

# Food Establishment Inspection Report

Score: 94

Establishment Name: PROVIDENCE KITCHEN

Establishment ID: 3034012570

Location Address: 200 W. 2ND ST.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 12 / 2020 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 10 : 00 ☒ am ☐ pm Time Out: 02 : 30 ☒ am ☐ pm

Permittee: TCK PROVIDENCE, INC.

Total Time: 4 hrs 30 minutes

Telephone: (336) 397-7077

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: 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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		
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3		0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3		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	13		
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3		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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
<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		0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
<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	1		
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	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>6</u>										



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# Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27101

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

Permittee: TCK PROVIDENCE, INC.

Telephone: (336) 397-7077

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☒ Inspection ☐ Re-Inspection Date: 02/12/2020

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: jbacon@secondharvest.org

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Butch Eddinger 5-18-22	00	oatmeal	hot holding	180	tuna	cooling-start- RIC	61
hot water	utensil sink	131	gravy	hot holding	161	tuna	cooling-40 mins later	35
quat	3 comp sink	150	sausage	hot holding	172	gravy	walk in cooler	41
quat	sanitizer bucket	150	steak	reheat-initial	124	lettuce	salad bar	41
CI sanitizer	dishmachine	50	steak	reheat for hot hold	189	pimento chz	reach in cooler	38
chicken	final cook	171	potato soup	final cook	178	ham	refrig drawer	37
chili	reheat for hot hold	184	eggs	cooling-start	78	tomatoes	make unit	38
gravy	cold holding	41	eggs	cooling-38 mins later	72	cooked vogs	drawer cooler	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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- There were 2 employee beverages sitting on shelves above single service items and clean wiping cloths. Store employee beverages on a lower shelf to prevent possible contamination of foods and food contact surfaces.
- 8 5-202.12 Handwashing Sinks, Installation - PF- The hot water at the men's restroom only measured 94F (max). A hansink shall be equipped to provide water at a temperature of at least 100F through a mixing valve or combination faucet. CDI- The mixing valve under the sink was adjusted and now is measuring 110F.
- 17 3-403.11 Reheating for Hot Holding - P- Food employees placed potato soup and shredded steak in hot holding before it reached 165F. Foods that have been cooled shall be reheated to at least 165F before placing in hot holding. CDI- both were reheated to at least 184F.

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☒

Person in Charge (Print & Sign): Butch Eddinger

Regulatory Authority (Print & Sign): Angie Pinyan

*Butch Eddinger*

*Angie Pinyan*

REHS ID: 1690 - Pinyan, Angie

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 2618



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- 18 3-501.14 Cooling - P- Cooked eggs were placed in the walk in to cool. The starting temperature measured 78F. 38 minutes later they measured 72F. This is only a 6 degree dropped. The cooling rate was .16 degrees per minute. The cooling rate shall be at least .54 degrees per minute. Cool foods from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Cooling shall not exceed 4 hours. CDI- the eggs were placed into a shallow pan and placed into the freezer to continue the cooling process. The eggs were frozen within 35 minutes.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Cold Holding - P- Shredded lettuce and cheese on the salad bar measured 44F today. Shredded cheese at the hot holding area measured 45F. Cold foods shall be held at 41F or less at all times. CDI- Cheese was discarded and lettuce was placed in the walk in to cool below 41F and a new pan of lettuce was placed on the bar.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-/3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- Several items in the make units and drawer refrigeration units did not have proper date markings including tomatoes, ham, turkey, cooked vegetables. The dates were on the plastic coverings that had been discarded. Chicken soup in the walk in cooler with no date. Chicken salad in the reach in cooler was marked with 2/4 prep date. Refrigerated, RTE, PHF's shall be properly marked with date the food was prepared or the date the package was opened. These foods may be held for no more than 7 days. The prep/open date counts as Day 1. The chicken salad should have been discarded on 2/10. CDI- Foods in the make units were properly date marked. The soup and chicken salad was discarded.
- 31 3-501.15 Cooling Methods - PF- Eggs and tuna salad prepared today were placed into deep containers with covers before cooling below 41F. Pico de gallo was also prepared today and placed into a container with tight lid. Cool hot foods using approved methods such as, ice baths, loose or no covers, shallow pans, thinner portions. CDI- tuna and eggs placed into a shallow pan and placed in the freezer.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Wet wiping cloths were stored in containers of soapy water. Wet wiping cloths shall be stored in a container of sanitizer at a concentration specified under 4-501.114.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P- There is a hose with a spray nozzle attached at the canwash faucet after the splitter. A properly designed backflow prevention device shall be installed if a hose is attached at a faucet. Provide a backflow prevention device that is designed for continuous pressure after the splitter. CDI- Today the hose was disconnected from the faucet.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT- Floor cleaning is needed along the walls, behind cooking equipment and in dry storage room. Maintain floors clean.



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Spell



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Spell

