

Food Establishment Inspection Report

Score: 93.5

Establishment Name: PETES FAMILY RESTAURANT

Establishment ID: 3034010915

Location Address: 2661 LEWISVILLE-CLEMMONS RD

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 10 / 14 / 2016 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 37 ^{am} _{pm} Time Out: 04 : 25 ^{am} _{pm}

Permittee: PETE'S FAMILY RESTAURANT, INC

Total Time: 2 hrs 48 minutes

Telephone: (336) 766-6793

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:

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	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
7	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	1.5	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	1.5	0	<input 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	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input 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	1.5	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	0.5	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	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	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	0.5	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	0.5	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	0.5	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	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	0.5	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	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	<input checked="" type="checkbox"/>	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	0	<input type="checkbox"/>
Total Deductions:							6.5			



Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth **Zip:** 27012
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: PETE'S FAMILY RESTAURANT, INC
Telephone: (336) 766-6793

Establishment ID: 3034010915
 Inspection Re-Inspection **Date:** 10/14/2016
Comment Addendum Attached? **Status Code:** A
Category #: IV
Email 1:
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Savannah Moye Exp.	00	Chili	Hot hold	146	Shrimp	Ice bath	50
Tomatoes	Walk-in cooler	41	Lettuce	Make unit	45	Mac n cheese	Hot hold	143
Raw chicken	Walk-in cooler	42	Raw steak	Make unit	41	Salad	Upright cooler 2	44
Ambient	Upright cooler	38	Turkey	Reach-n cooler	42			
Hot water	Dish machine	174	Potato	Hot cabinet	148			
Sanitizer	Chlorine ppm	50	Hot water	3-compartment sink	128			
Burger	Final cook	172	Slaw	Reach-in cooler 2	46			
Noodles	Hot hold	171	Soup	Hot cabinet	150			

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.

- 8 6-301.14 Handwashing Signage - C - 0 pts - Handwash reminders are needed in the front restrooms. Each handsink used by food employee shall have a handwashing reminder that is visible. Provide handwash reminder. ✓ Spell
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Raw shrimp inside of an ice bath measured 50F. The ice bath was filled to the rim of the shrimp container and other containers (raw fish) in the ice bath measured 42-44F, indicating the shrimp had been sitting out at room temperature. Slaw (48F) and mozzarella cheese (55F) were inside of a reach-in cooler that had been accidentally unplugged from the outlet. The manager stated the cooler was unplugged on accident after breakfast. Potentially hazardous food shall be held at 45F or below. CDI - The reach-in cooler was plugged back into the outlet. Slaw and mozzarella cheese were relocated to the walk-in cooler to chill below 45F.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P - 0 pts - One wet wiping cloth bucket measured over 200 ppm chlorine. Chlorine sanitizer buckets shall be maintained between 50-200 ppm or according to the manufacturer's instructions. CDI - Sanitizer bucket adjusted to 100 ppm chlorine.

Person in Charge (Print & Sign): Savannah ^{First} Moye ^{Last}

Regulatory Authority (Print & Sign): Grayson ^{First} Hodge ^{Last}




REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 10 / 21 / 2016

REHS Contact Phone Number: (336) 703 - 3383



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- 34 4-204-112 Temperature Measuring Devices-Functionality - C - 0 pts - Ambient temperature devices were missing in 2 coolers. At least one ambient air thermometer shall be provided in each mechanically refrigerated or hot food storage unit. CDI - One thermometer provided. Person in charge stated another would be purchased.
- 37 3-304.13 Linens and Napkins, Use Limitations - C - Repeat: A cloth was stored on bread rolls in the bread drawer. Linens and napkins may not be used in contact with food unless they are use to line a container for the service of foods and are replaced each time the container is refilled for a new consumer. CDI - Cloth removed from the bread.//3-305.11 Food Storage-Preventing Contamination from the Premises - C - 3 beverage pitchers were stored on a counter in the dining room without lids. Food shall be protected from contamination by storing the food where it is not exposed to splash, dust, or other contamination. CDI - Lids placed on pitchers.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat: 3 wet wiping cloths were stored on prep tables. One wet wiping cloth bucket measured below 50 ppm chlorine. Wet wiping cloths shall be stored in a chemical sanitizer between uses maintained at an appropriate concentration according to the manufacturer's instructions. CDI - Wet wiping cloth solution adjusted to 50 ppm and the wet cloths were placed back into the solution.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 0 pts - 4 stacks of pans were stacked wet. Equipment and utensils shall be fully air-dried after being cleaned. Fully dry pans before stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Repeat: Large bag of single service containers was stored on the floor. Single service articles shall be stored at least 6 inches above the floor. CDI Bag relocated to shelving.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Repair the following: the leak around the condenser of the beverage machine, light chipping on cooler shelving, replace damaged blade of the Hobart slicer, 1 damaged knife, and the heat damaged strainer. Equipment shall be maintained in good repair.// 4-202.16 Nonfood-Contact Surfaces - C - 0 pts - PVC pipe wrap is needed around the drain line of the walk-in freezer. Nonfood contact surfaces of equipment shall be easily cleanable.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Backflow preventers are not present of the coffee brewers in the dining area. Backflow prevention devices shall be installed at each point of water use in a food establishment. Provide documentation of built-in backflow preventers or install backflow preventers. Verification is required by 10-21-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc



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- 51 5-501.17 Toilet Room Receptacle, Covered - C - 0 pts - A covered trash can is needed in the employee restroom and women's restroom.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0 pts - The baseboard is missing below the condensation fan in the walk-in cooler. Damaged baseboard tiles beside of the walk-in cooler. Seal around the pipes that enter the ceiling above the ice machine. Floors, walls, and ceilings shall be smooth and easily cleanable. Replace baseboard to create a coved base that is easily cleanable.// 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - 0 pts - The ceiling grid is starting to cave in various areas of the kitchen. Physical facilities shall be maintained in good repair. Repair.



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✓
Spell

