Food employees may not contact exposed, ready-to-eat foods with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI-Products discarded, staff educated and hands washed.
  
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-Observed gallon container of lemonade and carton of half and half blocking handsink in server wait area. Observed container of ramekins on rim of handsink by front pantry area. Handwashing sinks shall be maintained accessible at all times. CDI-Items relocated by PIC so that handsink was accessible.//0 points
  
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed raw tuna stored above sauteed mushrooms and edamame in reach-in cooler at pantry station. Food shall be protected from cross contamination by separating raw animal foods from ready-to-eat products. CDI-Raw tuna relocated to lower shelf.//3-304.15 (A) Gloves, Use Limitation - P-Observed two staff members touch face with gloves and then continue engaging in food prep without removing gloves and handwashing. Single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI-Staff educated, hands washed and gloves donned.
  
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Observed slicer blade and push plate to dicer to still contain food residue. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI-Placed with soiled equipment to be cleaned.//0 points
  
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured prime rib in hot holding unit at front prep line at 113-114F. Measured grilled onions on grill at make line at 118F. Potentially hazardous food shall be maintained at 135F or above, except that roasts cooked to a temperature may be held at a temperature of 130F or above. CDI-Products discarded.
  
- 22 3-501.19 Time as a Public Health Control - P,PF-Observed chardonnay butter without time stamp on front make line establishment per policy. If time without temperature control is used as the public health control up to a maximum of 4 hours the food shall have an initial temperature of 45°F or less when removed from cold holding temperature control or 135F or greater when removed from hot holding temperature control; and The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. CDI-Discarded.//0 points
  
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P-Measured chlorine sanitizer in spray bottle in use by food employee for sanitizing soup kettle above 200ppm. Chemical sanitizers and other chemical antimicrobials applied to food contact surfaces shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions). CDI-Chlorine sanitizer replaced with QAC sanitizer.//7-102.11 Common Name-Working Containers - PF-Spray bottle of QAC sanitizer unlabeled at bar. 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-Labeled during inspection.



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- 31 3-501.15 Cooling Methods - PF-Repeat-Observed bulk clam chowder, bulk cooked spring mix, bulk leek soup cooling in deep plastic containers in walk-in freezer unmonitored by food employees. Observed cooked squash cooling at room temperature on speed rack in prep area. Cooling shall be accomplished by separating food into thinner, smaller portions and placing in walk-in units, loosely covered or uncovered. CDI-PIC and staff were educated multiple times and instructed to place items on speed rack in walk-in cooler. Additional education shall be provided by all staff regarding cooling.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Observed a majority of working containers of shakers, squeeze bottles, spray bottles, and seasonings unlabeled throughout facility. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.//0 points
- 38 2-402.11 Effectiveness-Hair Restraints - C-Observed front cook line employees with long beards not wearing beard restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils and linens.//  
2-303.11 Prohibition-Jewelry - C-Repeat-Observed cooks on front line engaging in food prep while wearing watch. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Repeat-Wet wiping cloths observed to be on prep tables. Wet wiping cloths in use for wiping counters and other equipment shall be maintained in a sanitizing solution when not in use.
- 40 3-302.15 Washing Fruits and Vegetables - C-Observed staff member retrieve onion from back dry storage unit and bring to front make line to cut prior to washing. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. CDI-Educated staff to wash onion and staff proceeded to do so in dump sink. Directed to prep sink to wash.//7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria - P-No test strips for produce Victory Wash in prep area. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 UPON COMPLIANCE.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Repeat-Observed 3 pairs of in-use tongs hanging on low oven handle at front cook line, exposed to clothing and other contaminants. Observed scoops and handles stored in contact with products of multiple dry goods bins. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon or on a clean portion of the food preparation table or cooking equipment only if the in-use utensils and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at the specified frequency. CDI-Tongs removed to be cleaned and new area designated for utensil storage.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed raw shell egg in contact with clean equipment and bowls under bakery prep table. Cleaned equipment and utensils shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination. CDI-Bowls placed with soiled equipment to be cleaned.//0 points



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- 45 4-501.12 Cutting Surfaces - C-Front line cutting boards are stained and etched and shall be resurfaced or replaced. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.//4-202.11 Food-Contact Surfaces-Cleanability - PF-Many plastic lids and containers were severely cracked or broken. Multiuse food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. CDI-Discarded by PIC//0 points.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-Repeat-Thorough cleaning on wall behind front line equipment and dish area. Physical facilities shall be maintained clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C-Observed low grout throughout kitchen. Ceiling and wall tiles in dish area are moldy and shall be replaced. Caulk around clean drain board of dish machine. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.//
- 54 6-303.11 Intensity-Lighting - C-Measured 5-16 FC of light in walk-in cooler and walk-in freezer. Measured 17-38FC of light along front cook line. At least 108 lux (10 f. to candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry food storage areas At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils and equipment such as knives.//0 points.



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✓  
Spell

