Food Establishment Inspection Report

Score: 100

Establishment Name: BROWN AND DOUGLAS REC CENTER
Establishment ID: 3034090013
Location Address: 4725 INDIANA AVE
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 05 / 27 / 2016 Status Code: A
Zip: 27105 County: 34 Forsyth
Time In: 09 : 50 ⊗ am ○ pm Time Out: 11 : 15 ⊗ am ○ pm
Permittee: EXPERIMENT IN SELF RELIANCE
Total Time: 1 hr 25 minutes
Telephone: (336) 661-4987
Category #: IV
FDA Establishment Type: Fast Food Restaurant
Wastewater System: ☒ Municipal/Community ☐ On-Site System
No. of Risk Factor/Intervention Violations: 1
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
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 0	☐	☐	☐
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 ☒ ☒	☐	☐	☐
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 ☒	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2 1 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 0.5 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:	0			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BROWN AND DOUGLAS REC CENTER
Establishment ID: 3034090013

Location Address: 4725 INDIANA AVE
☒ Inspection ☐ Re-Inspection Date: 05/27/2016

City: WINSTON SALEM State: NC
Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27105
Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System
Permittee: EXPERIMENT IN SELF RELIANCE
Email 1:

Telephone: (336) 661-4987
Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Mac N	Delivery	164						
Chicken	Delivery	149						
Green beans	Delivery	148						
Milk	Delivery	37						
Ambient air	Refrigerator	42						
Hot water	Two compartment sink	122						
Chlorine	Bottle in ppm	100						

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.

26 0 pts - 7-201.11 Separation-Storage - P - Bottle of hand sanitizer stored on top ledge directly above steam wells for hot food - chemicals must be stored below or away from any food contact/prep areas - CDI - bottle moved to another table, away from any food contact/prep areas

Spell

36 0 pts - 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - Remove dead bugs inside light shield in kitchen

Person in Charge (Print & Sign): Yveline *First* Buford *Last*

Regulatory Authority (Print & Sign): Kenneth *First* Michaud *Last*

REHS ID: 2259 - Michaud, Kenneth Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3131

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BROWN AND DOUGLAS REC CENTER Establishment ID: 3034090013

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.

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BROWN AND DOUGLAS REC CENTER Establishment ID: 3034090013

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.

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BROWN AND DOUGLAS REC CENTER Establishment ID: 3034090013

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.

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BROWN AND DOUGLAS REC CENTER Establishment ID: 3034090013

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.