

Food Establishment Inspection Report

Score: 83.5

Establishment Name: 4TH STREET FILLING STATION

Establishment ID: 3034011212

Location Address: 871 W 4TH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 13 / 2018 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 12 : 25 ☐ am ☒ pm Time Out: 06 : 00 ☐ am ☒ pm

Permittee: VLASIS RESTAURANT INC

Total Time: 5 hrs 35 minutes

Telephone: (336) 724-7600

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: 9

No. 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 type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | | | <u>4</u> | <u>0</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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | | | <u>0</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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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"/> | 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | | | <u>3</u> | <u>0</u> | <u>0</u> | <input type="checkbox"/> |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | | | <u>3</u> | <u>0</u> | <u>0</u> | <input type="checkbox"/> |
| 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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 18 | <input type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | | | <u>3</u> | <u>0</u> | <u>0</u> | <input type="checkbox"/> |
| 21 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | | | <u>3</u> | <u>0</u> | <u>0</u> | <input type="checkbox"/> |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | | | <u>1</u> | <u>0</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>0</u> | <input type="checkbox"/> |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | | | <u>2</u> | <u>0</u> | <u>0</u> | <input type="checkbox"/> |
| 37 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | | | <u>1</u> | <u>03</u> | <u>0</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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | | | <u>0</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>03</u> | <u>0</u> | <input type="checkbox"/> |
| 43 | <input type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | | | <u>1</u> | <u>03</u> | <u>0</u> | <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 | | | <u>2</u> | <u>0</u> | <u>0</u> | <input type="checkbox"/> |
| 46 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | | | <u>1</u> | <u>0</u> | <u>0</u> | <input type="checkbox"/> |
| 47 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | | | <u>1</u> | <u>03</u> | <u>0</u> | <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 | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 49 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | | <u>2</u> | <u>0</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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | | | <u>0</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | | | <u>1</u> | <u>0</u> | <u>0</u> | <input type="checkbox"/> |
| Total Deductions: 16.5 | | | | | | | | | | |



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: 4TH STREET FILLING STATION

Location Address: 871 W 4TH STREET

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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

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

Permittee: VLASIS RESTAURANT INC

Telephone: (336) 724-7600

Establishment ID: 3034011212

☒ Inspection ☐ Re-Inspection Date: 09/13/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: thefillingstn1@aol.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 |
|-------------|---------------------|------|-------------|----------------|------|---------------|-----------------------|------|
| Servsafe | N. Abundis 10/30/19 | 00 | crab dip | walk-in cooler | 45 | green tomato | ice bath | 61 |
| hot water | 3-compartment sink | 156 | pimento chz | WALK-IN COOLER | 45 | crab cake | low boy cooler 2 | 42 |
| quat sani | 3-comp sink (ppm) | 300 | tomato | sautee station | 39 | chic salad | salad make unit | 45 |
| Cl sani | dish machine (ppm) | 100 | diced ham | salad station | 45 | deli meat | sautee station | 45 |
| salmon | final cook | 185 | chili | hot holding | 177 | alfredo | ice bath 2 | 39 |
| roast beef | final cook | 171 | tomato soup | hot holding | 185 | dinner butter | cooling 1250 | 73 |
| chix tender | final cook | 187 | spinach | low boy cooler | 52 | dinner butter | cooling 1358 - tray 1 | 60 |
| pimento chz | ice bath | 45 | salsa | glass upright | 45 | dinner butter | cooling 1358 - tray 2 | 65 |

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee beverage was being stored inside reach-in cooler, on a food prep counter, and on the clean drainboard of the dish machine. An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result. 0 pts.
- 6 2-301.14 When to Wash - P - Employee was observed numerous times switching from loading soiled dishes into dishwasher and removing clean dishes from dishwasher without washing hands in between. After informing employee of violation, she began to dip hands in a container of quaternary ammonium sanitizer and towel dry hands in between the soiled and clean dishes. / Employee observed returning from outside to immediately removing cleaned items from dishwasher without handwashing. Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and after handling soiled equipment or utensils. CDI: Employee was educated on when to wash hands and demonstrated proper handwashing.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF REPEAT -Handwashing sink at waitress station was being blocked by drink pitchers, and the basin of the handwashing sink at the bar area had a food pan inside basin, disallowing water to from the sink. A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. CDI: Obstructions were removed from sinks.

Lock
Text



Person in Charge (Print & Sign): Nicole *First* Abundis *Last*

Regulatory Authority (Print & Sign): Michael Frazier *First* Christy Whitley *Last*

Nicole Abundis

Michael Frazier

Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: 09 / 23 / 2018

REHS Contact Phone Number: (336) 703 - 3157



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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034011212

Observations and Corrective Actions

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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Two containers of raw shrimp were being stored above containers of ready-to-eat pasta salad in the walk-in cooler. Raw beef packages were being stored above ready-to-eat bread rolls in walk-in cooler. Food shall be protected from cross-contamination by separating raw animal foods during storage from cooked, ready-to-eat food. CDI: Shrimp and beef were moved to lower shelves.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Slicer (unused on the day of inspection) was heavily soiled around the blade and push-plate portion. Several metal containers were found still containing sticker/food residue. The blade on the commercial can opener was heavily soiled. Food contact surfaces of utensils and equipment shall be maintained clean. CDI: All soiled items were sent to the dishwashing area to be washed, rinsed, and sanitized.
- 18 3-501.14 Cooling - P - Large plastic container of butter with tight fitting lid which PIC stated was prepared at 0930 was measured at 73F at approximately 1250 and measured 60-65 approximately 1358. **POTENTIALLY HAZARDOUS FOOD** (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 4 hours to 45F or less if prepared from ingredients at ambient temperature such as reconstituted FOODS and canned tuna. CDI: Butter was discarded. Recommend storing ingredients for flavored butters under refrigeration. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - The following items were placed on ice baths with ice and water mx not fully surrounding product measuring greater than 45F; caper butter (51F), 2 containers of sliced tomato and sliced green tomato (59-61F). Lettuce overstacked in sautee station make unit measured 45-53F. Portioned noodles in sautee station reach-in measured 50F. Butter at sautee station out of refrigeration was measured at 71F. Corn salsa in salad make unit measured 49F. Slaw in ice bath measured 45-54F. In low-boy cooler across from sautee station make unit roast beef was measured at 55F and spinach was measured at 52F. Potentially hazardous foods in cold holding shall be maintained at a temperature of 45F or less. CDI: All foods were cooled to below 45F.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - The following items were found inside the walk-in cooler with label stating the items had a 4-day shelf life, but lacked a day of preparation; sliced sausage, container of rice. In the walk-in cooler, an open container of spinach and sliced turkey and ham were found without date marks. **READY-TO EAT, POTENTIALLY HAZARDOUS FOOD** prepared and held in a **FOOD ESTABLISHMENT** for more than 24 hours shall be marked to indicate the date or day by which the **FOOD** shall be consumed on the **PREMISES**, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. CDI: Date marks were applied to foods. // 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - In the walk-in cooler, a container of crab dip and large container of
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - On the brunch, lunch, and dinner menus, the following items which are offered cooked to order and are not asterisked to indicate that these are offered cooked to order; salmon, eggs, steak, burgers, and tuna. Establishment serves hollandaise sauce containing raw egg for brunch, however no indication is made on menu that raw egg is contained in the product. Footnote at the bottom of menu contains statement "consuming raw or undercooked meats may increase your chance of foodborne illness", however makes no indication that the items asterisked are cooked to order. Add asterisks to items listed above, and add statement to footnote indicating that asterisks indicate potentially raw or undercooked items. If an animal **FOOD** such as beef, **EGGS**, **FISH**, lamb, milk, pork, **POULTRY**, or shellfish is served or sold raw, undercooked, or without otherwise being
- 31 3-501.15 Cooling Methods - PF - Butter mixed with honey was being cooled in the walk-in cooler in a large portion in a plastic container, with a tight fitting lid. Cooling shall be accomplished within the proper time and temperature criteria by placing the food in shallow pans, separating food into smaller or thinner portions, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer and loosely covering food during the cooling period. CDI: The butter was allowed to be placed in an ice bath in an attempt to cool down faster, after approximately an hour had passed (4 hours from prep time), butter was measuring from 60-65F, and discarded. 0 pts



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Large rolling bins of sugar, flour, and bread crumbs, and a small container of powdered sugar in the dessert area were not labelled with the common name of the food. Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, 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 pts
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - REPEAT - A glue trap containing numerous dead insects was observed an exterior vent of the walk-in cooler directly above a prep sink. Dead insects were also observed on the can storage rack, behind the grill line, and on the handwashing sink at waitress station. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT - A single-use dressing cup was being used to scoop remoulade sauce from container at salad make unit. A plate was being use to portion pasta salad from large container in walk-in cooler. Bar tongs and other utensils were being stored in soda water at bar. Ice cream scoop was being stored in water at ambient temperature at prep table at microwave. During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the food with their handles above the top of the food container, on a clean portion of the food preparation table, in running water of sufficient velocity to flush particulates to drain or in a container of water maintained at at least 135F.
- 41 COMPUTER ERROR
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Observed employee at dishwashing area actively towel drying utensils as they left the dish machine. 2 stacks of food containers and one stack of cutting boards was found wet stacked in clean utensil storage. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining, and may not be cloth dried. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Table linens and clean wiping cloths were being stored in unfinished storage shed. cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored where they are not exposed to splash, dust, or other contamination. 0 pts
- 43 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 1-gallon tea jugs were being stored in unfinished storage shed. cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored where they are not exposed to splash, dust, or other contamination. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT- The following equipment requires repair/replacement; missing handle to sautee reach-in cooler, rusted shelving inside sautee reach-in cooler, cold holding drawer not maintaining adequate temperature, handle of emulsifier repaired with electrical tape, chipping clean utensil shelving, water line from walk-in cooler, chipping paint on floor mixer, door panel to walk-in cooler is damaged at bottom and rusting. Faucet head of 3-compartment sink and sanitizer dispenser hose does not reach every compartment of the sink. Equipment shall be maintained cleanable and in good repair. // 4-205.10 Food Equipment, Certification and Classification - C REPEAT - The Margaritaville brand blender at the bar is labeled for household use only. Except for toasters, mixers, microwave ovens, water heaters, and hoods, FOOD EQUIPMENT shall be used in accordance with the manufacturer's intended use and certified or classified for



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Establishment ID: 3034011212

Observations and Corrective Actions

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- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - Establishment's quat sanitizer test strips were used to measure concentration at 3-compartment sink with discernible color change from the color chart provided on the package. Replace test strips. / No chlorine test strips were present at establishment for chlorine dish machine. A test kit or other device that accurately measures the concentration in MG/L of SANITIZING solutions shall be provided. VR: Verification required, Contact Michael Frazier at 336-703-3382 or fraziemb@forsyth.cc when test strips are obtained. Obtain test strips by 9-23-2018.
- 49 5-203.14 Backflow Prevention Device, When Required - P - There is no visible backflow prevention device installed on the coffee and tea machines at the waitress station. A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT. VR: Verification required, Contact Michael Frazier at 336-703-3382 or fraziemb@forsyth.cc when backflow prevention devices are installed. Install by 9-23-2018. // 5-205.15 (B) System repaired according to law - C - There is a severe leak at the pipe under the 3-compartment sink. A plumbing system shall be maintained in good repair.
- 49 COMPUTER ERROR
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - REPEAT - The following areas are in need of repair; low floor grout throughout establishment, damaged wall at stall in mens restroom, cove base beginning to wear in restrooms, missing baseboard under handwashing sink beside oven. Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C - Additional floor cleaning need under all equipment throughout kitchen, and of ceiling around vents throughout kitchen. Physical facilities shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C - Lighting was measured low in the following areas (units are in foot candles); bar drink prep area (4-15 fc), wait station drink machine (7fc), wait station handwashing sink (4 fc). Lighting shall be increased to meet an intensity of 50 foot candles in areas of food and beverage prep, and 20 foot candles at plumbing fixtures. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C - REPEAT - A/C vent above food prep line and above wait station excessively soiled with dust. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.



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