| <u> </u>  | <u>)U</u> | u             | E                                       | <u>S</u> | labiishment inspection  | K  | Հի  | U                          | <u> </u>                  |                                      |               |               |        |        | SC   | ore:       | 9        | <u> </u>      | <u></u>    | _  |
|---|-----------|---------------|---|----------|---|--|---|----------------------------|---------------------------|--------------------------------------|---------------|---------------|--------|--------|--|------------|----------|---------------|------------|----|
|   |           |               |   |          |   |  |   |                            | ablishment ID: 3034010838 |                                      |               |               |        |        |  |            |          |               |            |    |
| Location Address: 108 N GORDON DRIVE  |           |               |   |          |   |  |   | Inspection ☐ Re-Inspection |                           |                                      |               |               |        |        |  |            |          |               |            |    |
| City: WINSTON SALEM State: NC   |           |               |   |          |   | Date: 10 / 15 / 20 18 Status Code: A   |   |                            |                           |                                      |               |               |        |        |  |            |          |               |            |    |
| 07404 04 Farmith  |           |               |   |          |   |  | Time In: $08:40\%$ am $000:11:15\%$ am $000:11:15\%$ am |                            |                           |                                      |               |               |        |        |  |            |          |               |            |    |
| Zip: <u>27104</u> County: <u>34 Forsyth</u> Permittee: E'TON CAFE, INC  |           |               |   |          |   |  | Total Time: 2 hrs 35 minutes                            |                            |                           |                                      |               |               |        |        |  |            |          |               |            |    |
|   |           |               |   | -        |   |  |   |                            |                           |                                      |               | C             | ate    | go     | ry #: IV   |            |          |               |            |    |
|   | _         |               |   |          | (336) 765-9158  |  |   |                            |                           |                                      |               |               |        | _      | stablishment Type: Full-Service Restaurant   |            |          |               |            |    |
|   |           |               |   |          |   |  |   |                            |                           | Risk Factor/Intervention Violations: | 2             |               |        |        | _  |            |          |               |            |    |
| Water Supply: ⊠Municipal/Community □ On-Site Supply  No. of Repeat Risk Factor/Intervention Violations. □  No. of Repeat Risk Factor/Intervention Violations. □ |           |               |   |          |   |  |   |                            | s:                        | 1                                    |               |               |        |        |  |            |          |               |            |    |
| _   |           |               |   |          | B. 1. E. 1. B. 1. H. 11. H. 1.  |  |   |                            |                           |                                      |               |               |        |        | 0 10 10 1  |            |          | _             | _          | _  |
| Foodborne Illness Risk Factors and Public Health Interventions  Risk factors: Contributing factors that increase the chance of developing foodborne illness.    |           |               |   |          |   | Good Retail Practices  Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, |   |                            |                           |                                      |               |               |        |        |  |            |          |               |            |    |
| Pi  | ublic     | Hea           | alth I                                  | Inter    | ventions: Control measures to prevent foodborne illness of                                    | r injury.  |   |                            |                           |                                      |               |               |        |        | and physical objects into foods.   | <b>3</b> , |          |               |            |    |
| _   | _         |               | N/A                                     | N/O      | Compliance Status   | OUT  | Г   | DI                         | R VR                      | L                                    | _             | OUT           |        |        | Compliance Status  | OUT        | (        | CDI           | R V        | /R |
| $\overline{}$   | uper      |               | on                                      |          | .2652 PIC Present; Demonstration-Certification by   |  |   | <b>—</b> Тг                |                           | 1 —                                  | Т             | Foo           |        | d W    | , ,  |            | a        |               |            |    |
|   |           |               | ∟<br>He:                                | ol+h     | accredited program and perform duties   |  | 0   | _                          |                           | 28                                   | +             |               | ×      |        | Pasteurized eggs used where required   | 1 0.5      | $\vdash$ |               | 4          | _  |
| $\overline{}$   | X         | уев           | пе                                      | aitii    | Management, employees knowledge; responsibilities & reporting                                 | 3 1.5  |   | ٦Īг                        |                           | 29                                   | +             | Ш             |        |        | Water and ice from approved source   | 21         |          | ᆜ┖            | 4          | _  |
| _   | -         |               |   |          | Proper use of reporting, restriction & exclusion  | 2 14   |   | =                          |                           | 30                                   |               |               | ×      |        | Variance obtained for specialized processing methods   | 1 0.5      | 0        |               | <u>기</u>   |    |
|   |           |               | nieni                                   | ic P     | ractices .2652, .2653   | 3 13   | العا  |                            |                           |                                      | T             | $\overline{}$ | nper   | atur   | e Control .2653, .2654  Proper cooling methods used; adequate  |            |          |               |            |    |
| $\overline{}$   | ×         |               | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, |          | Proper eating, tasting, drinking, or tobacco use  | 2 1  | 0   |                            |                           | 31                                   | +             | X             |        |        | equipment for temperature control  | 0.5        | $\vdash$ | $\rightarrow$ | ╩          | _  |
| -   | -         | П             |   |          | No discharge from eyes, nose or mouth   | 1 0.5  | 0   | 7                          | $\exists \Box$            | 32                                   |               |               |        | X      | Plant food properly cooked for hot holding   | 1 0.5      | $\vdash$ |               | 끄          | _  |
| _   | _         | ntin          | g Co                                    | onta     | mination by Hands .2652, .2653, .2655, .2656  |  |   |                            |                           | 33                                   |               |               |        | X      | Approved thawing methods used  | 1 0.5      | 0        |               | <u> </u>   |    |
| 6   | X         |               |   |          | Hands clean & properly washed   | 42   | 0   |                            |                           | 34                                   | ×             |               |        |        | Thermometers provided & accurate   | 1 0.5      | 0 [      |               | <u> </u>   |    |
| 7   | X         |               |   |          | No bare hand contact with RTE foods or pre-<br>approved alternate procedure properly followed | 3 1.5  | 0   |                            |                           |                                      | $\overline{}$ | Ide           | ntific | catio  |  |            |          |               |            |    |
| -   | X         |               |   |          | Handwashing sinks supplied & accessible   | 21   | 0   | 7                          | $\exists \Box$            | _                                    |               | _             | L      |        | Food properly labeled: original container  | 21         |          | Щ             | ᅶ          | _  |
|   |           |               | l Soi                                   | urce     | 9 11  |  |   |                            |                           | 1 —                                  | reve          |               | n oi   | 1 100  | od Contamination .2652, .2653, .2654, .2656, .2657<br>Insects & rodents not present; no unauthorized |            | 0        |               |            |    |
| 9   | X         |               |   |          | Food obtained from approved source  | 21   | 0   |                            |                           | -                                    | +             | -             |        |        | animals  Contamination prevented during food   |            | $\vdash$ |               | #          | =  |
| 10  |           |               |   | X        | Food received at proper temperature   | 21   | 0   |                            |                           | 37                                   | $\perp$       | ×             |        |        | preparation, storage & display   | 21         | $\vdash$ |               | 4          | _  |
| 11  | ×         |               |   |          | Food in good condition, safe & unadulterated  | 21   |   | <u> </u>                   |                           | ⊩                                    | <b>X</b>      | -             |        |        | Personal cleanliness   | 1 0.5      | $\vdash$ |               | 4          | _  |
| 12  | $\neg$    | П             | X                                       | П        | Required records available: shellstock tags,  | 21   | 0   | 7                          | $\exists \sqcap$          | 39                                   |               |               |        |        | Wiping cloths: properly used & stored  | 1 0.5      | $\vdash$ |               | ᆜ          |    |
|   | ote       | ctio          |   | om (     | parasite destruction Contamination .2653, .2654   |  |   |                            |                           | 40                                   |               |               |        |        | Washing fruits & vegetables  | 1 0.5      | 0        |               | ᅸ          | =  |
| 13  |           | X             |   |          | Food separated & protected  | 3 1.5  | X   | X [                        |                           |                                      |               | $\overline{}$ | _      | f Ute  | ensils .2653, .2654  |            |          |               |            |    |
| 14  | X         |               |   |          | Food-contact surfaces: cleaned & sanitized  | 3 1.5  | 0   |                            |                           | 41                                   | +             | $\vdash$      |        |        | In-use utensils: properly stored   | 0.5        | H        | -             | 쏴          | =  |
| 15  | X         |               |   |          | Proper disposition of returned, previously served, reconditioned, & unsafe food               | 21   | 0   | <b>=</b>                   |                           | 42                                   |               |               |        |        | Utensils, equipment & linens: properly stored, dried & handled                                       | 1 0.5      | 0        |               | 4          | _  |
|   |           | tiall         | y Ha                                    | azar     | dous Food Time/Temperature .2653  |  |   |                            |                           | 43                                   |               | X             |        |        | Single-use & single-service articles: properly stored & used   | 1 0.5      | X        | X             | <b>기</b> [ |    |
| 16  | X         |               |   |          | Proper cooking time & temperatures  | 3 1.5  | 0   |                            |                           | 44                                   | ×             |               |        |        | Gloves used properly   | 1 0.5      | 0        |               | 7          | Ξ  |
| 17  |           |               |   | X        | Proper reheating procedures for hot holding   | 3 1.5  | 0   |                            |                           | ι                                    | Jten:         | sils          | and    | Equ    | ipment .2653, .2654, .2663   |            |          | 草             | 中          |    |
| 18  | X         |               |   |          | Proper cooling time & temperatures  | 3 1.5  | 0   |                            |                           | 45                                   | i 🗆           | X             |        |        | Equipment, food & non-food contact surfaces approved, classified, properly designed,                 | 21         | X        |               | <b>]</b> [ |    |
| $\dashv$  | _         |               | П                                       |          | Proper hot holding temperatures   | 3 1.5  | 0   | 7                          | $\exists \Box$            | 1/1                                  |               | $\vdash$      |        |        | constructed, & used Warewashing facilities: installed, maintained, &                                 | 1 0.5      |          | 7             | ╁          | =  |
| $\dashv$  | ×         |               |   |          | Proper cold holding temperatures  | H  | 0   |                            |                           | 47                                   |               | +             |        |        | used; test strips  Non-food contact surfaces clean   |            | H        |               | #          | _  |
| 21  | $\dashv$  | ×             |   |          | Proper date marking & disposition   | 3 🔀  |   | J 1                        |                           | ıĿ                                   |               | ical          | Faci   | litio  |  | 1 0.5      | العا     |               |            | _  |
| $\rightarrow$   | $\dashv$  |               |   |          | Time as a public health control: procedures &   |  | <u> </u>  |                            |                           | 48                                   | T             | T             |        | iiiio. | Hot & cold water available; adequate pressure  | 21         | 0        |               | Ŧ          | =  |
|   | X<br>ansı | ıma           | r Ad                                    | lvic     | records   | 2 1  |   | _  -                       |                           | ⊩                                    |               | +             | F      |        | Plumbing installed; proper backflow devices  | 21         | $\vdash$ |               | 7          | =  |
| $\neg$  | X         |               |   | 10130    | Consumer advisory provided for raw or   | 1 0.5  |   | 71                         |                           | t⊢                                   |               | +             |        |        | Sewage & waste water properly disposed   |            | 0        |               |            | =  |
|   |           | / Su          | isce                                    | ptib     | undercooked foods   le Populations   .2653  | حارض   | ١٣١٠  | _1,                        |                           | i⊢                                   | +             | 1             |        |        | Toilet facilities: properly constructed, supplied  |            |          |               | #          | Ξ  |
| 24  |           |               | ×                                       |          | Pasteurized foods used; prohibited foods not offered  | 3 1.5  |   |                            |                           | 51                                   | +             | +             |        |        | & cleaned Garbage & refuse properly disposed; facilities   | 1 0.5      |          | 4             | #          | _  |
| ÇI  | nem       | ical          |   |          | .2653, .2657  |  |   |                            |                           | ┞                                    |               | -             |        |        | maintained   | 1 0.5      | $\vdash$ |               | 먇          |    |
| 25  |           |               | X                                       |          | Food additives: approved & properly used  | 1 0.5  | 0   |                            |                           | 53                                   |               | ×             |        |        | Physical facilities installed, maintained & clean  | 1 0.5      | ×        |               | ᅶ          |    |
| 26  | ×         |               |   |          | Toxic substances properly identified stored, & used   | 21   | 0   |                            |                           | 54                                   |               | ×             |        |        | Meets ventilation & lighting requirements; designated areas used                                     | 0.5        | 0        |               | ×          |    |
| Co  | onfo      | $\overline{}$ |   | wit      | h Approved Procedures .2653, .2654, .2658   |  |   |                            |                           |                                      |               |               |        |        | Total Deductions:  | 4.5        | $\neg$   |               |            |    |
| 27  |           |               | X                                       |          | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan  | 2 1  | 0   | ][                         |                           |                                      |               |               |        |        | Total Deductions.  |            |          |               |            |    |





| Stablishment Name:   ETON CAFE INC   |               |  | Commer  | nt Adde   | ndum to I  | Food Es  | <u>tablishr</u>   | nent I  | nspection  | Report  |                                     |  |  |  |  |
|--|---------------|--|---|---|--|--|---|---|--|---|-------------------------------------|--|--|--|--|
| County: 34 Forsysh  County: 34 Forsysh  Zip: 27104  Water sample taken?  Note sample taken?  Note Category #: Water Supply:  Not | Estab         | lishme   |   |   |  |  |   |   | _  | -   |                                     |  |  |  |  |
| Wasterwarder System: X Municipant Community   On-Site System   Email 1:   Email 2:   | City          | :_WINST  | ON SALEM  | ON DRIVE  |  | e: NC  | ✓ Inspection ☐ Re-Inspection Date: 10/15/2018                   |   |  |   |                                     |  |  |  |  |
| Water Supply:  | ,             |  |   |   |  |  | Water sample taken? ☐ Yes 🔀 No Category #: _                    |   |  |   |                                     |  |  |  |  |
| Temperature Observations  Effective January 1, 2019 Cold Holding will change to 41 degrees  tem Location Temp lead to the Cold of the Cold | Wat           | er Supply  | : Municipal/Con   |   |  |  |   |   |  |   |                                     |  |  |  |  |
| Effective January 1, 2019 Cold Holding will change to 41 degrees  tem Location Temp Item Item Location Temp Item Location Temp Item Location Temp Item Item Item Item Item Item Item Item   |               |  |   |   |  |  | Email 2:  |   |  |   |                                     |  |  |  |  |
| Effective January 1, 2019 Cold Holding will change to 41 degrees tem to be the location tem to be cold to be c | Tel           | ephone:  | (336) 765-9158  |   |  |  | Email 3:  |   |  |   |                                     |  |  |  |  |
| term bucketlon to the color to the color of  |               |  |   |   | Tempei   | ature Ob   | servation   | ıs  |  |   |                                     |  |  |  |  |
| white gravy hot hold 160 chili walk-in cooler 42 egg final cook 177  brown gravy hot hold 155 ham walk-in cooler 42 white gravy walk-in cooler 138 grits hot hold 161 green peppers cooling 77 white gravy walk-in cooler (1hr later) 91  lettuce make-unit 50 soup walk-in cooler 43  diced tomato make-unit 41 ribs walk-in cooler 43  siliced tomato make-unit 39 hot water 3-compartment sink 151  ham make-unit 42 chlorine (ppm) dish machine 50  turkey make-unit 43 ServSafe Alfonso Mendez 2-6-19 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.  3-3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw chicken container stored above on closed container of mayonaise in walk-in cooler. Raw animal products must not be stored above ready-to-eat foods. CDI - Raw chicken moved to bottom shelf. 0 pts.  21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat - The following items did not have date marks: turkey/ham container of chilin inwalk-in cooler (opened Friday), container of ham in walk-in cooler (cut Saturday), and container of chilin inwalk-in cooler (opened Friday), container of ham in walk-in cooler (cut Saturday), and container of chilin inwalk-in cooler (opened Friday). Potentially hazardous ready-to-eat foods shall be held for no longer. PH RTE foods shall be held for no longer than 7 days if held at 41F or less with the day of preparation counting as day 1. CDI - Date marks added to foods with no dates.  31 3-501.15 Cooling Methods - PF - Repeat - Lettuce was placed directly in make-unit to cool, container of green peppers were actively cooling in walk-in cooler with light fitting lid, cut tomatoes that were cooling had tight fitting plastic warp on them in walk-in cooler of white gravy was actively cooling in walk-in cooler. Cooling PH foods shall also be left uncovered or losely covered while cool |               |  |   |   |  |  | lding wil   |   | •  | _   | _                                   |  |  |  |  |
| grits hot hold 161 green peppers cooling 77 white gravy walk-in cooler (1hr later) 91 lettuce make-unit 50 soup walk-in cooler 43 diced tomato make-unit 41 fibs walk-in cooler 43 sliced tomato make-unit 39 hot water 3-compartments in 151 ham make-unit 42 chlorine (ppm) dish machine 50 turkey make-unit 43 ServSafe Alfonso Mendez 2-6-19 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.  **Observations** 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.  **Observations** 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.  **Observations** 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.  **Observations** Observations** Observations | Item<br>white | gravy  |   |   |  |  | er  |   |  |   |                                     |  |  |  |  |
| letituce make-unit 50 soup walk-in cooler 43  diced tomato make-unit 41 ribs walk-in cooler 43  sliced tomato make-unit 39 hot water 3-compartment sink 151  ham make-unit 42 chlorine (ppm) dish machine 50  turkey make-unit 43 SarvSafe Alfonso Mendez 2-6-19 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.  3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw chicken container stored above on closed container of mayonaise in walk-in cooler. Raw animal products must not be stored above ready-to-eat foods. CDI - Raw chicken moved to bottom shelf. 0 pts.  21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat-The following items did not have date marks: turkey/ham container in make-unit (cut Saturday), cole slaw (opened Friday). Container of ham in walk-in cooler (cut Saturday), and container of hill in walk-in cooler (cytened Friday). Potentially hazardous ready-to-eat foods shall be date marked if held in the establishment for 24 hours or longer than 7 days if held at 41F or less with the day of preparation counting as day 1. CDI - Date marks added to foods with no dates.  31 3-501.15 Cooling Methods - PF - Repeat - Lettuce was placed directly in make-unit to cool, container of green peppers were actively cooling in walk-in cooler with tight fitting lid, cut tomatoes that were cooling had tight fitting plastic wrap on them in walk-in cooler, and 3 containers of white gravy was actively cooling in walk-in cooler in deep plastic containers. Potentially hazardous foods shall be cooled in equipment that is designed to rapidly cool foods, such as the walk-in cooler cooling Ph foods shall also to left uncovered or loosely covered while cooling and shall also be cooled in shallow pans instead of deep pans or containers. Potentially hazardous foods shall be cooled in equipment that its designed to rap |               | gravy  | hot hold  | 155   |  |  | er  | 42  | white gravy  |   |                                     |  |  |  |  |
| diced tomato make-unit 41 ribs walk-in cooler 43 sliced tomato make-unit 39 hot water 3-compartment sink 151 ham make-unit 42 chlorine (ppm) dish machine 50 turkey make-unit 43 ServSafe Alfonso Mendez 2-6-19 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.  3 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw chicken container stored above on closed container of mayonaise in walk-in cooler. Raw animal products must not be stored above ready-to-eat foods. CDI - Raw chicken moved to bottom shelf. 0 pts.  21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat-The following items did not have date marks: turkey/ham container in make-unit (cut Saturday), cole slaw (opened Friday), container of ham in walk-in cooler (cut Saturday), and container of chili in walk-in cooler (opened Friday). Potentially hazardous ready-to-eat foods shall be date marked if held in the establishment for 24 hours or longer. PTET foods shall be held for no longer than 7 days if held at 41F or less with the day of preparation counting as day 1. CDI - Date marks added to foods with no dates.  31 3-501.15 Cooling Methods - PF - Repeat - Lettuce was placed directly in make-unit to cool, container of green peppers were actively cooling in walk-in cooler with tight fitting lid, cut tomatoes that were cooling had tight fitting plastic wrap on them in walk-in cooler, and 3 containers of white gravy was actively cooling in walk-in cooler. Cooling PH foods shall also be left uncovered or loosely covered while cooling and shall also be cooled in shallow pans instead of deep pans or containers. Lock CDI - Food in make-unit moved to walk-in cooler, tightly covered foods uncovered, and gravy moved to shallow containers.  Everson in Charge (Print & Sign):  Alfonso  Pirst  Last  Werification Required Date: /                            | grits         |  | hot hold  | 161   | green peppers  | cooling  |   | 77  | white gravy  | walk-in cooler (1hr later)  | 91                                  |  |  |  |  |
| sliced tomato make-unit 39 hot water 3-compartment sink 151 ham make-unit 42 chlorine (ppm) dish machine 50  turkey make-unit 42 chlorine (ppm) dish machine 50  **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.  3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw chicken container stored above on closed container of mayonaise in walk-in cooler. Raw animal products must not be stored above ready-to-eat foods. CDI - Raw chicken moved to bottom shelf. 0 pts.  21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat-The following items did not have date marks: turkey/ham container in make-unit (cut Saturday), cole slaw (opened Friday), container of ham in walk-in cooler (out Saturday), and container of chill in walk-in cooler (opened Friday). Potentially hazardous ready-to-eat foods shall be date marked if held in the establishment for 24 hours or longer. PH RTE foods shall be held for no longer than 7 days if held at 41F or less with the day of preparation counting as day 1. CDI - Date marks added to foods with no dates.  3 3-501.15 Cooling Methods - PF - Repeat - Lettuce was placed directly in make-unit to cool, container of green peppers were actively cooling in walk-in cooler with tight fitting lid, cut tomatoes that were cooling had tight fitting plastic wrap on them in walk-in cooler, and 3 containers of white gray was actively cooling in walk-in cooler cooler with shall-in cooler with shall one cooler in deep plastic containers. Potentially hazardous foods shall be cooled in equipment that is designed to rapidly cool foods, such as the walk-in-cooler, conliners of white gray was actively cooling in walk-in cooler, and 3 containers of white gray was actively cooling in walk-in cooler one plants of the paper and one plants of the paper and one plants of the paper and one plants of the paper | lettuce       | 9  | make-unit   | 50  | soup   | walk-in cool   | er  |   |  |   |                                     |  |  |  |  |
| turkey make-unit 42 chlorine (ppm) dish machine 50    Turkey make-unit 43 ServSafe Alfonso Mendez 2-6-19 0   |               |  |   |   |  |  |   |   |  |   |                                     |  |  |  |  |
| The following items did not have date marks: turkey/ham container of male not in the foods shall be date marks: turkey/ham container of container of frieday), container of held at 41F or less with the day of preparation counting as day 1. CDI - Date marks added to foods with no dates.  3-501.15 Cooling Methods - PF - Repeat - Lettuce was placed directly in make-unit to cool, container of green peppers were actively cooling in walk-in cooler with tight fitting lid, cut tomatoes that were cooling had tight fitting plastic wrap on them in walk-in cooler, and 3 containers of white gravy was actively cooling in walk-in cooler, tightly covered foods uncovered, and gravy moved to shall obe coller, tightly covered foods uncovered, and gravy moved to shall own containers.  First  Lest  Regulatory Authority (Print & Sign):  Alfonso  Observations and Corrective Actions  Alfonso Mendez 2-6-19 0  Observations and Corrective Actions  Nicleations Adfonso Mendez 2-6-19 0  Observations and Corrective Actions  Satella in sections 8-405.11 of the food code.  John Alfonso  Observations and Corrective Actions  Alfonso  Nach Grams and Corrective Actions  Alfonso  Nach Grams and Satel in sections 8-405.11 of the food code.  Alfonso  Nach Grams and Corrective Actions  Alfonso  Nach Grams and Corrective Actions  Alfonso  Nach Grams and Satel in sections 8-405.11 of the food code.  Alfonso  Nach Grams and Satel in sections 8-405.11 of the food code.  Alfonso  First  Last  Mendez  Verification Required Date: / / /   | sliced        | tomato   | make-unit   |   | -  | ·  |   |   |  |   |                                     |  |  |  |  |
| 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.  3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw chicken container stored above on closed container of mayonaise in walk-in cooler. Raw animal products must not be stored above ready-to-eat foods. CDI - Raw chicken moved to bottom shelf. 0 pts.  21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat - The following items did not have date marks: turkey/ham container in make-unit (cut Saturday), cole slaw (opened Friday), container of ham in walk-in cooler (cut Saturday), and container of chili in walk-in cooler (opened Friday). Potentially hazardous ready-to-eat foods shall be date marked if held in the establishment for 24 hours or longer. PH RTE foods shall be held for no longer than 7 days if held at 41F or less with the day of preparation counting as day 1. CDI - Date marks added to foods with no dates.  31 3-501.15 Cooling Methods - PF - Repeat - Lettuce was placed directly in make-unit to cool, container of green peppers were actively cooling in walk-in cooler with tight fitting lid, cut tomatoes that were cooling had tight fitting plastic wrap on them in walk-in cooler, and 3 containers of white gravy was actively cooling in walk-in cooler in deep plastic containers. Potentially hazardous foods shall be cooled in equipment that is designed to rapidly cool foods, such as the walk-in cooler. Cooling PH foods shall also be left uncovered or loosely covered while cooling and shall also be cooled in shallows insisted of deep pans or containers.  24 First  25 Last  26 Mendez  27 First  28 Last  28 Mendez  29 Regulatory Authority (Print & Sign):  29 Alfonso  20 First  20 Last  20 Last  20 Last  21 Last  21 Last  23 Last  24 Lee, Andrew  25 Verification Required Date: / / /  | ham           |  |   |   |  |  |   |   |  |   |                                     |  |  |  |  |
| 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.  3 -302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw chicken container stored above on closed container of mayonaise in walk-in cooler. Raw animal products must not be stored above ready-to-eat foods. CDI - Raw chicken moved to bottom shelf. 0 pts.  3 -501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat - The following items did not have date marks: turkey/ham container in make-unit (cut Saturday), cole slaw (opened Friday), container of ham in walk-in cooler (cut Saturday), and container of hali in walk-in cooler (opened Friday). Potentially hazardous ready-to-eat foods shall be date marked if held in the establishment for 24 hours or longer. PH RTE foods shall be held for no longer than 7 days if held at 41F or less with the day of preparation counting as day 1. CDI - Date marks added to foods with no dates.  31 3-501.15 Cooling Methods - PF - Repeat - Lettuce was placed directly in make-unit to cool, container of green peppers were actively cooling in walk-in cooler with tight fitting lid, cut tomatoes that were cooling had tight fitting plastic wrap on them in walk-in cooler, and 3 containers of white gravy was actively cooling in walk-in cooler in deep plastic containers. Potentially hazardous foods shall be cooled in equipment that is designed to rapidly cool foods, such as the walk-in cooler. Cooling PH foods shall also be left uncovered or loosely covered while cooling and shall also be cooled in shallow pans instead of deep pans or containers. Lock CDI - Food in make-unit moved to walk-in cooler, tightly covered foods uncovered, and gravy moved to shallow containers.  First Last  Werification Required Date:/   | turkey        | '  | make-unit   | 43  | ServSafe<br>————   | Alfonso Mer  | ndez 2-6-19   | 0   |  |   |                                     |  |  |  |  |
| 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw chicken container stored above on closed container of mayonaise in walk-in cooler. Raw animal products must not be stored above ready-to-eat foods. CDI - Raw chicken moved to bottom shelf. 0 pts.  21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat - The following items did not have date marks: turkey/ham container in make-unit (cut Saturday), cole slaw (opened Friday), container of ham in walk-in cooler (cut Saturday), and container of chill in walk-in cooler (opened Friday). Potentially hazardous ready-to-eat foods shall be date marked if held in the establishment for 24 hours or longer. PH RTE foods shall be held for no longer than 7 days if held at 41F or less with the day of preparation counting as day 1. CDI - Date marks added to foods with no dates.  31 3-501.15 Cooling Methods - PF - Repeat - Lettuce was placed directly in make-unit to cool, container of green peppers were actively cooling in walk-in cooler in depastic containers. Potentially hazardous foods shall be cooled in equipment that is designed to rapidly cool foods, such as the walk-in cooler. Cooling PH foods shall also be left uncovered or loosely covered while cooling and shall also be cooled in shallow pans instead of deep pans or containers. Leck CDI - Food in make-unit moved to walk-in cooler, tightly covered foods uncovered, and gravy moved to shallow containers.  32 Person in Charge (Print & Sign):  33 Alfonso  34 First  45 Last  46 Mendez  47 First  48 Last  48 MENDE 7  48 MENDE 7  48 MENDE 7  48 MENDE 7  49 MENDE 7  49 MENDE 7  40 MENDE 7  40 MENDE 7  41 MENDE 7  41 MENDE 7  41 MENDE 7  42 MENDE 7  43 MENDE 7  44 MENDE 7  45 MENDE 7  46 MENDE 7  47 MENDE 7  48 MENDE 7  48 MENDE 7  48 MENDE 7  |               | Vi   | olations cited in this rep  | _   |  |  |   |   |  | I1 of the food code.  |                                     |  |  |  |  |
| actively cooling in walk-in cooler with tight fitting lid, cut tomatoes that were cooling had tight fitting plastic wrap on them in walk-in cooler, and 3 containers of white gravy was actively cooling in walk-in cooler in deep plastic containers. Potentially hazardous foods shall be cooled in equipment that is designed to rapidly cool foods, such as the walk-in cooler. Cooling PH foods shall also be left uncovered or loosely covered while cooling and shall also be cooled in shallow pans instead of deep pans or containers.  Lock CDI - Food in make-unit moved to walk-in cooler, tightly covered foods uncovered, and gravy moved to shallow containers.  Text  Person in Charge (Print & Sign):  Alfonso  First  Last  Wendez  First  Last  Lee  Werification Required Date://  | 21            | 3-501.1<br>The follocontains<br>ready-to<br>longer t | 7 Ready-To-Eat Poto<br>owing items did not he<br>er of ham in walk-in o<br>o-eat foods shall be o | entially Haz<br>nave date n<br>cooler (cut t<br>date marke                | narks: turkey/h<br>Saturday), and<br>d if held in the  | am containe<br>container c<br>establishme                                  | er in make-u<br>of chili in wal<br>ent for 24 ho                | init (cut s<br>k-in coo<br>urs or lo          | Saturday), cole<br>ler (opened Fri<br>nger. PH RTE                       | slaw (opened Friday),<br>day). Potentially hazar<br>foods shall be held for                         | dous<br>no                          |  |  |  |  |
| Person in Charge (Print & Sign): Alfonso Mendez  First Last  Regulatory Authority (Print & Sign): Andrew  REHS ID: 2544 - Lee, Andrew  Verification Required Date://   |               | actively<br>cooler,<br>foods sl<br>be left u         | cooling in walk-in co<br>and 3 containers of vall be cooled in equ<br>and incovered or loosely    | poler with tig<br>white gravy<br>ipment that<br>covered wi<br>ved to walk | ght fitting lid, co<br>was actively co<br>t is designed to<br>hile cooling and<br>-in cooler, tigh | ut tomatoes<br>poling in wa<br>prapidly coo<br>d shall also<br>tly covered | that were calk-in cooler of foods, suc be cooled in foods uncov | ooling ha<br>in deep<br>h as the<br>ı shallow | ad tight fitting p<br>plastic containe<br>walk-in cooler<br>pans instead | lastic wrap on them in<br>ers. Potentially hazard<br>Cooling PH foods sha<br>of deep pans or contai | walk-in<br>ous<br>all also<br>ners. |  |  |  |  |
| REHS ID: 2544 - Lee, Andrew Verification Required Date: / /  | Darso         | n in Char  | ae (Print & Sian).  |   |  |  | ist   | Λ.  | 0  | M (1.025  |                                     |  |  |  |  |
| REHS ID: 2544 - Lee, Andrew Verification Required Date: / /  | 0130          | ii iii Olidi   | go (i iiii a sigii).  | Fir   | :st  | I a  | nst   | <u>       </u>                                | #8W57 /  | MENUC C   |                                     |  |  |  |  |
|  | Regula        | atory Aut  | hority (Print & Sign):  | Andrew  |  |  |   | Und   | hur du   | LEUS  |                                     |  |  |  |  |
|  |               |  | REHS ID:  | 2544 - Le   | e, Andrew  |  |   | Verifica                                      | ıtion Required Da  | ate: / /  |                                     |  |  |  |  |
|  |               | RFHS Co  | <br>ontact Phone Number   | (336)   | 703-313  | 8  |   | _ :30   | - 4  | ·   | _                                   |  |  |  |  |

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| Establishment Name: ETON CAFE INC | Establishment ID: _3034010838 |
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| Observations | and C | orroctivo | A ctions |
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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.



- 37 3-307.11 Miscellaneous Sources of Contamination C Employee beverages stored on top of reach-in freezer top at beginning of inspection. Employee drinks shall not be stored where they can potentially spill or contaminate food prep surfaces or food in storage. CDI Beverages discarded as corrective action. 0 pts.
- 3-304.12 In-Use Utensils, Between-Use Storage C Repeat Spoon stored with handle touching hashbrowns at steam table. In-use utensils shall be stored with the handle stored out of the food/not in contact with food.
- 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C Disposable forks stored with food-contact portion facing up in kitchen. Single-use and single-service articles shall be stored in a manner that prevents potential contamination. Do not store disposable utensils with food-contact portion exposed. CDI Forks inverted in cup as corrective action. 0 pts.
- 4-501.11 Good Repair and Proper Adjustment-Equipment C Rust/chipping paint present on shelves underneath metal prep tables. Exterior of reach-in freezer is chipping paint and rusted. Some shelves in walk-in freezer are rusted and need to be reconditioned or replaced. Equipment shall be maintained in good repair. Repair/replace listed equipment. 0 pts.
- 6-201.11 Floors, Walls and Ceilings-Cleanability C Restroom floors required additional cleaning. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 6-303.11 Intensity-Lighting C Repeat Lighting low in the following areas: stove/grill (18-21 foot candles), at steam table in kitchen (24 foot candles), women's restroom (10-13 foot candles), men's restroom (6 foot candles), and at hot bar (5-32 foot candles). Lighting shall be at least 20 foot candles at plumbing fixtures in restrooms and at least 50 foot candles at food preparation areas.





Establishment Name: ETON CAFE INC Establishment ID: 3034010838

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.





Establishment Name: ETON CAFE INC Establishment ID: 3034010838

### **Observations and Corrective Actions**

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Establishment Name: ETON CAFE INC Establishment ID: 3034010838

#### **Observations and Corrective Actions**

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