

Food Establishment Inspection Report

Score: 91.5Establishment Name: APPLEBEES #22Establishment ID: 3034010893Location Address: 1990 GRIFFITH RD☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 01 / 08 / 2018 Status Code: AZip: 27103 County: 34 ForsythTime In: 12 : 45 ☐ am ☒ pm Time Out: 04 : 10 ☐ am ☒ pmPermittee: APPLE GOLD INCTotal Time: 3 hrs 25 minutesTelephone: (336) 768-8847Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 1No. 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	<u>2</u>	<u>0</u>	<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	<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	<u>3</u>	<u>13</u>	<u>0</u>	<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	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth	<u>1</u>	<u>03</u>	<u>0</u>	<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	<u>4</u>	<u>2</u>	<u>0</u>	<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	<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Handwashing sinks supplied & accessible	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food obtained from approved source	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food received at proper temperature	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food in good condition, safe & unadulterated	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food separated & protected	<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	<u>X</u>	<u>13</u>	<u>0</u>	<u>X</u>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper disposition of returned, previously served, reconditioned, & unsafe food	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cooking time & temperatures	<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper reheating procedures for hot holding	<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cooling time & temperatures	<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper hot holding temperatures	<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures	<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper date marking & disposition	<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	<u>2</u>	<u>1</u>	<u>0</u>	<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	<u>1</u>	<u>03</u>	<u>0</u>	<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	<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved & properly used	<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Toxic substances properly identified stored, & used	<u>2</u>	<u>1</u>	<u>0</u>	<input 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	<u>2</u>	<u>1</u>	<u>0</u>	<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	<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Water and ice from approved source	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods	<u>1</u>	<u>03</u>	<u>0</u>	<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	<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Plant food properly cooked for hot holding	<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Approved thawing methods used	<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food properly labeled: original container	<u>2</u>	<u>1</u>	<u>0</u>	<input 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	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Contamination prevented during food preparation, storage & display	<u>2</u>	<u>X</u>	<u>0</u>	<u>X</u>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Wiping cloths: properly used & stored	<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Washing fruits & vegetables	<u>1</u>	<u>03</u>	<u>0</u>	<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	<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	<u>1</u>	<u>X</u>	<u>0</u>	<u>X</u>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Gloves used properly	<u>1</u>	<u>X</u>	<u>0</u>	<u>X</u>
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	<u>X</u>	<u>1</u>	<u>0</u>	<u>X</u>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips	<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Non-food contact surfaces clean	<u>1</u>	<u>X</u>	<u>0</u>	<u>X</u>
Physical Facilities .2654, .2655, .2656									
48	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Hot & cold water available; adequate pressure	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed	<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Toilet facilities: properly constructed, supplied & cleaned	<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Physical facilities installed, maintained & clean	<u>X</u>	<u>03</u>	<u>0</u>	<u>X</u>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:						8.5			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: APPLEBEES #22

Location Address: 1990 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: APPLE GOLD INC

Telephone: (336) 768-8847

Establishment ID: 3034010893

☒ Inspection ☐ Re-Inspection Date: 01/08/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: griffith322@applegoldgroup.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
3 COMP	HW (BAR AND MAIN)	131	BRUSHETTA	MAKE TOP	34	SHRIMP	FCT	176
DISH	HW SANI	160	CHX	FCT	202	CORNDOG	TALL RIC	38
QAC	3 COMP N BAR	200	CAPRESE	RIC	40	SALSA	EXPO LINE	40
SERV SAFE	C. SAWYERS 10/27/22	00	ONION	COOL 1 1:50	63	CHX	RIC	39
MASH POT	MAKE TOP	40	ONION	COOL 2 2:20	45	GRND BEEF	WIC	36
RIBS	LO BOY	41	ONION	LO BOY	39	POTATO	WIC	38
RIBLETS	LO BOY	40	RIB	REHEAT	166			
RICE	LO BOY	38	POTATO	FCT	182			

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Repeat-Observed a majority of plate, bowls and equipment to be soiled and stored as clean. Equipment and utensils shall be clean to sight and touch. CDI-Placed with soiled equipment and utensils to be cleaned.
- 31 3-501.15 Cooling Methods - PF-Observed one container of cooked onions cooling in lo boy unit under grill. Measured 64F after cooling 2.5 hours. When cooling, foods shall be loosely covered or uncovered (if protected) and placed in rapid cooling equipment to chill. CDI-Onions put on plate and placed in walk-in cooler. Measured 45F after 30 minutes
- 37 3-307.11 Miscellaneous Sources of Contamination - C-Repeat-Observed lid to ice bin at bar and at server beverage station left open and unattended. CDI-Lids closed. /Observed Christmas decorations and other nonfood items stored on top shelf above food items in dry storage. Food shall be protected from contamination. Rearrange dry storage to protect food items.

Lock
Text



Person in Charge (Print & Sign): CECIL ^{First} SAWYERS ^{Last}

Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

REHS ID: 2536 - Brown, Jennifer

X Gar's [Signature]

X J. Brown, [Signature]

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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- 38 2-402.11 Effectiveness-Hair Restraints - C-Observed cook with beard engaging in food prep with beard restraint. Observed servers scooping food from cold-holding make top on expo line without hair restraint. 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.//2-303.11 Prohibition-Jewelry - C-Observed food employee engaging in food prep while wearing bracelet and ring with raised stones. 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
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Repeat-Observed multiple metal food containers transfer units stacked wet on clean equipment rack. Observed ceramic bowls and plates stacked wet above cook line. Equipment and utensils shall be spaced to air-dry after cleaning.//4-904.11 Kitchenware and Tableware-Preventing Contamination - C-Repeat-Protect overhead glassware rack at bar located above bar. Glassware is not protected and may be contaminated by consumers or staff.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed clean equipment stored in direct contact with soiled shelving. Observed soiled computer cord in contact with clean plates above cook line. Observed clean drain board to be heavily soiled with food and debris. Clean equipment and utensils shall be stored in a clean, dry location,
- 44 3-304.15 (B)-(D) Gloves, Use Limitations - C-Observed cook wipe soiled gloves on apron instead of changing gloves. If used, single-use gloves shall be used for only one task such as working with ready-to-eat or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI-Cook educated, gloves removed, hands washed and gloves redonned.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Shelving in reach-in coolers is flaking and corroded. Replace worn and damaged dish racks for dish machine. Observed ice build up around cove molding at walk-in cooler/walk-in freezer transition. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces - C-Repeat-Corners of cutting boards at cook line are chipped and edges are no longer smooth. 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-Repeat-Observed clear plastic containers used to reheat food in microwave to be cracked in multiple areas. Food contact surfaces of equipment shall be free of breaks, cracks, and imperfections. CDI-Discarded.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C-Observed curtains on clean side of dish machine to be heavily soiled and in contact with clean equipment and utensils. A warewashing machine shall be cleaned before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function. Maintain clean.// 0 points
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-Cleaning needed: in all reach-in units, top of bar cooler, handles of equipment, and equipment shelving by 3 compartment sink. Nonfood contact surfaces shall be maintained clean.
- 52 5-502.11 Frequency-Removal - C-Observed trash bags and cardboard boxes around refuse and recycling receptacles and lid unable to close due to units being overfilled. Refuse, recyclable, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. Contact waste management company for immediate removal.// 0 points



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- 53 3 6-501.16 Drying Mops - C-Repeat-Observed mop stored in mop water/bucket in canwash. Mops shall be hung so that they may air-dry without soiling walls, equipment or supplies.//6-501.12 Cleaning, Frequency and Restrictions - C--Repeat-Observed soiled ceiling tiles above back prep area. Clean drain under bar. Soiled/stained floors under front line make units and reach-ins. Physical facilities shall be maintained clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat-Cracked floor tile, missing floor tile pieces, low grout, and damaged cove molding throughout facility, including restrooms. These damages are resulting in standing water in kitchen, dry storage room, walk-in cooler and beer cooler. Caulk 3 compartment sink to the wall. Caulk counter top in women's restroom. Reattach rubber cove molding that is peeling from inside of walk-in cooler. Physical facilities shall be easily cleanable.

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Spell



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