Food Establishment Inspection Report

Score: 95.5

Establishment Name: BOLTON POOL SNACK
Establishment ID: 3034020171

Location Address: 1590 BOLTON STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM
State: NC

Date: 07/18/2017 **Status Code:** A

Zip: 27103
County: 34 Forsyth

Time In: 11:30 ☒ am ☐ pm **Time Out:** 2:20 ☐ am ☒ pm

Permittee: CITY OF WINSTON SALEM

Total Time: 2 hrs 50 minutes

Telephone: (336) 659-4318

Category #: II

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 1

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

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	☒	☐	☐		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	☒	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	2	1	0	☐	☐	☐
Protection from Contamination					**.2653, .2654**						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	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	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	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	☒	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☐	☒			Personal cleanliness	1	☒	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☐	☐	☒		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					**.2653, .2654**						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1	☒	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	1	0	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	☒	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	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 4.5

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Comment Addendum to Food Establishment Inspection Report

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Location Address: 1590 BOLTON STREET

☒ Inspection ☐ Re-Inspection Date: 07/18/2017

City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐

Status Code: A

County: 34 Forsyth Zip: 27103

Category #: II

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

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

Email 1:

Permittee: CITY OF WINSTON SALEM

Email 2:

Telephone: (336) 659-4318

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	utensil sink	135						
hamburger	cook to	170						
hot dogs	reheating	160						
ambient air	reach in cooler	39						

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   5-202.12 Handwashing Sinks, Installation - PF-
The only restrooms available for food service staff are the public pool restrooms. The handsinks do not have hot water supplied.
The food service restroom door is locked and no keys are available. Hot water shall be supplied to all handsinks at 100F.
VR-Verification required: 7/28/17

✓ Spell

36   6-501.111 Controlling Pests - C- Several flies were noted. Front windows are not screened. Keep outer opening closed, use screens or air curtains to control the entry of flying insects.

38   2-402.11 Effectiveness-Hair Restraints - C-
Effective hair restraints shall be worn when preparing or handling food.

Person in Charge (Print & Sign):   *First* Melissa   *Last* Taylor   *Melissa Taylor*

Regulatory Authority (Print & Sign): *First* Angie   *Last* Pinyan   *Angie2 Pinyan REHS*

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 07 / 28 / 2017

REHS Contact Phone Number: (3 3 6) 7 0 3 - 2 6 1 8

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43   4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Single service cups were sitting on the table with lip contact surfaces exposed. Single service items shall be stored, displayed to prevent contamination from dust, splash, hands, sneezes, coughs.

46   4-302.14 Sanitizing Solutions, Testing Devices - PF- There are no quat test strips available to check the sanitizer in the utensil sink. Appropriate test strips shall be available and used to check strength of sanitizer. VR-Verification required 7/28/17

49   5-203.13 Service Sink - C -The can cleaning facility is located inside a restroom behind the food service establishment. The door to this restroom has been locked all summer and not accessible. This can cleaning facility shall be used for dumping mop water.

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