

# Food Establishment Inspection Report

Score: 90.5

**Establishment Name:** INTERNATIONAL HOUSE OF PANCAKES #4403

**Establishment ID:** 3034010975

**Location Address:** 1295 SILAS CREEK PKWY

☐ Inspection ☒ Re-Inspection

**City:** WINSTON SALEM

**State:** NC

**Date:** 08 / 14 / 2017 **Status Code:** A

**Zip:** 27127 **County:** 34 Forsyth

**Time In:** 11 : 40 <sup>am</sup> <sub>pm</sub> **Time Out:** 03 : 10 <sup>am</sup> <sub>pm</sub>

**Permittee:** CFRA, INC.

**Total Time:** 3 hrs 30 minutes

**Telephone:** (336) 725-4256

**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:** 4

**No. 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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .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	03	0	
<b>Preventing Contamination by Hands</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Approved Source</b> .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 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	
<b>Protection from Contamination</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .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	
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	<input checked="" 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	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	
<b>Utensils and Equipment</b> .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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .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	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Total Deductions:</b> 9.5										



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# Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27127

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

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

Permittee: CFRA, INC.

Telephone: (336) 725-4256

☐ Inspection ☒ Re-Inspection Date: 08/14/2017

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
WASH	3 COMP	120	GRAVY	HH KITCHEN	156	BURGER	FCT	160
QAC	3 COMP	150	BOILED EGG	REACH-IN	45	SL TURKEY	RIC	39
CL	DISH MACHINE	500	CUT MELON	COOLING	51	HSH BRWN	WALK-IN	37
HOT WATER	3 COMP	135	TURKEY	REACH-IN	42	POT ROAST	WALK-IN	37
SL TOMATO	MAKE UNIT	41	SCR EGG	FCT	158	BUTTER	SERVER AREA	39
GRITS	HH SERVER	147	TKY BACON	REACH-IN TALL	42			
MASH POT	HH KITCHEN	149	SL HAM	REACH-IN TALL	45	SERV SAFE	S. BODEMER 8/31/20	00
SAUSAGE	HH KITCHEN	152	POTATO	FCT	189			

## 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-Repeat-Handsink by kitchen grill does not have required signage. All handwashing sinks used by employees shall be equipped with required signage. CDI-Signage provided by REHSI.//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-Repeat-Observed single-use gloves being discarded into front line handsink. Handwashing sinks may only be used for handwashing and remain accessible at all times. CDI-Gloves removed by staff.
- 11 3-202.15 Package Integrity - PF-Observed two severely dented cans on dry storage rack. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI-Discarded by PIC. To protect items from contamination, designate area to be used for the separation of discarded products or products to be returned for credit. 0 points.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed unpackaged raw steak, raw hamburger patty, and raw pork sausage stored above cooked chicken tenders and french fries in reach-in freezer behind grill line. To protect from contamination, raw products shall be stored separately from ready to eat products. \*Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready to-eat food. CDI-Unit rearranged by staff.

Person in Charge (Print & Sign): GARY <sup>First</sup> WHITMIRE <sup>Last</sup>

Regulatory Authority (Print & Sign): JENNIFER <sup>First</sup> BROWN <sup>Last</sup>

*X Gary Whitmire*

*J. Brown, with*

REHS ID: 2536 - Brown, Jennifer

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3131



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- 18 3-501.14 Cooling - P-Repeat-Measured cut melons in pan in reach-in cooler at 51F after cooling for 5 hours after being removed and prep from container in walk-in cooler. When cooling foods from ambient temperature, products shall measure 45F or below within 4 hours. CDI-Pan of melons discarded. 0 points.
- NOTE: Effective January 2019, the cold-holding requirement will be 41F or less.
- 31 3-501.15 Cooling Methods - PF-Repeat-Observed melons cooling in reach-in cooler. When cooling, food shall be placed in equipment capable of rapidly cooling product. CDI-Melons discarded for not meeting cooling time parameters. 0 points.
- 36 6-501.111 Controlling Pests - PF-Repeat-Observed live roach under prep table by 3 compartment sink. Pest management services have been contracted and are actively working to routinely inspect and treat facility as recently as 8/1/2017. Additional measures shall be utilized by staff and management to eliminate harborage conditions such as standing water and the availability of food.
- 37 3-307.11 Miscellaneous Sources of Contamination - C-Repeat-Observed multiple containers of food in reach-in coolers without protective lids. Observed leaf lettuce stacked above rim of pan in make unit, in contact with soiled underside of make unit. Observed lid to ice bin at server station left open and unattended after use. Observed opened bag of grits and sugar on shelving in dry storage room. Food shall be protected from contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed soiled wiping cloth bucket by front line grill. Observed wet wiping cloth bucket stored on the floor by fryer. CDI-Solution remade by PIC. Chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens and single-serv items. 0 points.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed soiled waffle maker stored for return on top of clean equipment on equipment shelf. Equipment shall be stored to protect from contamination. CDI-Waffle maker relocated separate area. 0 points.
- 45 4-501.12 Cutting Surfaces - C-Repeat-Observed cutting board at cook make line to be etched. Cutting boards shall be replaced or resurfaced if they can no longer be effectively cleaned and sanitized. //4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Seal holes in prep table where can opener was removed, remove knobs to cutting board at make line so that it may be cleaned and removed. Replace damaged stopper to prep sink. Repair leak in walk-in cooler by condensor. Observed corroded shelving and damaged gaskets in reach-in units and walk-in coolers. //4-101.19 Nonfood-Contact Surfaces - C-Repeat-Remove cardboard supports under grill legs that are saturated with grease and soiled. Replace with approved equipment. Nonfood contact surfaces of equipment that exposed to splash, spillage or other food soiling shall be constructed of a corrosion resistant, nonabsorbent and smooth material.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-Following non-food contact areas are soiled: underside of grill, handles of waffle maker, inside of reach-in freezer and gaskets, side of fryers, holes of cutting board. Continue cleaning efforts. Nonfood contact areas of equipment shall be maintained clean.
- 52 5-501.114 Using Drain Plugs - C-Replace missing drain plug to outdoor cardboard receptacle. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.//5-501.111 Area, Enclosures and Receptacles, Good Repair - C-Repeat-Replace damaged outdoor corroded cardboard receptacle and refuse receptacle. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-Repeat-Additional cleaning needed throughout facility, including floors under grill and reach-in, walk-in freezer, wall behind front line equipment and above prep sink, floor drains, and under shelving. Physical facilities shall be maintained clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat-Grout low or missing in areas of kitchen, equipment storage, and server beverage station. Missing floor tiles under equipment and missing grout around drain in middle of cook line. Cracked tiles behind omelet stove. Seal/replace transition strips from walk-in cooler and walk-in freezer floor to prep area. Grout perimeter of walk-in cooler and walk-in freezer floors where metal cove strip has been replaced. Physical facilities shall be constructed and installed so that they are smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting - C-Repeat-Measured low lighting 30-55FC of light along cook line and fryers. 50FC of light shall be measured in areas of food prep. Increase lighting.//6-202.11 Light Bulbs, Protective Shielding - C-Replace broken light shield in dry storage room. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment or utensils.



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