

Food Establishment Inspection Report

Score: 91

Establishment Name: KRANKIES
Location Address: 211 EAST 3RD STREET
City: WINSTON SALEM **State:** NC
Zip: 27101 **County:** 34 Forsyth
Permittee: KRANKIES COFFEE CAFE LLC
Telephone: (336) 722-3016
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034012420
 Inspection Re-Inspection
Date: 08 / 14 / 2019 **Status Code:** A
Time In: 10 : 00 ^{am} _{pm} **Time Out:** 01 : 25 ^{am} _{pm}
Total Time: 3 hrs 25 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 5
No. of Repeat Risk Factor/Intervention Violations: 3

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	2	0		
Employee Health .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	
Good Hygienic Practices .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	
Preventing Contamination by Hands .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .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	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	X	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	X	0	X
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	X	13	0	X
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	X	X
Highly Susceptible Populations .2653								
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
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	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
Safe Food and Water .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	
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	1	X	0	X
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 type="checkbox"/>	<input checked="" 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	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	X	X
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	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	X	
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	
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	2	X	0	X
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	
Physical Facilities .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	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:								9



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Establishment ID: 3034012420
 Inspection Re-Inspection Date: 08/14/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: mitchellbritt@gmail.com
 Email 2: gcardall23@gmail.com
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Lauren Baxter	3/30/23	0	burgers	final cook	187	collards	walk in	39
Hot water	three comp sink	153	eggs	salad prep table	40	pimento	walk in	40
sanitizer (cl)	dish machine (ppm)	100	beet eggs	salad prep table	39			
sanitizer (qac)	three comp sink (ppm)	200	farro	salad prep table	40			
Grits	hot well	138	beets	salad prep table	39			
greens	hot well	140	rice	rice cooker	140			
beans	hot well	140	lettuce	rice cooker	40			
gravy	stove top	185	pasta	walk in	40			

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.

- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Repeat: Deli slicer had dried food debris in its sharpener casing. PIC stated that slicer was last used day prior. All components of food contact equipment must be cleaned and sanitized after use. / Potato dicer had dried food debris on blades. Employee stated that slicer was last used day prior and then stated this morning. Five tongs in storage soiled from spray by adjacent rice cooker. Food contact equipment must be cleaned and sanitized after use and must be cleaned whenever soiled. CDI: noted items moved to warewashing to be cleaned. 1.5 pts
- 18 3-501.14 Cooling - P Sheet pan of fried chicken cooling in kitchen area on speedrack near ovens. Chicken was at 73F at 10:10am. PIC stated that chicken started cooling at 7:30am. All potentially hazardous foods cooling must drop from 135F to 70F within two hours and from 70 - 41F within four hours. Establishment regularly cools products on this speed rack. Once foods reach 135F they must cool rapidly and cooling must be done under refrigeration or by using effective means such as ice baths to rapidly drop in temperature. CDI: Chicken discarded by staff. Adjust cooling methods. 1.5 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat: Potentially hazardous foods in top of sandwich make unit between 45 - 63F. Including cooked veggies 63F, eggs 53F, Pimento cheese 50F, pasta salad 49F, turkey 45-47F, chow chow 45-47F, salmon 45F, and sausage 45F. Eggs and cooked veggies were stored in double pans. Butter was kept at room temperature on counter at 73F, original packaging stated to keep refrigerated. Potentially hazardous foods must be kept at 41F and lower throughout the product at all times. Establishment must have unit repaired, PIC contacted repair company and scheduled repair for 8 am 8/15/2019. All foods over 45F that were prepared 8/14 were moved to the walk in cooler and salad make unit to cool to 41F and lower. Foods held longer were discarded by staff.
- Until repair is completed staff must keep potentially hazardous foods in other units. When using the cooler all foods must be set in



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

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 08 / 15 / 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
 DHHS is an equal opportunity employer.



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- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P 3rd Repeat: One bin of farro in upright cooler date marked 8/4 as date of preparation. Maximum hold for potentially hazardous foods is seven days at 41F and lower. CDI: PIC discarded farro during inspection. Review date marking procedures with staff and check all foods regularly to maintain date marking procedures. 3 pts
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Consumer advisory on menus has partial reminder and disclosure. Reminder has markings but needs additional listing of foods that are served raw/undercooked OR a statement such as "items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients." prior to disclosure statement that foods may increase risk of illness. VR: Amend menus to have full consumer advisory reminder and disclosure. Contact Joseph Chrobak at (336) 703-3164 or Chrobajb@forsyth.cc for verification of update no later than 8/24/2019. 0 pts
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF Make unit cooler by cooking equipment is not functioning correctly with an air temperature at 43.5F when not in active use and 47.8 when in use. All foods stored within were at 45 - 63F. Refrigeration must be provided at a capacity to keep all foods at 41F or lower at all times. Establishment must have unit repaired, PIC contacted repair company and scheduled repair for 8 am 8/15/2019. Verification to be completed 8/15/19. Establishment is not permitted to use cooler until repairs are done and verification completed. Contact REHS at Chrobajb@forsyth.cc (336) 703-3164 for verification. 0.5 pts
- 37 3-307.11 Miscellaneous Sources of Contamination - C Employee bottle stored above foods for consumers in upright cooler. Two bottles of sports drink mix and a can of sports drink mix for employees stored around foods for consumers on shelf over bakery prep. Employee personal items must be stored in a manner that prevents potential for contamination to food, utensils, and equipment. CDI: PIC moved items to low shelf. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Knives stored between lids of make unit tops. Utensils must be stored in clean dry locations. Do not store utensils in gaps between equipment as area is not easily cleanable. CDI: Employee moved knives. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat: Crack present in front right of wash basin at three compartment sink. Crack must be repaired by an ANSI approved welder and sanded smooth. Bottom shelf of table to left of make unit is badly rusted and must be repaired or replaced. Equipment shall be kept in good repair. 1 pt



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Spell



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