Food Establishment Inspection Report

Score: 96

Establishment Name: SALEM KITCHEN
Location Address: 50 E MILLER ST
City: WINSTON SALEM   **State:** NC
Zip: 27104   **County:** 34 Forsyth
Permittee: ANNE GEIS CATERING, INC.
Telephone: (336) 722-1155
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034020298

☒ Inspection ☐ Re-Inspection
Date: 10 / 14 / 2019   **Status Code:** A
Time In: 11 : 00 ☒ am ☐ pm   **Time Out:** 02 : 20 ☐ am ☒ pm
Total Time: 3 hrs 20 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 5
No. of Repeat Risk Factor/Intervention Violations: 1

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					**.2652**						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					**.2652, .2653**						
4	☐	☒			Proper eating, tasting, drinking, or tobacco use	2	1	☒	☒	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					**.2652, .2653, .2655, .2656**						
6	☐	☒			Hands clean & properly washed	4	2	☒	☒	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source					**.2653, .2655**						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					**.2653, .2654**						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☐	☐	☒
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food Time/Temperature					**.2653**						
16	☐	☐	☐	☒	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☒	☐		Proper cooling time & temperatures	3	1.5	☒	☒	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒	0	☒	☒	☒
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					**.2653**						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					**.2653**						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					**.2653, .2657**						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐			Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					**.2653, .2654, .2658**						
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					**.2653, .2654**						
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	☒	0.5	0	☒	☒	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					**.2653**						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					**.2652, .2653, .2654, .2656, .2657**						
36	☐	☒			Insects & rodents not present; no unauthorized animals	2	1	☒	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☐	☒			Personal cleanliness	1	0.5	☒	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					**.2653, .2654**						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					**.2653, .2654, .2663**						
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
Physical Facilities					**.2654, .2655, .2656**						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 4

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034020298

Location Address: 50 E MILLER ST

City: WINSTON SALEM   State: NC

County: 34 Forsyth   Zip: 27104

☒ Inspection   ☐ Re-Inspection   Date: 10/14/2019

Comment Addendum Attached? ☐   Status Code: A

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

Wastewater System: ☒ Municipal/Community   ☐ On-Site System

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

Permittee: ANNE GEIS CATERING, INC.

Telephone: (336) 722-1155

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
mashed	cooling (2 hr)	46	roast beef	make-unit	39	turkey	walk-in cooler	54
chicken pot	cooling (4 hr)	61	ham	make-unit	40	pea salad	walk-in cooler	51
baked apples	cooling (5 hr)	47	turkey	make-unit	38	pasta salad	walk-in cooler	54
meat loaf	cooling (15 min)	90	hot plate temp	dish machine	142	chicken salad	cooling (1 hr)	61
sweet potato	cooling (1 hr)	65	hot water	3-compartment sink	139	sweet potato	cooling (8AM)	44
meat loaf	cooling (1.75 hr)	81	quat (ppm)	3-compartment sink	300	ServSafe	Marc Reynolds 8-14-24	0
sweet potato	cooling (2.5 hr)	59	moravian slaw	walk-in cooler	51			
meat loaf	cooling (2 hr)	68	ham	walk-in cooler	49			

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 - 3 employees observed chewing gum while engaging in food preparation. Employees shall not eat or chew gum while preparing food. CDI - Employees spit out gum as corrective action. 0 pts.   ✓ Spell

6   2-301.14 When to Wash - P - Employee observed putting ham on biscuits, and went to get sanitizer rag to wipe something, and changed to new pair of gloves without washing hands. Employees must wash hands when switching to new pair of gloves or after switching tasks. CDI - Employee instructed to wash hands and did so correctly. 0 pts.

14   4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Dish machine is only reaching hot plate temperature of 142F on thermometer. Dish machines to use hot water sanitization shall reach a final rinse temperature of at least 161F. VR - Repair dish machine by 10-15-2019. Must use sanitizer after washing dishes in dish machine until it is repaired. Contact Andrew Lee at (336) 703-128 when completed.

Lock Text ◯

Person in Charge (Print & Sign):   First Marc   Last Reynolds

Regulatory Authority (Print & Sign):   First Andrew   Last Lee

REHS ID: 2544 - Lee, Andrew

Verification Required Date: 10 / 15 / 2019

REHS Contact Phone Number: (336) 703 - 3128

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18   3-501.14 Cooling - P - Meat loaf measured 90F and was checked 1.5 hours later and measured 81F. The rate was not fast enough to reach 70F within 2 hours. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Meat loaf placed in blast chiller for last 30 minutes and made it to 68F at 2 hour mark. 0 pts.

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Large amount of TCS foods were 49-54F in walk-in cooler. Walk-in cooler was being thawed out starting at 7AM. Potentially hazardous foods shall be held at 41F or less. CDI - All TCS foods that were in cooler for more than 4 hours were discarded.

31   3-501.15 Cooling Methods - PF - Repeat - Rice and chicken salad were cooling in walk-in cooler with tigh fitting lids attached on containers. Potentially hazardous foods shall be cooled while loosely covered or uncovered to facilitate rapid cooling. Do not close single-use containers of cooling foods to facilitate rapid cooling. CDI - Chicken salad containers opened and rice vented as corrective action.

36   6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - 1 dead roach found beside walk-in cooler door. Dead pests shall be removed from establishment. 0 pts.

38   2-303.11 Prohibition-Jewelry - C - 1 employee wearing watch while preparing ham biscuits. Food employees must not wear jewelry on hands or wrists, with the exception of a plain band ring. 0 pts.

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