

Food Establishment Inspection Report

Score: 72.5

Establishment Name: KRISTY'S FOOD MART

Establishment ID: 3034020729

Location Address: 2609 NORTH LIBERTY STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 09 / 2018 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 10 : 08 ^{am} _{pm} Time Out: 02 : 45 ^{am} _{pm}

Permittee: KRISTY'SFOOD MART SHAFIC ANDRAOS

Total Time: 4 hrs 37 minutes

Telephone: (336) 723-0042

Category #: IV

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 6

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions: 27.5										



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OF



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KRISTY'S FOOD MART

Location Address: 2609 NORTH LIBERTY STREET

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

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

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

Permittee: KRISTY'S FOOD MART SHAFIC ANDRAOS

Telephone: (336) 723-0042

Establishment ID: 3034020729

☒ Inspection ☐ Re-Inspection Date: 08/09/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: shaficandraos@gmail.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	3 comp sink	152						
Chlorine	Sanitizer bottle	100						
Wings	Upright	42						
Ambient air	Make unit	51						
Hot water	Handwashing sink	126						

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.

- 2-102.11 Demonstration - C // 2-102.12 Certified Food Protection Manager - C REPEAT: Person-in-charge during inspection does not have a certified food protection manager (FPM) certification. Recommend additional employees obtaining certification. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified FPM who has show proficiency of required information through passing at test that is part of an American National Standards Institute (ANSI)-accredited program.
- 2-401.11 Eating, Drinking, or Using Tobacco - C Observed cigarette butts on floor in back of kitchen. / Ash tray being stored on shelving below slushy machine. An EMPLOYEE shall eat, drink, or use any form of tobacco only 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.
- 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF REPEAT: Instructed person-in-charge to clean and sanitize knives hanging on wall at make unit and observed utensils placed in basin of front handwashing sink later during inspection. A handwashing sink shall be maintained for handwashing and shall not be used for any other purpose. **VERIFICATION REQUIRED BY 8-19-2018 to Christy Whitley when completed. Contact 336-703-3157 or Whitleca@forsyth.cc**

Lock
Text



Person in Charge (Print & Sign): ELHADJI TOURE

Regulatory Authority (Print & Sign): CHRISTY WHITLEY

XEL Hadji: A Zou

Christy Whitley PEHSI

REHS ID: 2610 - Whitley Christy

Verification Required Date: 08 / 10 / 2018

REHS Contact Phone Number: (336) 703 - 3157



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Observations and Corrective Actions

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- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF REPEAT: Boxes of potatoes with visible sprouting from several potatoes. / Container of chili with visible growth on top. / Box of hot dogs being stored on dry storage shelving for an unknown length of time. FOOD shall be safe, unADULTERATED, and, as specified under § 3-601.12, honestly presented. Person-in-charge voluntarily discarded chili and hot dogs. **VERIFICATION REQUIRED for the discard of spoiled potatoes BY 8-10-2018 to Christy Whitley when completed. Contact 336-703-3157 or Whitleca@forsyth.cc**
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Opened box of chicken gizzards being stored on top of boxes of boxes of fish and corn dogs inside upright freezer. FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display by arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented. CDI: Person-in-charge moved box of chicken to being stored above boxes of chicken and separated fish and corn dogs. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P REPEAT: / 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Three sets of tongs being stored on prep table with food residue, grease and were from previous days service. / All tongs, several metal containers, all knives, and two plastic containers being stored as clean, observed with grease and dried food residue. / Slicer used for potatoes observed with excessive build up of dried food/peels. Equipment and food-contact surfaces utensils shall be clean to sight and touch. EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. **VERIFICATION REQUIRED for the cleaning of ALL equipment and utensils BY 8-10-2018 to Christy Whitley when completed. Contact 336-703-3157 or Whitleca@forsyth.cc**
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF REPEAT: // 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Opened package of turkey corn dogs being stored in upright cooler without date marking. / Commercially packaged chili inside upright with use by manufacturer's date of 5/2/18. POTENTIALLY HAZARDOUS FOOD prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT and if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded - (1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1 and (2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by
- 26 7-201.11 Separation-Storage - P REPEAT: Spray bottles of grease lighting being stored hanging on back storage shelving above boxes of potatoes and hanging above packaged food items at front shelving. POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; and (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. **VERIFICATION REQUIRED for the separation of chemicals BY 8-19-2018 to Christy Whitley when completed. Contact 336-703-3157 or Whitleca@forsyth.cc**
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF Front make unit with excessive ice build up at condenser and ambient air temperature measuring 51F. Evaluate and repair unit. EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperature 45F and below. (41F and below as of January 1st, 2019). DO NOT STORE POTENTIALLY HAZARDOUS FOOD INSIDE MAKE UNIT REPAIRS HAVE BEEN MADE. **VERIFICATION REQUIRED for the repair of the make unit BY 8-19-2018 to Christy Whitley when completed. Contact 336-703-3157 or Whitleca@forsyth.cc**
- 36 6-501.111 Controlling Pests - PF REPEAT: // 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C Observed drain flies coming from excessively soiled floor drains. / Live and dead flies present throughout establishment. / Live and dead insects inside reach-in portion of front make unit. Contact pest management company to assist in treatment of pest. Recommend thorough cleaning prior to contact. The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13; and (D) Eliminating harborage conditions.



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Observations and Corrective Actions

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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C REPEAT: / 3-305.12 Food Storage, Prohibited Areas - C Containers of wings and sliced potatoes being stored without lids/covering inside upright cooler and condensate dripping from upright cooler into container of cut potatoes. / Fryer oil being stored on the floor at front kitchen. / Cases of drinks being stored on floor in rear kitchen. Food shall be stored at least 6 inches above the floor and be protected from contamination. // 3-307.11 Miscellaneous Sources of Contamination - C Employee personal food being stored above food offered for service inside upright cooler and in container inside make unit commingled with sauces for customers. Segregate employee foods. Food shall be protected from miscellaneous sources of contamination. // 3-306.11 Food Display-Preventing Contamination by Consumers - P Coffee machine in retail area allows for customers to self-serve pot of coffee without protecting the coffee. Remove self-service
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C REPEAT: To-go containers being stored on front prep table with food-contact portion exposed. / Boxes of single-service cups and containers being stored on the floor in rear kitchen. Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. / SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Repair the leak from the condensate line inside upright cooler. / Replace torn/damaged gaskets throughout refrigerated units. / Repair handle to freezer as a nail is being used to keep door closed. / Bottom shelves on dry storage storage rack are oxidized. / Damaged castor to dry storage shelving. / Chipped knife being stored on hanging rack. / Hot hold cabinet is damaged at bottom and missing knobs. / Re-caulk hood above fryers. / Cracked corner of prep sink beside handwashing sink and holes in top of prep table with hot hold. Reweld smooth. / Inside of microwave is rusted/damaged. / Remove wrapped cardboard from top of oven. Equipment shall be maintained cleanable and in good repair. // 4-501.12 Cutting Surfaces - C Replace table top cutting board being stored on shelving above rear prep sink, as cutting board is deeply scored and cut. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF REPEAT: Establishment's test strips are deteriorated and not actively comparing to color chart, as demonstrated by REHSI during inspection. / Color chart is worn and is not easily legible. Obtain new test strips and color chart. A test kit or other device that accurately measures the concentration in MG/L of SANITIZING solutions shall be provided. **VERIFICATION REQUIRED for the replacement of test strips and color chart BY 8-19-2018 to Christy Whitley when completed. Contact 336-703-3157 or Whitleca@forsyth.cc** // 4-501.14 Warewashing Equipment, Cleaning Frequency - C Pink and black residue observed in the corners of three compartment sink and grease build up in corners of drainboards. / Prep sink with soil and residue in basin on drainboard. The compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT shall be
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: The following nonfood-contact surfaces require additional cleaning: interior and exterior of upright and make unit, interior and exterior of hot hold cabinet, behind lids of make unit, all shelving throughout, undersides of equipment, and hood vents above fryers. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 49 5-203.14 Backflow Prevention Device, When Required - P No visible backflow prevention device observed on incoming water lines on coffee and creamer machines. Install a backflow prevention device on each incoming water line into both machines. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment. **VERIFICATION REQUIRED for the installation of backflow prevention devices BY 8-19-2018 to Christy Whitley when completed. Contact 336-703-3157 or Whitleca@forsyth.cc** // 5-205.15 (B) System maintained in good repair - C Leak observed from pipe of prep sink (beside handwashing sink). / Floor sink below prep sink is backed up and not draining. Repair.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C Trash, glass, and mattress with box spring observed around dumpster. Remove items and trash. A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean. 0 pts



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C REPEAT: Repair floors around grease trap lids to be flush to floor. / Flooring around floor sinks to be sloped to drain. / Repair holes in wall at rear handwashing sink. / Walls inside restroom are chipping finish. Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Additional cleaning required on walls to left of hood and beside make unit, inside floors sinks, and floors under refrigeration and equipment. Physical facilities shall be cleaned as often as necessary to be maintained. // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Cove base has deteriorated and/or has been removed between juncture of wall tile and floor tile. Repair or replace. In FOOD ESTABLISHMENTS in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch) //
- 54 6-303.11 Intensity-Lighting - C REPEAT: Lighting measuring low at 1 foot candle in restroom and 13 foot candles at can wash. Increase lighting intensity to meet at least 20 foot candles at plumbing fixtures. // 6-202.11 Light Bulbs, Protective Shielding - C Repair damaged light fixtures present in rear kitchen. / Shield missing from light fixture inside restroom. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KRISTY'S FOOD MART

Establishment ID: 3034020729

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.

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