

Food Establishment Inspection Report

Score: 92.5Establishment Name: MAC AND NELLISEstablishment ID: 3034012354Location Address: 4926 COUNTRY CLUB RD☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 03 / 20 / 2017 Status Code: AZip: 27104County: 34 ForsythTime In: 02 : 25 ^{am}_{pm} Time Out: 04 : 40 ^{am}_{pm}Total Time: 2 hrs 15 minutesPermittee: ALKA ENTERPRISES LLCCategory #: IVTelephone: (336) 529-6230FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 4Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" type="checkbox"/>	<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				
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	15	0				
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	15	0				
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3		0	<input checked="" type="checkbox"/>			
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition		15	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1		0			<input checked="" 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				
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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		0	<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				
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		0	<input checked="" type="checkbox"/>			
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	05		<input checked="" type="checkbox"/>			
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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	05	0				
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		0	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	05	0				
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	05	0				
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	1		<input checked="" type="checkbox"/>			
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	1	05		<input checked="" type="checkbox"/>			
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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Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAC AND NELLIS

Location Address: 4926 COUNTRY CLUB RD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27104

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

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

Permittee: ALKA ENTERPRISES LLC

Telephone: (336) 529-6230

Establishment ID: 3034012354

☒ Inspection ☐ Re-Inspection Date: 03/20/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: ashaverndb@gmail.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chlorine	dish machine	50	tomato	make-unit	39	grits	walk-in cooler	38
chicken wings	container	80	pico	make-unit	37	hot dog	walk-in cooler	37
hot water	3-compartment sink	149	cole slaw	make-unit	36	Lorianne	10-30-19 exp.	0
chicken wing	final cook	183	chicken salad	make-unit	40			
noodles	cooling	68	hamburger	reach-in cooler	45			
shrimp	prep sink	60	ambient air	upright cooler	41			
lettuce	make-unit	44	meat loaf	walk-in cooler	37			
meat loaf	make-unit	37	pasta	walk-in cooler	37			

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 2-301.14 When to Wash - P - Employee observed touching faucet handles with bare hands after hand washing. Employees must use a clean barrier, such as a paper towel, when turning off faucet handles to avoid recontaminating hands. CDI - Employee rewashed hands correctly. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Chicken wings stored on cart and in containers beside fryer at room temperature. Potentially hazardous foods in cold holding shall be 45F or below. CDI - Chicken wings moved to walk-in freezer to cool quickly. Establishment must submit written procedures to use time instead of temperature control.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat - Ham date marked for 3-4 in walk-in cooler and containers of grilled chicken and turkey were not date marked. Kitchen manager states that deli meats were taken out of freezer Friday and Saturday, respectively. Potentially hazardous ready-to-eat foods that are kept in the establishment for more than 24 hours shall be date marked and discarded after 7 days if held at 41F or below. CDI - Ham discarded and grilled chicken and turkey date marked.

Person in Charge (Print & Sign): *First* Lori *Last* Shaver

Regulatory Authority (Print & Sign): *First* Andrew *Last* Lee




REHS ID: 2544 - Lee, Andrew

Verification Required Date: 03 / 30 / 2017

REHS Contact Phone Number: (336) 703 - 3128



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- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - Brunch menu contains consumer advisory, but eggs on menu are not tied back to the consumer advisory. Place a dot beside each item with eggs that may be cooked to order. VR - Submit revised brunch menu to Andrew Lee at leeac@forsyth.cc by 3-30-2017.
- 33 3-501.13 Thawing - C - Shrimp thawing at room temperature in prep sink measured 60F. Foods shall be thawed under refrigeration, under running water that measures 70F or less, or as part of the cooking process. CDI - Shrimp moved to walk-in cooler as manager states shrimp had been thawing for less than 1 hour.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Cart of chicken wings stored within 18 inches of handsink. Do not store food directly beside handsink to avoid splash contamination. Also, several boxes of food stored on floor in walk-in freezer. Food shall be stored at least 6 inches off the floor.
- 38 2-402.11 Effectiveness-Hair Restraints - C - Kitchen manager not wearing hair restraint. Food employees must wear hair restraints such as a cap or hair net. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 2 single-use ramikens used as scoops and stored in cheese and marinara. Scoops must have a handle and the handle must not be stored touching the food or ingredient. 0 pts.
- 45 4-205.10 Food Equipment, Certification and Classification - C - Repeat - Milk crates used as shelves in walk-in cooler and in dry storage. Milk crates are not approved equipment and shall not be used as shelves. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 2 torn gaskets present on small reach-in cooler and handle missing on make-unit lid. Equipment shall be maintained in good repair.
- 49 5-205.15 System Maintained in Good Repair - P - 3-compartment sink faucet held together by duct tape. Plumbing fixtures shall be maintained in good repair. Repair 3-compartment sink. 0 pts.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Baseboard missing in several locations in kitchen. Physical facilities shall be maintained in good repair and be easily cleanable. 0 pts.



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Spell

