

Food Establishment Inspection Report

Score: 90

Establishment Name: MIDTOWN CAFE AND DESSERTERY

Establishment ID: 3034010885

Location Address: 151 S STRATFORD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12 / 09 / 2019 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 09 : 00 ☒ am ☐ pm Time Out: 12 : 00 ☒ am ☐ pm

Permittee: MIDTOWN CAFE AND DESSERTERY INC

Total Time: 3 hrs 0 minutes

Telephone: (336) 724-9800

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" 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	

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	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
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	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" 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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										10



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City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27104

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

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

Permittee: MIDTOWN CAFE AND DESSERTERY INC

Telephone: (336) 724-9800

Establishment ID: 3034010885

☒ Inspection ☐ Re-Inspection Date: 12/09/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ham	make-unit	40	tomato	cooling (30 min)	53	quat (ppm)	3-comp sink	300
tomato	make-unit	39	bean burger	salad cooler	38	taco soup	reheat (2 hr)	125
sausage	make-unit	38	macaroni	walk-in cooler	38	potato soup	reheat (2 hr)	131
feta	ice bath	45	meat loaf	walk-in cooler	40	hot plate temp	dish machine	172
sausage patty	make-unit 2	28	potato soup	walk-in cooler	39	chicken rice	reheat (2 hr)	175
pasta salad	make-unit 2	31	chicken	final cook	148	ServSafe	Jose Perela 6-3-24	0
turkey	make-unit 3	38	egg	final cook	165	tomato	cooling (2.5 hr)	45
ham	make-unit 3	40	hot water	3-compartment sink	135			

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 - Carton of raw eggs stored on top of bag of flour. Raw animal products must not be stored above ready-to-eat foods. CDI - Eggs moved to cooler. 0 pts.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Quat sanitizer in 3-compartment sink measured 0 ppm. Bottle of concentrated sanitizer underneath the sink was completely empty. Quat sanitizers shall be 150-400 ppm. CDI - New bottle hooked up to dispenser and solution measured 300 ppm. //
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - 7 plastic and metal containers had visible food residue on them. Meat tenderizer and measuring spoon also had visible debris on them. Utensils and food-contact surfaces of equipment shall be cleaned to sight and touch. CDI - All items moved to dish machine to be rewashed.
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF - Raw chicken was being taken off grill by employee and portion of thick piece of chicken measured 148-163F. Raw chicken shall be cooked thoroughly where all parts of meat is above 165F for 15 seconds. CDI - Chicken placed back onto grill and cooked to above 165F.

Lock
Text



Person in Charge (Print & Sign): Jose First Last Pirela

Regulatory Authority (Print & Sign): Andrew First Last Lee


Andrew Lee REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3128



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- 17 3-403.11 Reheating for Hot Holding - P - Repeat - Potato soup and taco soup were still below 165F after 2 hours of reheating in double boiler on stove top. Potentially hazardous foods heated and cooled in the establishment shall be reheated to at least 165F within 2 hours prior to hot holding. CDI - Both soups discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Feta cheese in ice bath measured 45F. Potentially hazardous foods shall be 41F or less in cold holding. CDI - Feta cheese moved to mechanical refrigeration to cool down. 0 pts.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Repeat - Sliced turkey (11/29) and container of dumplings (11/27) in walk-in cooler had yet to be discarded. Potentially hazardous ready-to-eat foods shall be discarded 7 days from preparation under refrigeration, with day 1 being the date of prep. CDI - Both items discarded. // 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Meat loaf had prep date, but no thaw date. Cook stated that meat loaf was thawed Friday. Macaroni in walk-in cooler had no date and was prepared Friday according to cook. PH RTE foods shall be date marked if held for at least 24 hours. Thaw date shall be placed on food to ensure food has been under refrigeration for 7 days or less. CDI - Dates placed on items.
- 26 7-201.11 Separation-Storage - P - Bucket of pre-rinse soak placed on top of container of syrup. Toxic chemicals shall not be stored where they can contaminate food. CDI - Chemical bucket moved to chemical storage area. 0 pts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Repeat - Employee bluetooth speaker stored inside plastic bin of food-contact equipment (immersion blender, mixer blades, robot coupe blades). Also, cell phone stored in bowl on prep table and employee drink on same table. Another employee drink stored on rolling cart with bread and food. Food shall be protected against miscellaneous sources of contamination. Employee drinks shall be stored on a low shelf to prevent potential contamination.
- 38 2-402.11 Effectiveness-Hair Restraints - C - Man preparing pie was not wearing hair restraint. Food employees must wear hair restraints when preparing food. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wiping cloth stored in a dry bucket beside espresso machine. Store wet wiping cloths in sanitizer solution when not in use. 0 pts.



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- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Pair of tongs stored on splash guard in dish machine area. Do not store utensils wear they are subject to splash from employee handwashing. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces - C - Clean low shelves in produce walk-in cooler. Nonfood contact surfaces of equipment shall be maintained clean. 0 pts.
- 49 5-205.15 (B) System maintained in good repair - C - Cold water faucet handle at 3-compartment sink is not functioning. Plumbing fixtures shall be maintained in good repair. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Grout worn between floor tiles in front of grill. Floors, walls and ceilings shall be easily cleanable. RegROUT where necessary. // 6-501.12 Cleaning, Frequency and Restrictions - C - Clean floors of walk-in freezer and underneath ovens/stove top. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. 0 pts.



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✓
Spell



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