Food Establishment Inspection Report

Score: 91

Establishment Name: BERNARDIN'S
Location Address: 901 W FOURTH STREET
City: WINSTON SALEM
State: NC
Zip: 27101
County: 34 Forsyth
Permittee: BERNARDINS INC.
Telephone: (336) 725-6666
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034012016
☒ Inspection ☐ Re-Inspection
Date: 09 / 29 / 2015 **Status Code:** A
Time In: 02 : 00 ○ am ☒ pm **Time Out:** 05 : 45 ○ am ☒ pm
Total Time: 3 hrs 45 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 4
No. of Repeat Risk Factor/Intervention Violations: 1

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2 · 0			
Employee Health					.2652				
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 · 1.5 · 0			
3	☒	☐			Proper use of reporting, restriction & exclusion	3 · 1.5 · 0			
Good Hygienic Practices					.2652, .2653				
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2 · 1 · 0			
5	☒	☐			No discharge from eyes, nose or mouth	1 · 0.5 · 0			
Preventing Contamination by Hands					.2652, .2653, .2655, .2656				
6	☒	☐			Hands clean & properly washed	4 · 2 · 0			
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 · 1.5 · 0			
8	☒	☐			Handwashing sinks supplied & accessible	2 · 1 · 0			
Approved Source					.2653, .2655				
9	☒	☐			Food obtained from approved source	2 · 1 · 0			
10	☐	☐		☒	Food received at proper temperature	2 · 1 · 0			
11	☒	☐			Food in good condition, safe & unadulterated	2 · 1 · 0			
12	☐	☒	☐	☐	Required records available: shellstock tags, parasite destruction	☒ 1 · 0		☒	
Protection from Contamination					.2653, .2654				
13	☒	☐	☐	☐	Food separated & protected	3 · 1.5 · 0			
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3 · ☒ · 0			
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 · 1 · 0			
Potentially Hazardous Food Time/Temperature					.2653				
16	☐	☐	☐	☒	Proper cooking time & temperatures	3 · 1.5 · 0			
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3 · 1.5 · 0			
18	☒	☐	☐	☐	Proper cooling time & temperatures	3 · 1.5 · 0			
19	☐	☒	☐	☐	Proper hot holding temperatures	3 · ☒ · 0		☒	
20	☐	☒	☐	☐	Proper cold holding temperatures	3 · ☒ · 0		☒	
21	☒	☐	☐	☐	Proper date marking & disposition	3 · 1.5 · 0			
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2 · 1 · 0			
Consumer Advisory					.2653				
23	☒	☐	☐		Consumer advisory provided for raw or undercooked foods	1 · 0.5 · 0			
Highly Susceptible Populations					.2653				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 · 1.5 · 0			
Chemical					.2653, .2657				
25	☒	☐	☐		Food additives: approved & properly used	1 · 0.5 · 0			
26	☒	☐	☐		Toxic substances properly identified stored, & used	2 · 1 · 0			
Conformance with Approved Procedures					.2653, .2654, .2658				
27	☐	☐	☒		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
Safe Food and Water					.2653, .2655, .2658				
28	☐	☐	☒		Pasteurized eggs used where required	1 · 0.5 · 0			
29	☒	☐			Water and ice from approved source	2 · 1 · 0			
30	☐	☐	☒		Variance obtained for specialized processing methods	1 · 0.5 · 0			
Food Temperature Control					.2653, .2654				
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1 · 0.5 · 0			
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1 · 0.5 · 0			
33	☒	☐	☐	☐	Approved thawing methods used	1 · 0.5 · 0			
34	☒	☐			Thermometers provided & accurate	1 · 0.5 · 0			
Food Identification					.2653				
35	☒	☐			Food properly labeled: original container	2 · 1 · 0			
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657				
36	☒	☐			Insects & rodents not present; no unauthorized animals	2 · 1 · 0			
37	☒	☐			Contamination prevented during food preparation, storage & display	2 · 1 · 0			
38	☒	☐			Personal cleanliness	1 · 0.5 · 0			
39	☐	☒			Wiping cloths: properly used & stored	1 · 0.5 · ☒	☒		
40	☒	☐	☐		Washing fruits & vegetables	1 · 0.5 · 0			
Proper Use of Utensils					.2653, .2654				
41	☐	☒			In-use utensils: properly stored	1 · 0.5 · ☒			
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 · 0.5 · 0			
43	☒	☐			Single-use & single-service articles: properly stored & used	1 · 0.5 · 0			
44	☒	☐			Gloves used properly	1 · 0.5 · 0			
Utensils and Equipment					.2653, .2654, .2663				
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 · ☒ · 0			
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 · 0.5 · 0			
47	☒	☐			Non-food contact surfaces clean	1 · 0.5 · 0			
Physical Facilities					.2654, .2655, .2656				
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 · 1 · 0			
49	☐	☒			Plumbing installed; proper backflow devices	2 · ☒ · 0		☒	
50	☒	☐			Sewage & waste water properly disposed	2 · 1 · 0			
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 · 0.5 · 0			
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1 · 0.5 · 0			
53	☐	☒			Physical facilities installed, maintained & clean	1 · ☒ · 0			
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 · 0.5 · 0			

Total Deductions: 9

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 1 of 3
Food Establishment Inspection Report, 3/2013

CR Off

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BERNARDIN'S   Establishment ID: 3034012016

Location Address: 901 W FOURTH STREET

City: WINSTON SALEM   State: NC   ☒ Inspection   ☐ Re-Inspection   Date: 09/29/2015

County: 34 Forsyth   Zip: 27101   Comment Addendum Attached? ☐   Status Code: A

Wastewater System: ☒ Municipal/Community ☐ On-Site System   Category #: IV

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

Permittee: BERNARDINS INC.   Email 1: info@bernardinsfinedining.com

Telephone: (336) 725-6666   Email 2:

                                                     Email 3:

Temperature Observations

Item ServSafe	Location Terence Lee 1/30/19	Temp 00	Item cooked	Location make top 2	Temp 50	Item	Location	Temp
clam chowder	hot hold	146	butter mix	make top 2	45			
banana	hot hold	135	eggs	upright cooler	50			
lobster stock	hot hold	118	mushrooms	upright cooler	58			
red wine	hot hold	120	quiche	upright cooler	50			
chicken stock	hot hold	148	romaine	upright cooler	60			
endive	make top 1	50	cooling stock	ice bath	111			
kangaroo	make top 1	39	cooling curry	ice bath	56			

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.

12   3-203.12 Shellstock, Maintaining Identification - PF - Repeat: The establishment keeps shellstock identification information in quart containers and the date when the last shellstock from the container is sold is not recorded on the tag. The date when the last shellstock from the container is sold or served shall be recorded on the tag. Also, the identity of the source of shellstock that are served shall be maintained by retaining shellstock tags or labels for 90 calendar days from the date that it is recorded on the tag or label by using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label. Mark the date when the last item is sold from each container and organize in chronological order.

14   4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Chemical dish machine sanitizer measured less than 50 ppm chlorine. Maintain sanitizer strength at 50-100 ppm chlroine (in accordance with manufacturer's instructions). CDI - Maintenance person repaired machine and sanitizer measure 50-100ppm chlorine. /
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat: Glasses at bar have lipstick and oily residue. All equipment food contact surfaces shall be clean to sight and touch. CDI - All were returned for cleaning.

19   3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - A container of lobster stock and red wine reduction sauce measured less than 135F in hot holding. Foods in hot holding must be maintained at a minimum temperature of 135F at all times. CDI - Items were reheated and measured 208F-210F.

Person in Charge (Print & Sign):   First Freddy   Last Lee

Regulatory Authority (Print & Sign): First Carla   Last Day

REHS ID: 2405 - Day, Carla

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4

Verification Required Date: ___ / ___ / _____

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 2 of 3   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BERNARDIN'S   Establishment ID: 3034012016

✓
Spell

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Hard boiled eggs (50F), cooked mushrooms (58F), goat cheese quiche (50-52F), and romaine lettuce (60F) measured more than 45F in upright cooler. Employees store food on prep surfaces without temperature control during busy times and door to reach in cooler is kept open. Food items in cold holding must be maintained at or below 45F at all times. CDI - PIC voluntarily discarded food in trash can.

39   3-304.14 Wiping Cloths, Use Limitation - C - 0 points - Two wet wiping cloths stored on prep surface. Cloths in use for wiping counters and other equipment shall be held between uses in a chemical sanitizer solution at the appropriate concentration. CDI - PIC placed cloths in linen hamper.

41   3-304.12 In-Use Utensils, Between-Use Storage - C - 0 points - Tongs stored on hanging clipboard next to prep table and oven door handle. During pauses in food preparation, utensils shall be stored on a clean portion of food prep surface or in accordance iwth 3-304.12.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C - Equipment repair/replacement necessary on: rusting shelves in reach in cooler, broken Delfied cooler (if it cannot be repaired, replace and provide spec sheet to Carla Day at daycc@forsyth.cc), broken handle on delfield cooler, broken handle on rice cooker, corroding shelves in dry storage, torn gasket in reach in cooler on cook line, and broken toilet seat in men's restroom. / 4-201.11 Equipment and Utensils-Durability and Strength - C - Dinner linens used to store lettuce, herbs, etc. Linens are not approved for this use. / 4-205.10 Food Equipment, Certification and Classification - C - Half n Half stored in keg cooler (Delfield cooler is broken). Keg cooler is not designed to store potentially hazardous food. Store half n half in reach in cooler in the kitchen until Delfield is repaired/replaced.

49   5-203.14 Backflow Prevention Device, When Required - P - Spray nozzle is attached to hose at the can wash. Install a backflow preventor rated for continuous pressure applications or disconnect after each use. CDI - PIC disconnected hose.

53   Floors: Repaint floor in downstairs area in front of walk in cooler, dry storage, and restrooms.
Walls: Wall damage present behind handwash sink in kitchen, behind shelving in kitchen, behind prep sink. Recommend installing FRP or stainless steel panels in these areas.
Ceilings: Ceiling has cracks and build up of carbon. Repair.

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

Page 3 of ___3___   **Food Establishment Inspection Report, 3/2013**

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BERNARDIN'S   Establishment ID: 3034012016

Spell ✓

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.

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

Page 4 of __N/A__ **Food Establishment Inspection Report, 3/2013**

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BERNARDIN'S   Establishment ID: 3034012016

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.

✓ Spell

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

Page 5 of ___N/A___ Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BERNARDIN'S   Establishment ID: 3034012016

Spell ✓

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.

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

Page 6 of ___ N/A   Food Establishment Inspection Report, 3/2013