

Food Establishment Inspection Report

Score: 90

Establishment Name: FAMOUS TOASTERY WINSTON SALEM

Establishment ID: 3034012419

Location Address: 770 LIBERTY VIEW CT

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 14 / 2016 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 10 : 15 ^{am}_{pm} Time Out: 03 : 00 ^{am}_{pm}

Permittee: FAMOUS TOASTERY DISTRICT WINSTON SALEM LLC

Total Time: 4 hrs 45 minutes

Telephone: (336) 306-9023

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: 9

No. of Repeat Risk Factor/Intervention Violations: 2

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	<input checked="" type="checkbox"/>	0	<input checked="" 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				3	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>
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	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<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
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	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
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	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	0	<input type="checkbox"/>
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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Total Deductions:										10	

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Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/14/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: sarah.famoustoasteryws@gmail.com

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

Email 2:

Permittee: FAMOUS TOASTERY DISTRICT WINSTON SALEM LLC

Email 3:

Telephone: (336) 306-9023

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
fruit	upright	37	chicken	cooling	53	final rinse	dishmachine	183
cheese	make unit	40	corned beef	walk in cooler	35	potatoes	cooling 1 hr	70
avocado	make unit	39	milk	dairy cooler	39	sausage	prep unit	42
mushroom	cooling drawer	33	potatoes	cooked	193	potatoes	hot hold	137
chicken salad	make unit	38	quat sanitizer	wiping cloth bucket	400	grits	hot hold	145
pasta	make unit	41	quat sanitizer	three comp sink	200	feta cheese	make unit	40
cheese	reach in	37	hot water	three comp sink	141	butter	hot hold	192
pico de gallo	ice bath	38	hot water	scrap sink sprayer	139	servsafe	Edwin Cruz 2-14-2018	00

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. One employee drink sitting on prep table in dessert area at beginning of inspection. Employee drinks shall be placed down low to prevent contamination of cleaned equipment and food and stored in container that prevents contamination of hands while tasting (i.e. cup with lid and straw). CDI: Drink discarded.
- 6 2-301.14 When to Wash - P: Two employees washed hands and then recontaminated hands by turning off faucet without using papertowel. Hands shall be washed when contaminated or changing tasks. CDI: All hands rewashed and employees educated to dry hands with paper towel, then use paper towel to turn off faucet handles.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: 0 pts. One employee dumped ice into handsink. Handwashing sinks shall be used for handwashing and for no other purpose. CDI: Employee educated.

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Person in Charge (Print & Sign): Peyton ^{First} Turner ^{Last}

Regulatory Authority (Print & Sign): Michelle ^{First} Bell REHS ^{Last}

Peyton Turner
Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 09 / 24 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 11 3-202.15 Package Integrity - PF: 0 pts. One can of mandarin oranges lightly dented on seam. Packages shall protect the food inside from potential adulteration. CDI: Can segregated.
- 13 3-304.15 (A) Gloves, Use Limitation - P: REPEAT: One employee wearing single service gloves deposited soiled dish at three comp sink, rinsed glove off, then returned to begin preparing food with same gloves until stopped by inspector. If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Employee educated, removed gloves, and washed hands before donning new gloves.//3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: One pan of raw bacon in walk in cooler stored above potatoes. Food shall be protected from cross contamination by storing in order of final cook temperature (vegetables above raw meats). CDI: Foods re-ordered to meet proper storage order.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Approximately 70% of plastic and metal pans soiled. Can opener soiled. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be re-washed during inspection.//4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF: Dishmachine registering 183F as plate temperature. In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 194F, or less than 180F. Based on this criteria, final plate temperature should read between 161F and 175F. Verification of repair of machine is required to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc by 9-15-2016.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Butter in squirt bottle at prep station 118F. Potentially hazardous foods shall be maintained at 135F and above. CDI: Butter reheated (only off the burner approximately 15 minutes).
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Butter at tables in dining room 76F. Raw chicken thawing under running water 81F. Potentially hazardous foods shall be maintained at 45F and below. CDI: Butter discarded (out since 8am; temp checked at 1pm) and chicken moved to walk in cooler (thawing 30 minutes).
- 26 7-102.11 Common Name-Working Containers - PF: 0 pts. One bottle of sanitizer and glass cleaner not labeled. When removed from bulk containers, chemicals shall be labeled with common name. CDI: Bottles labeled (labels are already on order for bottles).
- 33 3-501.13 Thawing - C: 0 pts. Chicken thawing in sink of running water. Temperature of water 84F (temperature of raw chicken 81F (see #20) . Potentially hazardous food shall be thawed: (A) Under refrigeration that maintains the FOOD at 45F and below, (B) Completely submerged under running water: At a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and such that ready to eat and raw foods have temperatures not exceeding 45F; or (C) as part of the cooking process. CDI: Chicken moved to walk in cooler to cool (had been thawing approximately 30 minutes).



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. Squirt bottles of oil, water, and butter at grill prep not labeled. Food that is not easily recognizable, like rice, that has been removed from original, bulk container shall be labeled with common name of food.
- 37 3-305.12 Food Storage, Prohibited Areas - C: Bins of flour (3) stored under sewer lines in dry storage room. Food shall not be stored under exposed sewer lines. CDI: Bins moved.
- 38 2-402.11 Effectiveness-Hair Restraints - C: 0 pts. One employee not wearing hair or beard restraint/guard while plating items/garnishing/preparing food for customers. Effective hair restraints shall be worn when working with food and cleaned equipment. Provide.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. REPEAT: One wet wiping cloth sitting in rinse vat of three comp sink. Wet wiping cloths shall be stored submerged in a sanitizer solution when not in-use.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Two plastic pans and one plastic cup being used as scoops for flour containers. Scoops for non potentially hazardous foods shall be stored with handles upright out of the ingredient when between uses. CDI: Scoops removed.
- 42 4-903.12 Prohibitions - C: Baskets for table condiments and cleaned silverware being stored under sewer line in dry storage room. Cleaned equipment and utensils shall not be stored under sewer lines that are not protected to prevent potential drip.//4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Many cleaned pans stacked wet. Some pans towel-dried (had lint on inside and outside indicating being towel dried). Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing prior to stacking. Do not towel dry.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: One bin of cleaned utensils had debris in bottom of bin. Utensils shall be stored in a clean container.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. Bottom shelf of syrup prep table wearing and starting to rust. Equipment shall be maintained in good repair.//4-202.16 Nonfood-Contact Surfaces - C: Milk crate present in walk in cooler being used as storage for sauces. NonFOOD-CONTACT SURFACES shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Remove crate and replace with approved easily cleanable shelving.



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- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts. At mopsink, a splitter with shut-off valves has been added (one side is open-ended hose and the other a chemical tower with approved backflow prevention device inside). For this set-up, a backflow prevention device rated for atmospheric pressure is required between the shut-off valve and the open ended hose due to the system being able to be placed in a state of continuous pressure which may cause the faucet's atmospheric backflow prevention device to fail after 12 hours of continuous pressure. Verification of installation is required by 9-24-2016 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Patch of concrete in dry storage room is losing finish and needs resealing. Floors shall be easily cleanable.
- 54 6-303.11 Intensity-Lighting - C: REPEAT: Lighting low in the following areas (in ftd): single service article/dry food storage in office 3, glove storage at emp. storage area in dry storage room 1, corner of dry storage (single service articles) 8-25, women's toilets 12 and 18, left of prep table by oven 35-40, right side of stove 37-45, and right flat top grill 34-60. Increase lighting to meet 10 ftd in areas of dry storage, 20 ftd in single service article storage and at fixtures in restroom, and 50 ftd in areas of food prep.



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