

Food Establishment Inspection Report

Score: 94.5

Establishment Name: MAE'S VINTAGE KITCHEN

Establishment ID: 3034011776

Location Address: 149 S MAIN ST

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 02 / 21 / 2020 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 12 : 28 ^{am} pm Time Out: 03 : 28 ^{am} pm

Total Time: 3 hrs 0 minutes

Permittee: MISS MAE, INC

Category #: IV

Telephone: (336) 993-4100

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 5

Water Supply: Municipal/Community On-Site Supply

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 | <input checked="" type="checkbox"/> | 0 | | |
| Employee Health .2652 | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | <input type="checkbox"/> | 13 | 0 | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | <input type="checkbox"/> | 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 | <input type="checkbox"/> | 2 | 1 | 0 |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | <input type="checkbox"/> | 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 | <input type="checkbox"/> | 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 | <input type="checkbox"/> | 3 | 13 | 0 |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | <input type="checkbox"/> | 2 | 1 | 0 |
| Approved Source .2653, .2655 | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | <input type="checkbox"/> | 2 | 1 | 0 |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | <input type="checkbox"/> | 2 | 1 | 0 |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | <input type="checkbox"/> | 2 | 1 | 0 |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | <input type="checkbox"/> | 2 | 1 | 0 |
| Protection from Contamination .2653, .2654 | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | <input type="checkbox"/> | 3 | 13 | 0 |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | <input type="checkbox"/> | 3 | 13 | 0 |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | <input type="checkbox"/> | 2 | 1 | 0 |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | |
| 16 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooking time & temperatures | <input type="checkbox"/> | 3 | 13 | 0 |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | <input type="checkbox"/> | 3 | 13 | 0 |
| 18 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooling time & temperatures | <input type="checkbox"/> | 3 | 0 | 0 |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | <input type="checkbox"/> | 3 | 13 | 0 |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | <input type="checkbox"/> | 3 | 13 | 0 |
| 21 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | <input type="checkbox"/> | 3 | 0 | 0 |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | <input type="checkbox"/> | 2 | 1 | 0 |
| Consumer Advisory .2653 | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | <input type="checkbox"/> | 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 | <input type="checkbox"/> | 3 | 13 | 0 |
| Chemical .2653, .2657 | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | <input type="checkbox"/> | 1 | 03 | 0 |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | <input type="checkbox"/> | 2 | 1 | 0 |
| 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 | <input type="checkbox"/> | 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 | <input type="checkbox"/> | 1 | 03 | 0 |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | <input type="checkbox"/> | 2 | 1 | 0 |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | <input type="checkbox"/> | 1 | 03 | 0 |
| 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 | <input type="checkbox"/> | 1 | 03 | 0 |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | <input type="checkbox"/> | 1 | 03 | 0 |
| 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | <input type="checkbox"/> | 1 | 03 | 0 |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | <input type="checkbox"/> | 1 | 03 | 0 |
| Food Identification .2653 | | | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | <input type="checkbox"/> | 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 | <input type="checkbox"/> | 2 | 1 | 0 |
| 37 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | <input type="checkbox"/> | 2 | 1 | 0 |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | <input type="checkbox"/> | 1 | 03 | 0 |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | <input type="checkbox"/> | 1 | 03 | 0 |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | <input type="checkbox"/> | 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 | <input type="checkbox"/> | 1 | 03 | 0 |
| 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | <input type="checkbox"/> | 1 | 03 | 0 |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | <input type="checkbox"/> | 1 | 03 | 0 |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | <input type="checkbox"/> | 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 | <input type="checkbox"/> | 2 | 1 | 0 |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | <input type="checkbox"/> | 1 | 03 | 0 |
| 47 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | <input type="checkbox"/> | 1 | 03 | 0 |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hot & cold water available; adequate pressure | <input type="checkbox"/> | 2 | 1 | 0 |
| 49 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | <input type="checkbox"/> | 2 | 1 | 0 |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | <input type="checkbox"/> | 2 | 1 | 0 |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | <input type="checkbox"/> | 1 | 03 | 0 |
| 52 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | <input type="checkbox"/> | 1 | 03 | 0 |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | <input type="checkbox"/> | 1 | 0 | 0 |
| 54 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | <input type="checkbox"/> | 1 | 03 | 0 |
| Total Deductions: | | | | | 5.5 | | | |



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 149 S MAIN ST
 City: KERNERSVILLE State: NC
 County: 34 Forsyth Zip: 27284
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: MISS MAE, INC
 Telephone: (336) 993-4100

Establishment ID: 3034011776
 Inspection Re-Inspection Date: 02/21/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: cristy.mae@yahoo.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 |
|---------------|-----------------|------|-----------|--------------------|------|------|----------|------|
| roast beef | large make unit | 40 | hot water | 3 compartment sink | 156 | | | |
| chicken salad | large make unit | 39 | chlorine | dishmachine 50ppm | 00 | | | |
| chicken salad | large make unit | 40 | | | | | | |
| slice tomato | large make unit | 41 | | | | | | |
| slice tomato | small make-unit | 41 | | | | | | |
| egg salad | small make-unit | 46 | | | | | | |
| tuna salad | small make-unit | 45 | | | | | | |
| chicken pie | large make unit | 47 | | | | | | |

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.

- 1 2-102.12 Certified Food Protection Manager - C- The establishment did not have a certified food protection manager supervising the food service during the inspection- 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 American National Standards Institute (ANSI) accredited program.

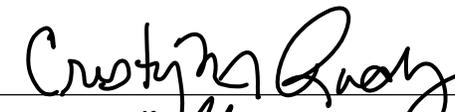
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- The sanitizing solution in the dishmachine measured 0ppm- A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions- CDI: The PIC refilled the sanitizer receptacle and the machine dispensed the solution at 50ppm. All utensils and equipment were sent to be rewashed, rinsed and sanitized- 0 pts.

- 18 3-501.14 Cooling - P- The person-in-charge (PIC) stated by the two pans of chicken pie stored inside of the make-unit cooler were thawed, cooked and cooled on 2/20/19. Both pans measured 45- 48F. Ensure that foods are completely cooled to 41F or below before storing inside of equipment that is designed for cold holding- Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 41F or less- CDI: The PIC voluntarily discarded the chicken pies- 0 pts.

Lock Text

Person in Charge (Print & Sign): Cristy Rudy
First *Last*

Regulatory Authority (Print & Sign): Damon Thomas
First *Last*




REHS ID: 2877 - Thomas, Damon

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3135



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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Observations and Corrective Actions

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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- One container of tuna salad measured 45F and one container of egg salad measured 46F inside of the small make unit cooler- Potentially hazardous food shall be maintained at 41F or less- CDI: The PIC voluntarily discarded the tuna salad and the egg salad- 0 pts.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- One container of chicken breast, one container of shredded chicken and one container of house made broccoli soup that were prepared on 2/18/20 were stored inside of the large reach-in cooler without effective date marking- Potentially hazardous foods that are held for more than 24 hours shall be marked to indicate the day and date by which the items shall be consumed, sold or discarded within a maximum of 7 days at a temperature of 41F or less and the day of preparation shall be counted as day 1.
- 31 3-501.15 Cooling Methods - PF- Two pans of chicken pie that were prepared on 2/20/19 were measured at 45-48F inside of the make-unit cooler- Cooling shall be accomplished by using one or more methods based on the type of food including placing food into shallow pans, using rapid cooling equipment, stirring the food in an ice water bath, using containers that facilitate the transfer of heat, using ice as an ingredient or other effective means- CDI: The items were voluntarily discarded by the PIC- 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT- Floor tiles are loose and/or damaged in multiple areas of the kitchen including but not limited to; in front of the three compartment sink and underneath the large make-unit- Physical facilities shall be maintained in good repair.



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