

# Food Establishment Inspection Report

Score: 90.5

Establishment Name: BISTRO 3333

Establishment ID: 3034010130

Location Address: 3333 SILAS CREEK PKWY

Inspection  Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 06 / 13 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 00  am  pm Time Out: 02 : 45  am  pm

Permittee: NOVANT HEALTH OF THE TRIAD

Total Time: 4 hrs 45 minutes

Telephone: (336) 718-2852

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: Hospital

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 0

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
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" type="checkbox"/>
<b>Approved Source</b> .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13		<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3			<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations</b> .2653								
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2			<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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	

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
<b>Safe Food and Water</b> .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control</b> .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1			<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03		<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification</b> .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1		<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1		<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled		03		<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment</b> .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			<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		03		<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2			<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean		03		<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>						<b>9.5</b>		



# Comment Addendum to Food Establishment Inspection Report

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 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: NOVANT HEALTH OF THE TRIAD  
 Telephone: (336) 718-2852

Establishment ID: 3034010130  
 Inspection  Re-Inspection Date: 06/13/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: Joycelynsaxon@iammorrison.com  
 Email 2:  
 Email 3:

## Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Joycelyn	4/11/21	0	egg salad	rear make unit	41	pork	reach in	38
pot pie filling	steam table	156	burger	final cook	172	melons	walk in	40
burger	steam table	135	tomatoes	drawer cooler	39	ham	walk in	39
chicken	steam table	141	slaw	drawer cooler	39	raw chicken	walk in	40
turkey	final cook	193	mac and	steam line	152	sanitizer (qac)	three comp sink (ppm)	300
calzone	re heat	147	mashed	steam line	140	hot plate temp	dish machine	169
soup	re heat	171	baked potato	steam line	170	hot water	three comp sink	122
tomatoes	rear make unit	41	chicken	final cook	171	pizza	hot hold	165

## 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.

- 6 2-301.14 When to Wash - P One employee turned off hand washing sink with bare hands after washing. Employees must wash hands whenever they are contaminated, hand sink handles are a soiled surface and employees must use a clean barrier such as paper towel to turn off faucets when done washing. CDI: Employee instructed on hand washing and they washed hands correctly. 0 pts
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Hand sink blocked by a pan in the basin. Hand washing sinks must be accessible for use at all times. CDI: Pan removed during inspection. 0 pts
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Two pans of raw beef stored over carrots and mushrooms in reach in cooler. Foods must be separated based on final cooking temperatures to prevent cross contamination. Do not store raw meats over ready to eat foods. CDI: Raw beef moved to bottom of cooler away from vegetables. 0 pts

Lock Text



Person in Charge (Print & Sign): Joycelyn *First* Saxon *Last*  
 Regulatory Authority (Print & Sign): Joseph *First* Chrobak *Last*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 06 / 23 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3164



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P One plate soiled in cold prep area, Ice machine shield soiled in rear prep area, Soda nozzles soiled in self service area, seven metal pans in breakfast prep station had food debris on sides, three robot coupe tops with blades soiled with dust and grease in storage, Deli slicer sharpener with dried food debris in its cover and on components, two mandolin slicers with food debris on blades. Food contact surfaces shall be kept clean to sight and touch. CDI: all utensils moved for cleaning to utensil washing areas. Increase cleaning frequency.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Items in reach in cooler over 41F including Ham (47F), Turkey (45F), Chicken Salad (51F), Feta (42F), Chicken (42F). Service line Melons (51F), Slaw (44F), Field greens (52F). Upright cooler ham sandwich (48F), Chicken salad sandwich (46F). Egg and french toast dip in ice bath at 55F. Potentially hazardous foods held cold must be kept at 41F or below at all times. CDI: foods out of temperature were discarded during inspection. Monitor temperatures to maintain foods at 41F and lower.
- 26 7-201.11 Separation-Storage - P Two spray bottles of cleaning chemicals, one blue one yellow, stored with a bucket of sanitizer on food prep surface that was in use. Potentially hazardous materials shall not be stored in a manner that allows for contamination of utensils, equipment, or food. CDI: Three items removed by staff. // 7-102.11 Common Name-Working Containers - PF Two spray bottles of cleaning chemicals, one blue and one yellow, with labels stating "Glass cleaner" All containers of hazardous materials must be labelled with the common name of the stored material. Do not reuse containers or mix materials into previously used containers. CDI: Employee discarded bottles.
- 31 3-501.15 Cooling Methods - PF Grilled peppers and mushrooms at 130F put into ice bath for holding and steak at 89F in make unit top. Potentially hazardous foods must be cooled quickly using approved methods. Ice baths for holding and make unit tops are designed to hold temperatures but not rapidly drop them. CDI: Foods moved to freezer to cool quickly.
- 33 3-501.13 Thawing - C Raw chicken thawing in prep sink using proper methods however running water was at 72-73F. When thawing foods under running water the water temperature must be 70F or lower. If unable to use water under 70F then thaw foods under refrigeration or as part of the cooking process. 0 pts
- 36 6-202.13 Insect Control Devices, Design and Installation - C Two fly traps over prep tables on front service line. Pest control devices cannot be placed over food preparation and service areas. Move the fly traps to other areas. 0 pts
- 37 3-307.11 Miscellaneous Sources of Contamination - C Ice machine door left open multiple times in patient services kitchen. Ice machines must be kept closed to prevent potential contamination to the ice. Review need to keep ice machine closed with employees. 0 pts



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat: majority of metal pans checked were stacked wet. All utensils must be allowed to completely air dry prior to stacking to prevent water accumulation between pans.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat: Walk in cooler 2 had rusted screws and caps on walls and condenser, castors of shelves were rusted. Shelving in pass through cooler was rusted. Small walk in cooler has caulking peeling from braces in ceiling and a large crack in tile wall to left of the door. Equipment shall be maintained in good repair. Repair noted items.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed in bottom of middle reach in cooler cold prep, cleaning needed on table with coffee dispenser, Cleaning needed on undersides of flat top grills and deep fryer handles and cabinets, cleaning needed on pipes behind cooking equipment, cleaning needed on breadcrumb container, cleaning needed on wire shelving holding metal pans. Non food contact surfaces shall be kept clean. Increase cleaning frequency.
- 49 5-203.14 Backflow Prevention Device, When Required - P Two asse 1022 backflow prevention devices needed under coffee and tea station for water lines that split from hot water heater. All water supplies for equipment shall be protected from backsiphonage. Add backflow prevention devices. Contact Joseph Chrobak at (336) 703-3164 or Chrobajb@forsyth.cc to verify installation no later than 6/23/2019.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat: Floors with thin grout throughout the establishment. Areas of high traffic and water activity need to have grouting replaced. Large crack and holes in flooring at kettles. Prep sinks by ovens need to be recaulked to the walls where caulking has peeled off. Floor cracked with standing water beside flat top grill. Corner guard missing beside deep fryers with damaged wall and tile. Baseboard tiles and corner piece damaged in patient services area. Broken floor tiles at grill. Physical facilities shall be kept in good repair to allow for easy cleaning. Continue repairs on areas of damaged physical facilities.



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