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

Comment Addendum to Food Establishment Inspection Report

Establishment	Name [.]	HOT DOG	CITY

Establishment ID: 3034020691

Location Ad	Idress: 2300 N PATTERSON	I AVENUE
City: WINST	ON SALEM	State: NC
County: 34	Forsyth	Zip: 27105
Wastewater S	ystem: 🛛 Municipal/Community	On-Site System
Water Supply:	X Municipal/Community	On-Site System
Permittee:	FERAS & LISE ALFARES	
Tolonhono	(336) 722-8600	

Date: 07/01/2015 ⊠ Inspection □ Re-Inspection Comment Addendum Attached?

Status Code: A Category #: II

Email 1 ^{.1}	hotdogcity@yahoo.com
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Telephone: (336) 722-8600

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Email 3:

			Tempe	erature Observatio	ns			
tem chicken salad	Location reach-in refrigerator	Temp 45	ltem hot dog	Location hot holding	Temp 192	Item	Location	Temp
turkey	reach-in refrigerator	48	onions	hot holding	160			
bologna	reach-in refrigerator	41	chili	hot holding	148			
lunchmeat	reach-in refrigerator	45	bologna	reach-in refrigerator 2	40			
hot water	3 comp. sink	125	hot dogs	reach-in refrigerator 2	42			
nacho cheese	hot holding	151	hot dogs	reach-in refrigerator 2	49			
chili	hot holding	164	Lise Alfares	ServSafe Expires	0			
dressing	make unit	42						

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 (M) Person in Charge-Duties - PF New employee has not signed the employee health policy or been made aware of his requirements to report symptoms and illnesses. Employees must be aware of the employee health information and reporting requirements.

2-301.12 Cleaning Procedure - P Manager washed hands for approximately 5 seconds and did not use towel to turn off faucet. 6 Employees must wash hands for 20 seconds and use towel to turn off faucet.

6-301.12 Hand Drying Provision - PF Towels were not provided at the handwashing sink in the kitchen and in the restroom. Towels 8 must be supplied to all handwashing sinks. Towels supplied as corrective action. 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handwashing sink used to rinse ice cream scoops. Handwashing sink is for handwashing only. Employee directed to utilize warewashing sink.

Person in Charge (Print & Sign):	Lise	First	Alfares	Last	X J	
Regulatory Authority (Print & Sign)	Anthony:	First	Williams	Last	Anthy Will	
REHS ID	: 1846	- Williams, Tony			Verification Required Date:/	_/
REHS Contact Phone Number	: (<u>33</u>	<u>6)703-316</u>	<u>51</u>			
North Carolina Department	of Health &			blic Health Environ pportunity employer. 	mental Health Section • Food Protection Pr	ogram
		David Carl	Catabliahm	ant Increation Depart 2	0010	

Comment Addendum to Food Establishment Inspection Report

Establishment Name: HOT DOG CITY

Establishment ID: 3034020691

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.	

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P Three ladles, one set of tongs, one pan, and the electro freeze required cleaning. Wash, rinse, and sanitize utensils clean to sight and touch. Quat. sanitizer at the 3 comp. sink measured 200 ppm.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P Three hot dogs 48-49F and turkey 48F in refrigeration. When cold holding, maintain PHF at 45F or below. Items discarded as corrective action. Reminder: All refrigeration must be capable of maintaining food at 41F or below by January 1, 2019.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking PF Date-marking has been implemented but not on all items such as lunchmeats and milk. Label food items with the date of opening or date of preparation. Count opening/preparation date as Day 1.
- 4-502.11 (B) Good Repair and Calibration PF Food temperature measuring device is not functioning. Replace.

36 6-501.111 Controlling Pests - PF Flies present. Eliminate pests.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C Peppers draining onto the drainboard of 3 comp. sink with cleaned utensils. Warewashing area may not be used to store food unless the sink is washed, rinsed, and sanitized before each use. Sink may not be used for warewashing at the same time as food preparation and/or storage.
- 39 3-304.14 Wiping Cloths, Use Limitation C Wet wiping cloth found on top of ice machine. Disposable towel on prep table. Wet wiping cloths are to be stored in a solution of sanitizer. Replace sanitizer and cloth when visibly soiled. Launder cloths at the end of each day.





Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name:_HOT DOG CITY

Establishment ID: 3034020691

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.

- 41 3-304.12 In-Use Utensils, Between-Use Storage C Scoops stored in water at 102-122F. When hot water is used for storing utensils, the water must be maintained at 135F or above.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C Sandwich wrap stored uncovered on top of bag-in-box system. Keep wrap covered or stored to prevent contamination.
- 4-205.10 Food Equipment, Certification and Classification C Small refrigerator for desserts is not NSF approved equipment.
 Replace. Replace can opener that is not NSF approved.
 4-501.11 Good Repair and Proper Adjustment-Equipment C Replace torn gasket on the refrigerator.
- 49 . 5-205.15 System Maintained in Good Repair P Repair small leak at the faucet handle on the 3 compartment sink. Repair condensation plumbing that is leaking onto the floor.
- 51 5-501.17 Toilet Room Receptacle, Covered C Provide covered trash can in employee restroom.

52 5-501.115 Maintaining Refuse Areas and Enclosures - C Clean grease from pad at the grease recycling container.

6-501.12 Cleaning, Frequency and Restrictions - C Clean floor in the corners under shelving and equipment.
 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C Remove items from the premises that are no longer in use.





√ Spell Establishment Name: HOT DOG CITY

Establishment ID: <u>3034020691</u>

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.

6-303.11 Intensity-Lighting - C Lighting low at ice machine. Replace burnt out bulbs.
 6-304.11 Mechanical-Ventilation - C Provide adequate ventilation to remove excessive heat in the facility.
 6-501.110 Using Dressing Rooms and Lockers - C Store phone in a designated area to prevent contamination.





Establishment Name: HOT DOG CITY

Establishment ID: 3034020691

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.

