

# Food Establishment Inspection Report

Score: 93.5

Establishment Name: RJ REYNOLDS PLAZA

Establishment ID: 3034010361

Location Address: 401 N MAIN ST

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 18 / 2020 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 10 : 20 ☒ am ☐ pm Time Out: 02 : 15 ☒ am ☐ pm

Permittee: RJ REYNOLDS TOBACCO

Total Time: 3 hrs 55 minutes

Telephone: (336) 741-5377

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: 3

No. of Repeat Risk Factor/Intervention Violations: 2

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .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	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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	
<b>Approved Source</b> .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	
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/> 13	0	<input checked="" type="checkbox"/> <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	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
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				<input checked="" type="checkbox"/> 13	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1		<input checked="" type="checkbox"/>
<b>Prevention of Food Contamination</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
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	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
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	
<b>Utensils and Equipment</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03		<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
<b>Physical Facilities</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										6.5



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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Off



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

Permittee: RJ REYNOLDS TOBACCO

Telephone: (336) 741-5377

Establishment ID: 3034010361

☒ Inspection ☐ Re-Inspection Date: 02/18/2020

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: reinham@rjrt.com

Email 2:

Email 3:

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Jonathan	1-21-25	0	roast	deli cooler	38	pizza	final cook	184
sanitizer (qac)	three comp sink (ppm)	200	chicken	deli cooler	39	tater tots	final cook	204
sanitizer (qac)	bucket (ppm)	300	pico	deli cooler	39	chicken	grill hot hold	194
hot plate temp	dish machine	161	tomato	grill cooler	39	burger	grill hot hold	155
hot water	three comp sink	143	cheese	grill cooler	41	chilli	grill hot hold	149
wash water	power wash	117	potato	hot box	208	chili	walk in	40
tomato	deli cooler	39	mushrooms	hot box	155	chicken	walk in	40
lettuce	deli cooler	40	chicken	upright cooler	41	melon	walk in	38

## 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.

- 6 2-301.14 When to Wash - P One employee moved trash can and removed glove that touched the trash can and proceeded to handle a pan for food. Employees must wash hands whenever they are soiled. When gloved are soiled and tasks are changed the gloves must be removed and hands washed. CDI: Employee notified of need to wash hands and they washed hands as required. 0 pts
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P REPEAT: Two plastic and two metal bowls in upstairs kitchen soiled with food debris in clean storage. One blender in starbucks station soiled with water and milk in bottom. One deli slicer stored in salad kitchen with dried cheese on blade and sharpener housing. Multiple stacks of plastic cups and bowls by door to Helical conveyor soiled with grease and dust. Food contact surfaces shall be kept clean to sight and touch. Wash and sanitize all noted items. For items that are in storage and not readily used; wash, sanitize, and allow to completely dry and store in containers or covered to prevent recontamination while in storage. Two plastic and metal bowls cleaned during inspection. VR: Verification required that cups, bowls, and slicer are cleaned and stored. Send verification to Joseph Chrobak at Chrobajb@forsyth.cc no later than 02/28/2020
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: At deli station sliced turkey in top of unit and in two bins in bottom of unit were at 59 - 62F and one pan of ham was at 44F. At upright cooler pasta and pasta salad were held at 42 - 48F to be used for salad bar. Potentially hazardous foods held cold must be kept at 41F or lower at all times. Do not stored foods in cold holding equipment for service (deli cooler, salad bar, grill prep coolers, etc) before they have cooled to 41F or below as holding equipment is not made to drop temperatures. CDI: Noted foods moved to walk in cooler where they dropped to 40F.

Lock  
Text



Person in Charge (Print & Sign): Jonathon Clark

Regulatory Authority (Print & Sign): Joseph Chrobak

*Jonathan Felton*

*Joseph Chrobak*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 02 / 28 / 2020

REHS Contact Phone Number: ( 336 ) 703 - 3164



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- 31 3-501.15 Cooling Methods - PF All food items prepared for salad bar (black beans, cooked veggies, tuna salad, cooked chicken, corn) were stored on speed wrack with plastic cover pulled completely over the speed rack. Temperatures of potentially hazardous foods were between 48 - 57F at 10:50 am with lunch service to start at 11:30am. Sliced turkey and ham that were sliced day of inspection 02/18 were placed into make deli unit for service prior to cooling to 41F or lower. Potentially hazardous foods must be cooled rapidly from 135 - 70F in 2 hours and from 70 to 41F or lower within 4 hours. Foods must be completely cooled prior to being put out for service and cold holding. CDI: Items for salad bar had plastic removed and allowed to cool in walk in, first check they were at 47F and when they were placed on the salad bar they reached 41F. Turkey and Ham for deli were cooled to 39F. Do not tightly cover food that are cooling to allow adequate temperature change in the time between prep and service or the required
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Multiple squeeze bottles of sauces and dressing did not have labels at deli station and grill station. All containers of foods that are not readily identifiable or removed from original labelled containers must have a label with the common name of the stored food or ingredient. Label bottles. 0 pts
- 38 2-402.11 Effectiveness-Hair Restraints - C Three employees working with food without beard guards and one employee handling food without hair restraint. All employee handling food must wear effective hair restraints including beard guards that cover exposed facial hair. Purchase and have employees use beard guards. 0 pts
- 39 3-304.14 Wiping Cloths, Use Limitation - C One wet wiping cloth stored on prep counter at grill station during inspection. Wet and soiled wiping cloths must be maintained in effective sanitizer solution at all times they are not in immediate use. CDI: Wet cloth moved to 300ppm quat sanitizer solution bucket. Review wiping cloth storage with staff. 0 pts
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Soiled side baffles for hot temp dish machine are soiled with dark growth on edges. Dish machine is not in regular use at this time. Dish machines must be cleaned at least once every 24 hours when in use. Clean the baffles to remove growth. If machine is infrequently used clean the machine fully after uses and allow components such as baffles to dry completely. 0 pts



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✓  
Spell



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✓  
Spell

