Food Establishment Inspection Report

Score: 93.5

Establishment Name: LJVM STAND 126   **Establishment ID:** 3034020791

Location Address: 2825 UNIVERSITY PARKWAY

☒ Inspection   ☐ Re-Inspection

City: WINSTON SALEM   **State:** NC

Date: 02/25/2015   **Status Code:** A

Zip: 27105   **County:** 34 Forsyth

Time In: 07:15 ○am ⊗pm   **Time Out:** 09:15 ○am ⊗pm

Total Time: 2 hrs 0 minutes

Permittee: WAKE FOREST UNIVERSITY

Category #: II

Telephone: (336) 896-9809

FDA Establishment Type: _____

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

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

No. of Risk Factor/Intervention Violations: 2

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	☒	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	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	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	1	0	☐	☐	☐
38	☐	☒			Personal cleanliness	1	☒	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	☒	0.5	0	☐	☒	
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	☒	☐	☐	☐
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	☒	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	☒	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 6.5

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034020791

Location Address: 2825 UNIVERSITY PARKWAY

City: WINSTON SALEM State: NC

☒ Inspection ☐ Re-Inspection Date: 02/25/2015

County: 34 Forsyth Zip: 27105

Comment Addendum Attached? ☐ Status Code: A

Category #: II

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

Permittee: WAKE FOREST UNIVERSITY

Telephone: (336) 896-9809

Email 1: derek.dalton@ovationsfs.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
tenders	boxed	182						
chicken	warmer	166						
air temp.	freezer	5						
Christopher	ServSafe Expires	0						

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 Two of three employee drinks stored with loose lids and without straws. Employee drinks must be consumed in a sanitary manner to prevent the contamination of hands.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Three pairs of tongs and scoop required additional cleaning. Wash, rinse, and sanitize utensils clean to sight and touch. Items sent to be rewashed during inspection. 3 comp. sink was not arranged as labeled on the vats. Ensure 3 comp. sink setup follows correct signage for wash, rinse, and sanitize.
4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Quat. sanitizer measured 50 ppm. Quat sanitizer must be maintained at 200-400 ppm. CDI-Sanitizer emptied and dispensed at 200 ppm.

38   2-303.11 Prohibition-Jewelry - C Employee involved in preparing cooking food at fryers was wearing bracelet. Jewelry is prohibited from employee hands and wrists except for plain ring. Employee removed bracelet.
2-402.11 Effectiveness-Hair Restraints - C Two employees were missing beard restraints. Food employees must wear beard restraints.

Person in Charge (Print & Sign): First Derek Last Dalton

Regulatory Authority (Print & Sign): First Anthony Last Williams

REHS ID: 1846 - Williams, Tony

Verification Required Date: ___/___/_____

REHS Contact Phone Number: (_____) _____-_____

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✓
Spell

41   3-304.12 In-Use Utensils, Between-Use Storage - C Scoop handle stored in ice. Keep ice scoop handle stored out of ice.

42   4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Utensils stored on dirty surface above the 3 comp. sink. Store utensils on a clean, dry surface.

49   5-205.15 System Maintained in Good Repair - P Can wash is slow to drain. Unclog drain.

52   5-501.115 Maintaining Refuse Areas and Enclosures - C Clean area of the dumpster pad between the dock and the dumpster.

53   6-501.12 Cleaning, Frequency and Restrictions - C Clean floors in the corners and behind equipment. Clean walls.

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