

Food Establishment Inspection Report

Score: 96.5

Establishment Name: CAFE AT MADISON PARK

Establishment ID: 3034014091

Location Address: 5650 UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 15 / 2017 **Status Code:** A

Zip: 27105 **County:** 34 Forsyth

Time In: 10 : 35 ^{am} _{pm} **Time Out:** 02 : 15 ^{am} _{pm}

Permittee: BLUE CROSS BLUE SHIELD OF NC

Total Time: 3 hrs 40 minutes

Telephone: (336) 201-4418

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: 5

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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
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		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	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	13	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	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3		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	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2		0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03		
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	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	03	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	03	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	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	1		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	1		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
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	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1		0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1		0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 3.5										



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 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: BLUE CROSS BLUE SHIELD OF NC
 Telephone: (336) 201-4418

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☒ Inspection ☐ Re-Inspection Date: 08/15/2017
 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	Victoria Nagel 12-15-20	00	Boiled egg	Salad bar	42	Chicken Philly	Hot hold box	148
Hot water	3 comp sink	158	Pasta salad	Salad bar	41	Tuna	Reach-in 2	42
Quat sani	3 comp sink - ppm	200	Ckn Soup	Hot hold - soup	188	Lettuce	Reach-in 1	45
Quat sani	Bucket - ppm	150	Potato wedge	Hot hold - line	168	Chicken salad	Make unit - sandwich	44
Hot water	Dishmachine	167	Greens	Hot hold - line	195	Chicken	Cooling	49
Burger	Final	183	Spinach	Make unit - across grill	45	Cut melon	3 door reach-in	43
Chicken	Reheat	203	Egg salad	Glass display	38	Roast beef	Walk-in	36
Lettuce	Salad bar	45	Pork sand.	Glass display	43	Sliced cheese	Make unit - across grill	48

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 One employee juice bottle being stored on top of prep surface across from oven, stored above single-service cups. An employee shall drink in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. CDI: Person in charge discarded drink. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P REPEAT: Slicer being stored clean with visible food residue on blade. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Slicer cleaned during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Ice shield visibly soiled with pink residue on front and along back lip (contacting ice). In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, etc shall be cleaned at a frequency specified by the manufacturer; or - absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: A couple pieces of cut melons on salad bar measuring (48-50F). American and swiss cheese measuring (48F) in make unit across from grill. All other foods in unit measuring below 45F. Potentially hazardous food shall be held cold at 45F and below. (As of January 1st, 2019 - at 41F and below). CDI: Foods moved to walk-in cooler to chill. 0 pts

Person in Charge (Print & Sign): First Last

Regulatory Authority (Print & Sign): Christy Whitley First Last

REHS ID: 2610 - Whitley Christy

Victoria Nagel
Christy Whitley RGM/1

Verification Required Date: 08 / 25 / 2017

REHS Contact Phone Number: (336) 703 - 3157



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- 22 3-501.19 Time as a Public Health Control - P,PF Butter packets being stored at room temperature during lunch service, and are discarded at end of lunch. No written procedures or times being recorded when butter packets are removed from temperature control. If time without temperature control is used as the public health control for potentially hazardous food, written procedures shall be prepared in advance, maintained in the food establishment and made available during inspections. Procedures shall include methods of compliance for cooking, cooling, cold holding, etc. Food will be held off temperature for four hours and then discarded. Verification required to Christy Whitley when completed by 8-25-17. Contact at 336-703-3157 or Whitleca@forsyth.cc
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Raw eggs are allowed to be cooked to order. No disclosure or reminder present on menu. If animal food such as beef, eggs, fish, lamb, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogen - the permit holder shall inform consumers of the significantly increased risk of consuming such foods by a way of a disclosure and reminder. A disclosure shall include: identification of the animal derived foods by asterisking them to a footnote that states that the items are served raw or undercooked; a reminder shall include asterisking the animal derived foods requiring disclosure to a footnote that states: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. CDI: Disclosure and reminder added to menu on display during inspection. 0 pts
- 31 3-501.15 Cooling Methods - PF Sliced tomato (51F) and sliced deli ham (50-51F) in sandwich prep unit, prepared an hour prior to inspection. Recommend - After preparing foods, place into walk-in cooler, or unit designed to cool foods, and once temperature has reached 45F and below (41F and below as of January 1st, 2019), place in prep unit. Cooling shall be accomplished by using one or more of the following methods: placing the food in shallow pans; separating the food into smaller/thinner portions; stirring the food in a container placed in an ice water bath; loosely covering/uncovering; other effective methods. CDI: Foods moved to walk-in cooler to cool. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C One box of buns being stored under dunnage rack on floor, in walk-in freezer. Utilize shelving or dunnage racks for storing foods. Food shall be protected from contamination during storage by storing foods - in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: (Different circumstances) - Ends of shelving in reach-in coolers are beginning to chip finish/rust. Recondition or replace shelving. Seal around ramp for walk-in cooler to floor. Seal transition between walk-in cooler and walk-in freezer to floor. Equipment shall be maintained cleanable and in good repair. 0 pts
- 52 5-501.114 Using Drain Plugs - C // 5-501.111 Area, Enclosures and Receptacles, Good Repair - C One dumpster missing drain plug, and leaking. One dumpster has rust/holes in front at bottom support. Replace. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. // 5-501.113 Covering Receptacles - C REPEAT: Several doors opened on dumpsters during inspection. One dumpster missing lid. Maintain doors and lids closed to prevent pest harborage.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C REPEAT: Coved base is needed in both restroom's. In a food establishment in which cleaning methods other than water flushing are used for cleaning the floors, the floor and wall junctures shall be coved and closed to no larger than 1mm. / The floors in a food establishment in which water flush cleaning methods are used, shall be provided with drains and be grade to drain, and the floor and wall junctures shall be coved and sealed.



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