

Food Establishment Inspection Report

Score: 94.5Establishment Name: GOLDEN CORRALEstablishment ID: 3034011576Location Address: 180 HANES MALL CIRCLE☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 01 / 21 / 2015 Status Code: AZip: 27103County: 34 ForsythTime In: 09 : 20 ☒ am ☐ pmTime Out: 01 : 30 ☐ am ☒ pmPermittee: G C PARTNERS INCTotal Time: 4 hrs 10 minutesTelephone: (336) 760-8040Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 2No. 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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>

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	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:								5.5			

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034011576

Location Address: 180 HANES MALL CIRCLE

☒ Inspection ☐ Re-Inspection Date: 01/21/2015

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

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

Permittee: G C PARTNERS INC

Email 1:

Email 2:

Telephone: (336) 760-8040

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Taco meat	taco bar	150	beef raw	meat cooler	36	green beans	hot cabinet	149
cheese	taco bar	153	pork raw	meat cooler	37	tomatos	walk in cooler	40
lettuce	taco bar	43	ground pork	meat cooler	36	potato salad	walk in cooler	39
omlette bar	eggs	171	Fried fish	final cook	197	Hot water	prep sink	160
mushrooms	omlette bar	161	Gravy	hot hold well	163	Hot plate	dish machine	177
cooked onion	omlette bar	156	chicken raw	staging cooler (frying)	4	sanitizer	spray bottles (ppm)	200
cheese	breakfast bar	152	fish raw	staging cooler (frying)	41	sanitizer	three comp sink (ppm)	200
chicken raw	meat cooler	39	Mac and	buffet line (lunch)	174	sanitizer	buckets (ppm)	200

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.

- 6 2-301.14 When to Wash - P One employee washed hands and turned off the faucet with bare hands. Hands must be washed when contaminated. Turning off faucets with clean hands contaminates them with anything that has come into contact with the faucet. Employee rewashed hands correctly, No other handwashing violations during inspection. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Three "ice cream" style scoops with food debris in bowl and the gear on the handles. Food contact surfaces shall be maintained clean to sight and touch. CDI: The scoops were washed and sanitized during inspection. CDI. 0 pts
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Plastic bins of powdered and grain foods and ingredients such as sugar, flour, and breadings, unlabelled through the kitchen. All foods and ingredients that are not readily identifiable must be labelled with the common name of the food product. Label all "not readily identifiable" foods.



Person in Charge (Print & Sign): First Last

Regulatory Authority (Print & Sign): Joseph Chrobak First Last

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3164



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- 37 3-307.11 Miscellaneous Sources of Contamination - C PIC identified that when cleaning the ice cream machine, unused mix is pulled through the dispenser and kept in cold holding to be reused after cleaning. This is considered rerun and is not allowed to be reused. When cleaning the ice cream machine only remove ice cream mix from the holding basin and discard any mix that has to be pulled from the dispensers for cleaning. 0 pts
- 39 3-304.14 Wiping Cloths, Use Limitation - C Wiping cloths are stored in detergent cleaner buckets along side buckets of sanitizer solution. Wet wiping cloths must only be stored in sanitizer solution. Move towels to sanitizer solution buckets.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Four stacks of approx. 6-8 plastic and metal pans were stacked wet in the dish cleaning room. All utensils and equipment shall be allowed to air dry fully before stacking. Allow for proper air drying.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Metal "diamond plate" panel with handle mounted on front of delfield upright cooler. Added panel and handle are not approved for establishment use. return upright cooler to factory/ NSF standard. Shelves chipping on the back dry storage hall and in the walk in cooler. Replaced damaged shelves. Gasket torn on autosham hot holding unit. Replace any torn gaskets. On/off switches on the soda station ice machines are not working on all three soda stations. Repair on/off switch to cut off soda when ice bin is opened. Replace damaged caulking on cooking hoods throughout where the caulking has warped and peeled away. Equipment shall be maintained in good repair. // 4-205.10 Food Equipment, Certification and Classification - C Milk crates used throughout the establishment as shelving, storage, and step stools. Milk crates may not be re used for any purpose in the food establishment as they are not of approved construction. remove milk crates.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Detail cleaning needed on wire racks in the main walk in cooler. Cleaning needed on equipment beside, between and inside the cabinets of the deep fryers where heavy grease has accumulated. Wheels of equipment throughout need to be cleaned to remove buildup. Two shelves over the four compartment sink need to be cleaned to remove dust and grease. Cabinets under service stations throughout need to be cleaned to remove dust, food debris, and trash. Cleaning needed on shelves in dry storage where flour has spilled. Non food contact surfaces shall be maintained clean.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C Some waste is spilling from the chute connecting the establishment to the compactor. Repair the chute to prevent waste from spilling and clean the compactor area to remove spillage and debris. Provider has been contacted and repair has been scheduled. 0 pts
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed behind the waitress station ice machine where trash has accumulated. Cleaning needed on walls and floors behind cooking equipment throughout as well as on the walls under the service cabinets along the buffet line. Clean under four compartment sink and dish machine where mold has developed. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Recaulk the metal baseboard to the walk in cooler in the dry goods hallway, Recaulk buffet cabinets where caulking has deteriorated. Grout is low in spotted areas through the kitchen, RegROUT where it is low or damaged. Ceiling tiles in the kitchen are out of place or uneven with the grid. Repair ceiling tiles to be flush with metal grid. Floors walls and ceiling shall be kept in good repair to aid in cleaning.



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- 54 6-303.11 Intensity-Lighting - C Lighting is low in the outside walk in freezer ranging from 1.5 to 11 Foot candles. Lighting is low at the grill station on the service line at 33 foot candles. Lighting in walk in coolers must be at least 10 foot candles and at least 50 foot candles at food preparation surfaces. Increase lighting in these areas.



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