Food Establishment Inspection Report

Score: 97

Establishment Name: DAIRIO 4
Location Address: 6325 CLEMMONS POINTE DRIVE
City: CLEMMONS **State:** NC
Zip: 27012 **County:** 34 Forsyth
Permittee: D-4 DAIRIO OF CLEMMONS INC.
Telephone: (336) 283-9663
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034012350
☒ Inspection ☐ Re-Inspection
Date: 01/20/2015 **Status Code:** A
Time In: 09:00 ☒am ☐pm **Time Out:** 11:30 ☒am ☐pm
Total Time: 2 hrs 30 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 1
No. of Repeat Risk Factor/Intervention Violations: ____

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	0	☐	☐	☐
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	0	☐	☐	☐
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	☒	☒	☐	
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	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	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	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	1	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	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	☒	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
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	☐	☐	☐
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	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	☒	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	☒	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 3

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Comment Addendum to Food Establishment Inspection Report

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City: CLEMMONS   State: NC

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Permittee: D-4 DAIRIO OF CLEMMONS INC.

Telephone: (336) 283-9663

Establishment ID: 3034012350

☒ Inspection ☐ Re-Inspection   Date: 01/20/2015

Comment Addendum Attached? ☐   Status Code: A

Category #: IV

Email 1: d4@dairios.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Lettuce	make unit	44	coleslaw	walk in	38			
tomato	make unit	40	tomato	walk in	36			
chicken	make unit	40	chicken wings	walk in	36			
chicken wings	make unit bottom	38	chicken and	heat well	141			
corn dog	make unit bottom	39	bean chili	heat well	138			
chicken	low boy	37	Sanitizer	bottles (ppm)	150			
hot dog	low boy	37	sanitizer	three comp sink (ppm)	200			
burger patty	low boy	38	hot water	three comp sink	139			

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.

13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P One box of raw bacon stored above boxes of hotdogs in walk in cooler. All raw potentially hazardous foods must be stored below ready to eat foods. Raw foods must be stored according to final cooking temperatures to prevent cross contamination. CDI: Bacon was moved to below hot dogs during inspection. CDI. 0 pts

✓ Spell

37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Approx. Eight bags of ice stored on the floor of the walk in ice cream freezer. Ice is a food product and as such must be stored at least six inches off the floor. Move ice to be off the floor.

41 3-304.12 In-Use Utensils, Between-Use Storage - C Plastic quarter pan stored in coleslaw as scoop in the walk in cooler. Only scoops with handles may be used to dispense food products. Handles must be kept out of the food product to prevent contamination. Remove quarter pan from coleslaw and use a handled scoop, store scoop in a clean container with a lid.

Person in Charge (Print & Sign): First _____ Last _____

Regulatory Authority (Print & Sign): Joseph   Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 6 4

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✓
Spell

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Hot holding units at the front of the kitchen has grease and crumb build up and need to be cleaned. Upright cooler needs to be cleaned in the bottom where crumbs have fallen. Non food contact surfaces shall be maintained clean.

49   5-203.14 Backflow Prevention Device, When Required - P Back can wash has a hose with a spray nozzle attached. This configuration requires a backflow preventer rated for continuous pressure applications. Add a backflow preventer rated for continuous pressure applications or remove the hose from the can wash and replace with a cut hose that does not allow for the attachment of a spray nozzle.

53   6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed behind the soda box rack in the back of the restaurant where debris and dust have accumulated. Clean this area, monitor under equipment for cleaning. 0 pts

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