Food Establishment Inspection Report Sco								core: <u>93</u>								
Es	Establishment Name: ALLENS DAIRY TREATS								Establishment ID: 3034010100							
	Location Address: 3686 REYNOLDA ROAD									⊠Inspection □ Re-Inspection						
Cit	City:WINSTON-SALEMState:						;		Date: Ø1 / 15 / 20 20 Status Code: A							
													$: \underline{12} : \underline{55} \otimes_{\otimes pm}^{\bigcirc am}$ Time Out: $\underline{\emptyset3} :$	$10^{\circ}$ am		
•	Zip: <u>27106</u> County: <u>34 Forsyth</u> Permittee: HAL G ALLEN											me: 2 hrs 15 minutes	<u> </u>			
				-											ry #: IV	
	-				(336) 924-9341										stablishment Type: <u>Full-Service Restaurar</u>	nt
Wa	st	ew	ate	ər	System: 🛛 Municipal/Community 🛽	0	n-Si	te	Sys	tem					Risk Factor/Intervention Violations:	
Wa	ate	r S	up	pl	<b>y: ⊠</b> Municipal/Community □On-	Site	Su	opl	у						Repeat Risk Factor/Intervention Violations.	
F	00	dbo	orne	e II	Iness Risk Factors and Public Health Inte	erve	ntior	าร							Good Retail Practices	
					ributing factors that increase the chance of developing foodb					G	bood	Ret	ail F	ract	ices: Preventative measures to control the addition of pa and physical objects into foods.	thogens, chemicals,
					rventions: Control measures to prevent foodborne illness or				1/15					NIO		
5		rvisi	N/A	N/0	Compliance Status .2652	OUT		л к	VR		IN C				Compliance Status	OUT CDI R VR
1	<u> </u>	$\mathbf{X}$			PIC Present; Demonstration-Certification by accredited program and perform duties	X				28		_	$\mathbf{X}$		Pasteurized eggs used where required	
E			e He	alth					-1	29	_				Water and ice from approved source	
2	X				Management, employees knowledge; responsibilities & reporting	3 1.5					-	_	X		Variance obtained for specialized processing	
3	×				Proper use of reporting, restriction & exclusion	3 1.5								atur	methods .2653, .2654	
G	ood	Hy	gien	ic P	ractices .2652, .2653					31			per		Proper cooling methods used; adequate	
4	X				Proper eating, tasting, drinking, or tobacco use	21				32	_				equipment for temperature control	
5	X				No discharge from eyes, nose or mouth	1 0.5				$\vdash$		_	_		Plant food properly cooked for hot holding	
Ρ	eve	ntin	g C	onta	mination by Hands .2652, .2653, .2655, .2656					33	_	_			Approved thawing methods used	
6	X				Hands clean & properly washed	42				34					Thermometers provided & accurate	
7	×				No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 1.5				F0 35		den	tific	atio	n .2653 Food properly labeled: original container	210
8	X				Handwashing sinks supplied & accessible	21							n of	For	od Contamination .2652, .2653, .2654, .2656, .2	
A	ppro	ove	d So	urc	e .2653, .2655			_		36	-			100	Insects & rodents not present; no unauthorized	
9	×				Food obtained from approved source	21					_	X			animals Contamination prevented during food	
10				$ $ $\boxtimes$	Food received at proper temperature	21			10		_				preparation, storage & display	
11		X			Food in good condition, safe & unadulterated	21	XD			38	_				Personal cleanliness	
12			X		Required records available: shellstock tags, parasite destruction	21				39					Wiping cloths: properly used & stored	
-					Contamination .2653, .2654					40					Washing fruits & vegetables	
13	X				Food separated & protected	3 1.5					- I	Us V	e of	Ute	In-use utensils: properly stored	10.5 🕱 🗙 🗆 🗆
14		X			Food-contact surfaces: cleaned & sanitized	3 1.5	XD	3				-			Utensils, equipment & linens: properly stored,	
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	21				42	_				dried & handled	
Р	oter	tial	ly Ha	azai	dous Food Time/Temperature .2653					43	X				Single-use & single-service articles: properly stored & used	10.50
16	X				Proper cooking time & temperatures	3 1.5				44					Gloves used properly	1030 🗆 🗆 🗆
17					Proper reheating procedures for hot holding	3 1.5				Ute	ensi	ls a	nd I	Equi	ipment .2653, .2654, .2663 Equipment, food & non-food contact surfaces	
18				×	Proper cooling time & temperatures	3 1.5				45		×			approved, cleanable, properly designed, constructed, & used	
19	×				Proper hot holding temperatures	3 1.5				46					Warewashing facilities: installed, maintained, & used; test strips	1050 🗆 🗆 🗆
20	×				Proper cold holding temperatures	3 1.5		⊐∣⊏		47		X			Non-food contact surfaces clean	
21	X				Proper date marking & disposition	3 1.5				Ph	ysic	al F	aci	lities	s .2654, .2655, .2656	
22			X		Time as a public health control: procedures & records	21				48					Hot & cold water available; adequate pressure	210
C	ons	ume	er Ao	lvis	ory .2653					49		×			Plumbing installed; proper backflow devices	
23			X		Consumer advisory provided for raw or undercooked foods	1 0.5				50	X				Sewage & waste water properly disposed	21000
	ighl	-		ptik	le Populations .2653					51		X			Toilet facilities: properly constructed, supplied & cleaned	10.5 🗙 🗆 🗆 🗆
24		_	X		Pasteurized foods used; prohibited foods not offered	3 1.5				52		X			Garbage & refuse properly disposed; facilities	10.5 🗶 🗆 🗆
	nem	nical			.2653, .2657	1 0 7				$\vdash$	_	×			maintained	-++++++++
25			X		Food additives: approved & properly used	1 0.5					_				Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;	
					Toxic substances properly identified stored, & used	21				54	×				designated areas used	
27			ance X	W	th Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	21									Total Deductions	s: 7

applys

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer. 4 Page 1 of \_\_\_\_\_ Food Establishment Inspection Report, 3/2013

## Comment Addendum to Food Establishment Inspection Report

Establishme	nt Name: ALLENS DAIR	RY TREATS		Establishment ID: 3034010100					
Location Address: 3686 REYNOLDA ROAD   City: WINSTON-SALEM State: NC   County: 34 Forsyth Zip: 27106   Wastewater System: Municipal/Community On-Site System   Water Supply: Municipal/Community On-Site System   Permittee: HAL G ALLEN HAL G ALLEN				Inspection Re-Inspection Date: 01/15/2020   Comment Addendum Attached? Status Code: A   Water sample taken? Yes No   Email 1: Email 2:					
Telephone	: (336) 924-9341			Email 3:					
		Temp	perature Ob	oservations					
ltem	Co Location	Id Holding Ten Temp Item	nperature Location warmer	is now 41 Degree Temp Ite 135		ocation	Temp		

hot water	3 comp sink	130	fries	warmer	135	
chl sani	ppm bucket	100	cheese	reach in cooler	37	
tomato	reach in freezer	40	corndog	reach in cooler	31	
lettuce	reach in freezer	39	chuck steak	reach in cooler	36	
chili	steam well	147	turkey	walk in cooler	38	
hotdog	steam well	154	slaw	walk in cooler	38	
BBQ pork	steam well	144	tomato	walk in cooler	40	
burger	final cook	174	chili	walk in cooler	40	

## **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

1 2-102.12 Certified Food Protection Manager - C- REPEAT- No employees are certified food protection managers. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager, who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program.

- 3-101.11 Safe, Unadulterated and Honestly Presented P- Plastic bag containing two spoiled oranges on ledge in walk-in cooler. 11 Food shall be safe, unadulterated, and honestly presented. CDI- Items voluntarily discarded by PIC. 0 pts.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency P- Fry scooper with heavy accumulation of grease residue 14 on the handle and screen. Equipment food-contact surfaces and utensils shall be cleaned at any time during the operation when contamination may have occurred, and cleaned throughout the day at least every 4 hours. CDI- Scoop taken to be cleaned at 3 compartment sink. 0 pts.

Lock Text					
Person in Charge (Print & Sign):	Hal	First	Allen	Last	11.0 010
Regulatory Authority (Print & Sign	Lauren	First	Pleasan	Last ts	Pan Alexander
		- Pleasants, Lau	uren		Verification Required Date://
REHS Contact Phone Numbe	•		ivision of P	ublic Health ● E	Environmental Health Section • Food Protection Program
Citet.		4	•	nent Inspection R	

Establishment ID: 3034010100

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 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.	

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C- Leak in fan box in walk-in cooler was dripping onto a container of tomatoes, with water standing on the lid. Food shall be protected from splash, dust, and other contamination, and stored in a clean, dry location. CDI- Container of tomatoes and all food moved away from leak. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage C- Ice cream scoops stored in dipper well with insufficient water velocity. During pauses in food preparation and dispensing, food preparation and dispensing utensils shall be stored in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream. CDI- Drip turned up and velocity was increased. 0 pts.
- 4-501.11 Good Repair and Proper Adjustment-Equipment C- REPEAT- Replace torn gasket in reach-in freezer at cook line. Repair leak in fan box in walk-in cooler. De-rust ice cream freezer at serving line. In walk-in cooler, the ledge and base of the wall on the door side are rusted out and need to be repaired and repainted with food grade paint. Replace peeling laminate at front counter. Replace FRP panel under ledge at hood where exposed wood is showing. Repair bottom of vanity in men's restroom. Clean and caulk the dipper well to the ice cream freezer. Remove rust from walk-in cooler that is used as dry storage. Remove all nonfunctioning equipment from the establishment. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- REPEAT- Additional cleaning needed on the following equipment, including but not limited to: Ice cream freezer of microbial accumulation and rust along seams and ledges; lower shelves in walk-in cooler and in cook line area; hood panels and filters; back sides of fryers; exterior of soda machine, ice bin, and ice cream machine; gaskets and doors of coolers and freezers; milkshake machine stems; lids and doors of chest freezers; ice scoop holder; shelving by ice machine; external surfaces and door of ice machine. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair C- REPEAT- Repair leak in right side faucet of 3 compartment sink. Repair faucet at handwashing sink as it is loose. Repair potential leak in spigot near hot water heater where it is leaking onto the floor. Plumbing systems shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures C- Cleaning needed on outside of toilet in men's restroom and at handwashing sink in the kitchen. Plumbing fixtures shall be maintained clean. 0 pts.
- 52 5-501.11 Outdoor Storage Surface C- Dumpster stored on absorbent ground behind establishment. An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain. Nonabsorbent dumpster pad needs to be constructed. 0 pts.





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Establishment ID: 3034010100

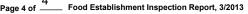
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## Observations and Corrective Actions

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6-201.11 Floors, Walls and Ceilings-Cleanability - C- REPEAT- Floors, walls, and ceilings are no longer smooth and easily cleanable throughout establishment, but most severe behind the ice machine, in the can wash, by the hot water heater, under the front ice cream freezer, and behind softserve machine in the ice cream area. Replace acoustic ceiling tiles with smooth vinyl tiles where needed. Repair, repaint, and resurface as needed. Floors, walls, and ceilings shall be smooth and easily cleanable. 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- Replace coved base in missing areas: behind ice machine, behind soft serve machine, in restrooms, in walk-in cooler, and anywhere else required. Floor and wall junctures shall be coved and closed to no larger than 1mm. //6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT- Remove old caulk, clean, and recaulk toilet bases to floors of restrooms. Remove old caulk and recaulk handwashing





Establishment ID: 3034010100

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