

Food Establishment Inspection Report

Score: 84.5

Establishment Name: DUKE'S RESTAURANT

Establishment ID: 3034010115

Location Address: 4875 COUNTRY CLUB RD

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 02 / 19 / 2020 Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 10 : 26 ☒ am ☐ pm Time Out: 05 : 20 ☒ am ☐ pm

Permittee: DUKE'S RESTAURANT, INC.

Total Time: 6 hrs 54 minutes

Telephone: (336) 768-3108

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: 10

No. of Repeat Risk Factor/Intervention Violations:

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>13</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input checked="" type="checkbox"/>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions: 15.5										



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: DUKE'S RESTAURANT

Location Address: 4875 COUNTRY CLUB RD

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: DUKE'S RESTAURANT, INC.

Telephone: (336) 768-3108

Establishment ID: 3034010115

☒ Inspection ☐ Re-Inspection Date: 02/19/2020

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
tomatoes	walk in cooler	41	chicken	final cook	165	lettuce	make unit	41
food safety	Jimmy Strates 10-20-21	00	collards	hot hold	150	tomato	make unit	41
gravy	cooling at 11:17	79	mashed	hot hold	135	chicken	reach in	41
gravy	cooling at 10:45	104	dish machine	final rinse	172			
sausage	upright	41	cheese	delivery	40			
pork chop	final cook	181	slaw	walk in cooler	40			
hamburger	final cook	172	slaw	display	42			
spaghetti	reheat	196	steak	hot hold	145			

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.

- 2-103.11 (A)-(L) Person-In-Charge-Duties - PF: 0 pts. Two children brought into kitchen by employee. PERSONS unnecessary to the FOOD ESTABLISHMENT operation are not allowed in the FOOD preparation, FOOD storage, or WAREWASHING areas, except that brief visits and tours may be authorized by the PERSON IN CHARGE if steps are taken to ensure that exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination. CDI: Children were removed from kitchen.
- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P, 2-103.11 (M) Person in Charge-Duties - PF: 2 employees only had knowledge of 2 symptoms leading to foodborne illness and one disease each. The two employees were not aware of where to find the information. Person in charge could state where the symptoms and illnesses were located and could name some of the symptoms. The person in charge shall ensure that food employees are informed of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. Management shall also be aware of when information shall be reported to the health department. CDI: Information given to manager and reviewed with manager about employee health.
- 2-401.11 Eating, Drinking, or Using Tobacco - C: Employee actively eating plate of food and drinking on top of prep table in kitchen. Bottle of water on prep surface in kitchen. Open drink on shelving in canwash room. Employees shall eat and drink in areas where contamination of food and clean equipment cannot result. Beverage containers used for drinking employee beverages shall consist of a method that does not recontaminate hands while drinking, such as, a cup with a lid and a straw.

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Person in Charge (Print & Sign): Spiro Strates

Regulatory Authority (Print & Sign): Michelle Bell REHS

refused to sign
Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 02 / 28 / 2020

REHS Contact Phone Number: (336) 703-3134



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- 6 2-301.15 Where to Wash - PF: Employee washed hands using sprayer at pre-rinse at dishmachine. Hands shall be washed only at handwashing facilities. CDI: Employee educated and hands rewashed.//2-301.12 Cleaning Procedure - P, 2-301.14 When to Wash - P: Employee in dish area handled phone, wiped face then touched clean dishes after washing hands in presoak area to dishmachine./ Employee washed hands, then turned off faucets without using a barrier after washing./ Employee was loading soiled dishes into dishmachine, then unloaded clean muffin pan from dishmachine without first washing hands. Hands shall be washed when contaminated using proper cleaning procedure (first wetting hands with lukewarm water, applying soap, lathering for 10 to 15 seconds, rinsing, then using a barrier to turn off faucets to avoid recontaminating hands). CDI: All employees educated and hands rewashed.
- 7 3-301.11 Preventing Contamination from Hands - P,PF: Manager contacted corn muffins with barehands when refilling muffins in drawer. Food employees may not contact ready to eat foods with their bare hands. Verification required for different procedures for refilling muffins and biscuits to Michelle Bell by 2-28-20. Manager educated.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Case of eggs over pickles, mayo and cabbage in walk in cooler. Unwashed avocado over ready to eat sauces. Unwashed carrots and celery over cucumber salad. Pancake batter with raw eggs over buttermilk. Unwashed strawberries over cobbler. Raw meatloaf above raw pork chops. Uncooked sausage above hashbrowns and chicken tenders above spinach in walk in freezer. Food shall be protected from cross contamination by separating types of raw animal foods from each other in order of final cook temperature and separating unwashed produce from ready to eat foods. CDI: All foods rearranged.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. A few dishes lightly soiled. Food contact surfaces of equipment and utensils shall be maintained clean. CDI: All sent to be rewashed.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P: Manager stated that tongs, spatulas and cutting boards that come in direct contact with food are washed once per night. Food contact surfaces shall be washed, rinsed and sanitized at least every 4 hours. CDI: Manager educated.
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF: 0 pts. Cheeseburger on kids' menu states that it can be ordered undercooked. Hamburgers may not be served undercooked on a kid's menu. CDI: Signs posted stating hamburgers are only offered fully cooked.
- 18 3-501.14 Cooling - P: 0 pts. Meat sauce in walk in cooler 104F at 11:22am and 99F at 12:08pm for a rate of .108 F per minute. When cooling from 135F to 70F, cooling shall be accomplished within 2 hours. In order to achieve this, food must be cooling at a rate of at least 0.54F/min. CDI: Meat sauce was reheated to 196F.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF: Several bottles of medication sitting on prep table. Some medication sitting on shelving above prep table. Medications shall be stored where they cannot contaminate food or clean equipment. CDI: Medications moved.//7-102.11 Common Name-Working Containers - PF: Unlabeled chemical present at dishtable. Working containers used to store chemicals shall be labeled. CDI: Chemical labeled.//7-201.11 Separation-Storage - P: Hand sanitizer stored above clean dishes at dish area. Chemicals shall be stored to prevent contamination of clean utensils. CDI: Hand sanitizer moved.



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- 31 3-501.15 Cooling Methods - PF: Meat sauce cooling in thick portion and did not meet cooling parameter. Cooling shall be accomplished by portioning foods into smaller portions, using ice, and other effective means. CDI: Sauce was reheated, then placed into a shallow pan for cooling.
- 37 3-304.13 Linens and Napkins, Use Limitations - C: Clean towels in contact with corn muffins and biscuits at steam table area. LINENS and napkins may not be used in contact with FOOD unless they are used to line a container for the service of FOODS and the LINENS and napkins are replaced each time the container is refilled for a new CONSUMER.//3-305.11 Food Storage-Preventing Contamination from the Premises - C: Multiple foods uncovered in walk in cooler. Ice bin left open multiple times in wait station. Boxes of drink mix on floor in dry storage room. Foods shall be protected from contamination by the premises.//3-307.11 Miscellaneous Sources of Contamination - C: Personal box of sausage stored above food for pay in walk in freezer. Employee items shall be stored to prevent contamination of food for pay.
- 38 2-402.11 Effectiveness-Hair Restraints - C: REPEAT: Two managers preparing foods without wearing a hair restraint. Multiple wait staff preparing toast without wearing hair restraints. Effective hair restraints shall be worn while working with food.//2-303.11 Prohibition-Jewelry - C: Food employees wearing watches while preparing food. Food employees shall only wear a solid band ring while preparing food.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Wet wiping cloths being stored in soiled bucket of cleaning liquid. Manager thought liquid was a sanitizer but label does not indicate that liquid is to be used as a sanitizer. Discontinue use of this product as a sanitizer. Wet wiping cloths shall be maintained submerged in an effective sanitizing solution and maintained solution clean.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Ramekins and some metal containers stacked wet. Equipment and utensils shall be completely air dried after washing, rinsing, and sanitizing prior to stacking.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Ice wand sitting on freezer shelving with no protective outside covering after being cleaned and sanitized. Utensils shall be stored in a clean protected location, free from contamination.//Ice scoop rinsed in pre-rinse soiled sink at dish area then returned to beverage station area. Utensils shall be protected from splash contamination. CDI: Scoop and bucket of utensils sent through dishmachine for proper cleaning.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: The following equipment is in need of repair: beverage grate in wait station, data plate in milk cooler states "for storage of non-hazardous packaged products", repair walk in freezer to prevent ice accumulation around door, improper repair on handle to right oven, rust underneath flour prep table, rust in left oven front panel and handle is loose, shelving recoating needed for pots storage shelving, mixer chipping paint, chemical shelving rusted, underside of soiled dish drainboard rusting and leg rusted through, chemical shelf rusted, rust underneath clean drainboard at dishmachine, add repair to cover large opening at base of walk in cooler door (as deemed appropriate by manufacturer), add pvc pipe wrap to outside of condensate line for condenser in walk in cooler, damage to outside of cooler door. Equipment shall be maintained in good repair.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF: Establishment has obtained a variance for their two compartment sink, but is not maintaining logs and did not have variance on file. Establishment shall be following procedures as outlined in letter of approval as written by variance committee. CDI: Procedures, approval and log printed. Manager educated.//
4-204.113 Warewashing Machine, Data Plate Operation Specifications - C: Dishmachine missing data plate. Replace.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Equipment cleaning needed throughout on sides of equipment at cookline, underneath grill, on shelving in all storage areas (from dust and residue), etc. Nonfood contact surfaces of equipment shall be maintained clean to sight and touch.
- 49 5-203.14 Backflow Prevention Device, When Required - P: Cold faucet to canwash missing backflow preventer. A backflow prevention device shall be installed on every potable water supply line in the facility. Install atmospheric backflow preventer. Verification is required on 2-28-20 to Michelle Bell at 336-703-3134.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C: 0 pts. Grease spilled on pavement underneath grease receptacle. Maintain waste area clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Ceiling tiles damaged in women's restroom and dry storage room. Repairs made to water heaters have left openings in dry storage room to walls and ceilings; tiles are cracked in floor. Grout is eroding in canwash and paint is chipping away from perimeter. Rusty door frame by chemical room. Seal pipe penetrations into ceiling throughout. Floors, walls, and ceilings shall be in good repair and easily cleanable.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C: Coved base is missing from several areas of the restaurant including restrooms, waitress area, dry storage rooms. Install.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in fcd): slicer prep line 27-54, oven cook line 25-56, grill cookline 39-64, serving line hot hold 38-66, waitress station 20-40, walk in cooler 4-6, walk in freezer 1-4, women's toilets 9/10. Increase lighting to meet 10 fcd in walk in cooler and freezer, 20 fcd at plumbing fixtures in restrooms and 50 fcd at food prep areas.

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Spell



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