

# Food Establishment Inspection Report

Score: 97.5

Establishment Name: BAGNER AND ALEXA'S ICE CREAM AND CAFE Establishment ID: 3034011797

Location Address: 265 WEST MOUNTAIN STREET  
 City: KERNERSVILLE State: North Carolina  
 Zip: 27284 County: 34 Forsyth  
 Permittee: BAGNER AND ALEXA'S FAMILY RESTAURANT LLC  
 Telephone: (336) 904-0053

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 04/12/2024 Status Code: A  
 Time In: 11:48 AM Time Out: 2:05 PM  
 Category#: IV  
 FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4  
 No. of Repeat Risk Factor/Intervention Violations: 2

**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

Compliance Status		OUT	CDI	R	VR
<b>Supervision</b> .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health</b> .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices</b> .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source</b> .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination</b> .2653, .2654					
15	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Food separated & protected	3	<input checked="" type="checkbox"/> 0	X X
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature</b> .2653					
18	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper cooling time & temperatures	3	1.5	0
21	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper hot holding temperatures	3	1.5	X X
22	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper cold holding temperatures	3	1.5	X X
23	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Proper date marking & disposition	3	1.5	0
24	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory</b> .2653					
25	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations</b> .2653					
26	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical</b> .2653, .2657					
27	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	X	0 X X
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658					
29	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658					
30	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control</b> .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification</b> .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils</b> .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment</b> .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities</b> .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b> 2.5					



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** CAFE  
**Location Address:** 265 WEST MOUNTAIN STREET  
**City:** KERNERSVILLE **State:** NC  
**County:** 34 Forsyth **Zip:** 27284  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site System  
**Permittee:** BAGNER AND ALEXA'S FAMILY RESTAURANT LLC  
**Telephone:** (336) 904-0053

**Establishment ID:** 3034011797  
 Inspection  Re-Inspection **Date:** 04/12/2024  
 Educational Visit **Status Code:** A  
**Comment Addendum Attached?**  **Category #:** IV  
**Email 1:** bagnerpaulin@gmail.com  
**Email 2:** \_\_\_\_\_  
**Email 3:** \_\_\_\_\_

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage patties /cooling for 30 min at 11:57	99	sink + surfaces sanitizer/3 comp sink - ppm	1875		
sausage patties /walk in cooler 12:17	88	bleach sanitizer /sani bucket - ppm	200		
hot dog /walk in cooler	39	bleach sanitizer /dish machine - ppm	50		
potatoes /walk in cooler	39	hot water /3 comp sink	134		
bologna/walk in cooler	39				
tomatoes /walk in cooler	39				
coleslaw /walk in cooler	39				
gravy /steam table	161				
cheese/make top	41				
canteloupe /make top	41				
potatoes /reach in cooler	40				
tomatoes /make top	42				
coleslaw /make top	39				
turkey bacon /reach in cooler	40				
smoked sausage /reach in cooler	42				
burger/final cook	174				
chili/steam table	145				
food long/hot hold	146				
hot dog /hot hold	148				
chicken/final cook	200				

**Person in Charge (Print & Sign):** Mario *First* Castillo *Last*  
**Regulatory Authority (Print & Sign):** Shannon *First* Craver *Last*

Mario Castillo  
Shannon Craver

**REHS ID:** 2848 - Craver, Shannon **Verification Dates:** \_\_\_\_\_ **Priority:** \_\_\_\_\_ **Priority Foundation:** \_\_\_\_\_ **Core:** \_\_\_\_\_  
**REHS Contact Phone Number:** (743) 236-0012 **Authorize final report to be received via Email:** \_\_\_\_\_



## Comment Addendum to Inspection Report

**Establishment Name:** BAGNER AND ALEXA'S ICE CREAM AND CAFE

**Establishment ID:** 3034011797

**Date:** 04/12/2024 **Time In:** 11:48 AM **Time Out:** 2:05 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Mario Herrera Castillo	20319119	Food Service	03/08/2021	03/08/2026

### 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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). Frozen opened box of raw fish and raw chicken in an open box in the reach in freezer were above ready to eat foods like fries and onion rings. Raw porkchops in an open container were on the shelf above hot dogs in the walk in cooler. Raw sausage links were in a container stored inside a container with precooked sausage patties.  
\*\*(A) Food shall be protected from cross contamination by: (1) separating raw animal foods during storage, preparation, holding and display from: (b) cooked ready to eat foods. (2) , separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented,  
CDI: The foods were rearranged and educated the Person In Charge (PIC) about how to store open packages in the walk in freezer.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Rice in a container on top of the steam table in the back was at 114F.  
\*\*(A)(1) Time/temperature control for safety food shall be maintained at 135F or above.  
CDI: The rice was reheated to 183F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Ham and turkey in their packaging sitting on top of the containers in the make top in the back were at 45F and 48F.  
\*\*(A)(2) Time/temperature control for safety food shall be maintained at 41F or less.  
CDI: The ham and turkey were discarded upon request.
- 28 7-203.11 Poisonous or Toxic Material Containers - Container Prohibitions (P). Fabuloso was stored in a spray bottle that was previously "Mean Green".  
\*\*Sanitizing solutions shall not be stored in or dispensed from containers previously containing other poisonous or toxic materials.  
CDI: the bottle was removed from the establishment and new bottles are to be obtained.
- 7-202.12 Conditions of Use (P). There was a pesticide on the chemical rack that stated for household use.  
\*\*Poisonous or toxic materials shall be: (A) Used according to: (1) law and this Code, (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment, (3) The conditions of certification, if certification is required, for use of the pest control materials, and (4) Additional conditions that may be established by the regulatory authority.  
CDI: the pesticide was removed from the establishment.