

# Food Establishment Inspection Report

Score: 97.5

Establishment Name: SUBWAY

Establishment ID: 3034011682

Location Address: 8 WEST 3RD ST

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 14 / 2014 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 09 : 15  am  pm

Time Out: 10 : 45  am  pm

Total Time: 1 hr 30 minutes

Permittee: SUBWAY OF HANES MALL INC

Category #: II

Telephone: (336) 703-0779

FDA Establishment Type: Fast Food Restaurant

Wastewater System:  Municipal/Community  On-Site System

No. of Risk Factor/Intervention Violations: 1

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                       |
| <b>Supervision .2652</b>   |                                     |                                     |                                     |  |                                     |                          |                          |                          |
| 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"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Employee Health .2652</b>   |                                     |                                     |                                     |  |                                     |                          |                          |                          |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Good Hygienic Practices .2652, .2653</b>  |                                     |                                     |                                     |  |                                     |                          |                          |                          |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                          |                                     |                                     |                                     |  |                                     |                          |                          |                          |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input 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    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Approved Source .2653, .2655</b>  |                                     |                                     |                                     |  |                                     |                          |                          |                          |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                                     |                                     |  |                                     |                          |                          |                          |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                     |                                     |                                     |                                     |  |                                     |                          |                          |                          |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooking time & temperatures   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Consumer Advisory .2653</b>   |                                     |                                     |                                     |  |                                     |                          |                          |                          |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Highly Susceptible Populations .2653</b>  |                                     |                                     |                                     |  |                                     |                          |                          |                          |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |                                     |                          |                          |                          |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food additives: approved & properly used   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                              |                                     |                                     |                                     |  |                                     |                          |                          |                          |
| 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"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <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                       |
| <b>Safe Food and Water .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |                                     |                          |                          |                          |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Food Temperature Control .2653, .2654</b>   |                                     |                                     |                                     |   |                                     |                          |                          |                          |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Food Identification .2653</b>   |                                     |                                     |                                     |   |                                     |                          |                          |                          |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |                                     |                          |                          |                          |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Proper Use of Utensils .2653, .2654</b>   |                                     |                                     |                                     |   |                                     |                          |                          |                          |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |                                     |                          |                          |                          |
| 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"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Physical Facilities .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |                                     |                          |                          |                          |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   | <input type="checkbox"/>            | <input type="checkbox"/> | <input 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"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   | <b>2.5</b>                          |                          |                          |                          |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUBWAY  
 Location Address: 8 WEST 3RD ST  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27101  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: SUBWAY OF HANES MALL INC  
 Telephone: (336) 703-0779

Establishment ID: 3034011682  
 Inspection  Re-Inspection Date: 10/14/2014  
 Comment Addendum Attached?  Status Code: A  
 Category #: II  
 Email 1: subway3rdst@yahoo.com  
 Email 2:  
 Email 3:

## Temperature Observations

| Item      | Location      | Temp | Item      | Location              | Temp | Item | Location | Temp |
|-----------|---------------|------|-----------|-----------------------|------|------|----------|------|
| Tomatoes  | Make unit     | 41   | Ham       | walk in               | 40   |      |          |      |
| Spinach   | make unit     | 40   | Turkey    | walk in               | 41   |      |          |      |
| Turkey    | make unit     | 43   | Hot water | Prep sink             | 130  |      |          |      |
| Ham       | make unit     | 42   | Sanitizer | bottle (ppm)          | 150  |      |          |      |
| Tuna      | make unit     | 43   | Sanitizer | three comparment sink | 200  |      |          |      |
| Meatballs | hot hold unit | 150  |           |                       |      |      |          |      |
| Chicken   | hot hold unit | 156  |           |                       |      |      |          |      |
| Tomatoes  | reach in      | 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.

- 1 2-102.12 Certified Food Protection Manager - C PIC on duty is not a certified food protection manager. During all hours of operation there will be a certified food protection manager. The food manager shall be certified by an ANSI approved course with exam. Have at least one employee who oversees food handling and safety get their certification. ✓ Spell
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C One ceiling tile over the can wash is out of place and needs to be repositioned in the ceiling grid. One ceiling tile over ice machine has a piece broken off and needs to be replaced. Ceiling tiles shall be maintained in good repair to allow for ease of cleaning and maintenance. Repair/replace noted items and monitor ceiling tiles for repairs and cleanliness. // 6-101.11 Surface Characteristics-Indoor Areas - C Ceiling tiles in the kitchen area are not smooth and easily cleanable, "acoustic" tile being used instead of cleanable ceiling tiles. Ceilings shall be constructed of materials that are smooth, durable, easily cleanable and non absorbent. Replace ceiling tiles with approved materials.

Person in Charge (Print & Sign): First Last

Regulatory Authority (Print & Sign): Joseph First Last  
Chrobak

*Jim Samuel*  
 \_\_\_\_\_  
*Joseph Chrobak*  
 \_\_\_\_\_

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3164



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✓  
Spell



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Spell

