

Food Establishment Inspection Report

Score: 92.5

Establishment Name: CLEMMONS KITCHEN

Establishment ID: 3034010078

Location Address: 3625 CLEMMONS ROAD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 08 / 26 / 2016 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 10 : 15 ^{am}_{pm} Time Out: 02 : 30 ^{am}_{pm}

Permittee: CLEMMONS KITCHEN, INC.

Total Time: 4 hrs 15 minutes

Telephone: (336) 765-9027

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: 3

No. of Repeat Risk Factor/Intervention Violations: 0

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				2	0		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				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				3	15	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	X	X
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	X	0	X
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				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				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				1	05	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	X	X
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				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				2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	X	0	X
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	X	0	X
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	
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				2	X	0	X
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	X	
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	X	0	X
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				X	05	0	X
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0	
Total Deductions:										7.5	

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Permittee: CLEMMONS KITCHEN, INC.

Telephone: (336) 765-9027

☒ Inspection ☐ Re-Inspection Date: 08/26/2016

Comment Addendum Attached? ☐

Status Code: A

Category #: IV

Email 1: bobbytsatsa@yahoo.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Bobby Tsatsaronis Exp.	00	Tomatoes	Make unit	67	Salsa	Salsa cooler	42
Eggs	Final cook	162	Chicken	hot hold	148	Lettuce	upright cooler	40
Sausage	reach-in cooler 1	43	Sanitizer	Chlorine ppm	100	Hot water	Dish machine	168
Raw pork	Reach-in cooler 1	43	Sanitizer	chlorine ppm	100	Raw beef	walk-in cooler	40
Raw beef	Reach-in cooler 1	43	Beef tips and	Final cook	165	Mushrooms	walk-in cooler	40
Ham	Reach-in cooler 2	40	Turkey	sandwich reach-in	53	Flank steak	walk-in cooler	41
Ham	Final cook	181	Meatballs	sandwich reach-in	55	Ambient	walkin cooler	34
Lettuce	make unit	55	Meatball	hot hold	138	Milk	Milk cooler	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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Approximately 25% of the dishes observed were soiled including: large pans, scoops, plates, and bowls. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Soiled dishes rewashed during inspection.// 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF - The final rinse temperature of the dish machine measured 152F. The final rinse temperature of the dish machine shall be at least 161F when the water comes in contact with plates and other utensils. CDI - Ecolab repaired the dish machine during the inspection, adjusting the final rinse temperature to 182F.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - Cooked potato wedges measured 121F above the stove. Potentially hazardous food shall be held at 135F or above for hot holding. CDI - Potato wedges reheated to 168F and placed under heat lamp.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Sliced lettuce (55F), sliced tomatoes (67F), turkey (53F), mozzarella cheese (52F), and meatballs (55F) were held above 45F in a broken make/reach-in, sandwich unit. Potentially hazardous food shall be held at 45F or below for cold holding. CDI - Meatballs prepared on 8-23-16 were discarded; the other items listed had been prepared a couple hours prior to the inspection and placed in the walk-in freezer. Any potentially hazardous food shall not be stored in the sandwich cooler unit until it is repaired (use other working coolers/freezers)./ Person in charge contacted the repair company to repair the cooler as soon as possible. Verification of the repair is required by 8-29-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc

Person in Charge (Print & Sign): Bobby *First* Tsatsaronis *Last*

Regulatory Authority (Print & Sign): Grayson *First* Hodge *Last*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 08 / 29 / 2016

REHS Contact Phone Number: (336) 703 - 3383



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- 33 3-501.13 Thawing - C - 0 pts - One package of salmon was thawing in an unopened, vacuum package. Frozen fish shall not be thawed in unopened, vacuum packages. CDI - Packages opened.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat: Two large containers of flour, a container of milk, and an opened box of sugar were uncovered. Food shall be stored where it is not exposed to splash, dust, or other contamination. CDI - Lids placed on uncovered items.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 3 stacks of wet pans. A cloth was being used to dry some of the dishes. Equipment and utensils shall be fully air-dried after being cleaned. CDI - Stacks separated to dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: A few of the cutting boards are damaged and difficult to clean./ Condensate leaks are present in the walk-in freezer. / Sandwich cooler is not holding below 45F. Equipment shall be maintained in good repair. Repair.
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 pts - Detail cleaning needed on the back of equipment on the cook lines, inside and outside of dish machine, and on shelving near the dish machine. Nonfood contact surfaces of equipment shall be kept clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Repeat: Spray nozzle attached to the hose of the mop sink with an ASSE 1011 backflow preventer installed. ASSE 1011 is not rated for continuous pressure. A backflow preventer rated for continuous pressure is required if the spray nozzle is attached. Remove the spray nozzle after each use or install a backflow preventer rated for continuous pressure. CDI - Sprayer detached.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repeat: Ceiling and floor repairs needed throughout the facility including cracked/broken floors tiles and baseboards, chipping door frames, damaged wall beside walk-in cooler and freezer, and damaged ceiling tiles. Repair.//6-501.12 Cleaning, Frequency and Restrictions - C - Walls and floors under and behind equipment need to be cleaned. Cleaning needed on ceiling tiles throughout.//6-201.11 Floors, Walls and Ceilings-Cleanability - C - Recaulk needed around handsinks, toilet base, and where the baseboard meets the floor in the employee restroom.



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Spell



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