Supervision 2.852 Super	Food Establishment Inspection Report Sco							
Location Address: 110 0AKWOOD DR. SUITE F Xints: NC No. Respection Respection Respection City: WINSTON SALEM State: NC Date: 0.2 16 2.0 10 2.0 State: NC Date: 0.2 10 0.2 0.5 State: NC Date: 0.2 16 0.2 0.5 State: NC Date: 0.2 16 0.2 0.5 State: NC NC <t< td=""><td>Establishment Name: CAMEL CITY COFFEE</td><td></td><td colspan="4">Establishment ID: 3034012639</td></t<>	Establishment Name: CAMEL CITY COFFEE		Establishment ID: 3034012639					
City: VINSTON SALEM State: NC Date: 0 2 / 1 0 / 2 0 2 0 State SOcie A Zip: 2703 County: 34 Forsyth Time In: 0 9 : 48.5 pm Time Out: 1 9 : 57.6 pm Permitte: (380) 955-226 County: 0 - 0 - Site Supply Category #: II III Vater Supply: (Municipal/Community: On-Site Supply FOA Establishment Type: III not use: IIII								
Zip: 27103 County: 34 Forsyth Time In: @ 9 : 48 @ min Time Out: 10 : 57 @ min Permittee: CAMELICTY COFFEE, LLC Total Time: 1 minutes Total Time: 1 minutes Years Copply: Multicipal/Community On-Site System Multicipal/Community On-Site System Water Supply: Multicipal/Community On-Site System FOA Establishment Type: Full-Service Restaurant No. of Risk Factor/Interventions Risk Factor/Interventions Image: Risk Factors and Public Health Interventions Risk Install Intervention: Compliance Status up (up a we) Compliance Status up (up a we) Supprision Condentation of processing procesprocessing processing processing procesprocessing processing proc	City: WINSTON SALEM	State: NC		Ą				
Permittee: CAMEL GTY COFFEE, LLC Total Time: 1 the minutes Telephone: (339) 955-2246 Category #: II Water Supply: (Municipal/Community On-Site System) Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 1 No. of Risk Factor/Intervention Violations: Rest factor: Consumption but income the date of devolping footbarre lines or INV. No. of Risk Factor/Intervention Violations: 1 No. of Risk Factor/Intervention Violations: Rest factor: Compliance Situ's Out on it's or								
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Telephone: (330) 930-2460 FDA Establishment Type; Ful-Sonice Restaured Water Supply: Municipal/Community On-Site Supply Site Sectors and Public Health Interventions Rest Actor: Controlling Batters that noises the share of developing bodium lifes. Paint Rest Memorative Community On-Site Supply Site Sectors and Public Health Interventions Rest Actor: Controlling Batters that noises the share of developing bodium lifes. Paint Rest Memorative Community On-Site Supply Site Sectors and Public Health Interventions Rest Actor: Controlling Batters That noises the share of developing tool on the sector control on the status on the sector and the sector and the sector and the sector control on the sector and the sector								
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4 X Proper eating, tasting, drinking, or tobacco use 2100 1 X Parafield of temperature control 1000 1000 5 X No discharge from eyes, nose or mouth 10000 100000 10000 100000	3 🛛 🗆 Proper use of reporting, restriction & exclusion	3 1.5 0	Inculous					
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5 No discharge from eyes, nose or mouth 1180.0 Preventing Contamination by Hands 2652, 2655, 2656 8 Hands clean & property washed 32 7 No low bare hand contact with RTE froods or pre- approved litemate proceedure property follow 32 0 8 Handwashing sinks supplied & accessible 210 Food property labeled: original container 210 9 Food obtained from approved source 210 Food contamination 2653, 2657 Approved Source 2653, 2655 7 7 S Contamination 252, 263, 2654, 2656, 2657 9 Food obtained from approved source 210 Food received at proper temperature 210 7 10 No food condition, safe & unadulterated 210 7 8 Personal cleanliness 160 210 160	4 🛛 🗌 Proper eating, tasting, drinking, or tobacco use	210						
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11 X Food in good condition, safe & unadulterated [2] [0] [] 39 X Wiping cloths: property used & stored [0] [0] [] 12 X Protection from Contamination .2653, .2654 [0] [] [0	10 🗆 🖾 Food received at proper temperature	210000	proparation, storage & display					
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16 Image: Market Ma			43 X Single-use & single-service articles: properly stored & used	10.50				
17 □ × Proper reheating procedures for hot holding 3 13 0 □ □ 45 × Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 21 0 □ 45 × □ Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 21 0 □ 45 × □ Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 21 0 □ 46 × □ Warewashing facilities: installed, maintained, & 10 0 0 0 0 □ 46 × □ Non-food contact surfaces clean 10 0 <		3150						
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22 Image: Second se		-++++++++++++++++++++++++++++++++++++++						
22 23 263 49 21 Plumbing installed; proper backflow devices 21		3 1.5 0						
23 Consumer advisory provided for raw or undercooked foods 1030 Sewage & waste water properly disposed 210 Highly Susceptible Populations .2653 Sewage & waste water properly disposed 1030 1030 24 A Pasteurized foods used; prohibited foods not offered 3130 Sewage & waste water properly disposed 1030 24 A Pasteurized foods used; prohibited foods not offered 3130 Sewage & refuse properly disposed; facilities 1030 Chemical .2653, .2657 Sewage & refuse properly disposed; facilities 1030 Sewage & refuse properly disposed; facilities		21000						
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			52 🛛 🗌 Garbage & refuse properly disposed; facilities	10.50				
25 X Food additives; approved & properly used 1 04 0 53 X Physical facilities installed, maintained & clean 1 04 0	25 C Food additives: approved & properly used		53 Imaintained Physical facilities installed, maintained & clean					
22 X D D Toxic substances preperty identified stared 8 used OTO C 54 X D D Meets ventilation & lighting requirements;			Meets ventilation & lighting requirements;					
Conformance with Approved Procedures _2653, 2654, 2658			ullesignated areas used [−]					
27 Image: Second manage with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second manage with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second manage with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second manage with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second manage with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second manage with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second with variance, specialized process, reduced oxygen packing criteria or HACCP plan 21 Image: Second with v			Total Deductio	ns: 0				

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

Comment Addendum to Food E	Establishment Inspection Report			
Establishment Name: CAMEL CITY COFFEE	Establishment ID: 3034012639			
Location Address: 110 OAKWOOD DR. SUITE F 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: CAMEL CITY COFFEE, LLC Telephone: (336) 955-2246	Inspection Re-Inspection Date: 02/10/2020 Comment Addendum Attached? Status Code: A Water sample taken? Yes No Category #: II Email 1: info@camelcitycoffee.com Email 2:			
Temperature (Email 3:			
	e is now 41 Degrees or less			

Half and Half	milk cooler	38	
Milk	milk cooler	39	
Pasta Salad	display cooler	42	
Ambient	display cooler	37	
Ambient	2-door upright cooler	36	
C. Sani	bucket	50	
Hot Water	3-compartment sink	157	
Quat Sani	3-compartment sink	200	

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.

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: A container of pasta salad measured at a temperature of 42 F in the retail display case. Potentially hazardous food shall be maintianed at a temperature of 41 F and below. CDI: PIC moved items to the 2-door upright cooler. 0-points

√ Spell

41 3-304.12 In-Use Utensils, Between-Use Storage - C: Cups are being used as scoops in coffee bins. During pauses in food preparation or dispensing food preparation and dispensing utensils shall be stored with their handles above the top of food and the containter. 0-points

Lock Text						
Person in Charge (Print & Sign):	Hunter	First	Beck	Last	Rem D	
Regulatory Authority (Print & Sign)	Victoria :	First	Murphy	Last	Nutr 1	Mung
REHS ID	2795	- Murphy, Victoria	a		_ Verification Required Date:	_//
REHS Contact Phone Number		Human Services • Divi DHHS is a 2	ision of Pu an equal o	blic Health Enviror pportunity employer. ent Inspection Report, :	nmental Health Section • Food Prof 3/2013	lection Program

Establishment ID: 3034012639

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.



Spell

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Establishment ID: 3034012639

Spell

NCPH

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.

