

Food Establishment Inspection Report

Score: 85.5

Establishment Name: ALLENS DAIRY TREATS

Establishment ID: 3034010100

Location Address: 3686 REYNOLDA ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 07 / 13 / 2016 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 01 : 00 ^{am}_{pm} Time Out: 04 : 00 ^{am}_{pm}

Total Time: 3 hrs 0 minutes

Permittee: HAL G ALLEN

Category #: IV

Telephone: (336) 924-9341

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 4

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

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	0		
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Management, employees knowledge; responsibilities & reporting			<input checked="" type="checkbox"/>	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion			<input checked="" type="checkbox"/>	15	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use			<input checked="" type="checkbox"/>	2	1	0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth			<input checked="" type="checkbox"/>	1	05	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Hands clean & properly washed			<input checked="" type="checkbox"/>	4	2	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<input checked="" type="checkbox"/>	3	15	0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Handwashing sinks supplied & accessible			<input checked="" type="checkbox"/>	2	1	0
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food obtained from approved source			<input checked="" type="checkbox"/>	2	1	0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input checked="" type="checkbox"/>	2	1	0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food in good condition, safe & unadulterated			<input checked="" type="checkbox"/>	2	1	0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/>	2	1	0
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food separated & protected			<input checked="" type="checkbox"/>	3	15	0
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	3	15	0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper disposition of returned, previously served, reconditioned, & unsafe food			<input checked="" type="checkbox"/>	2	1	0
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<input checked="" type="checkbox"/>	3	15	0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input checked="" type="checkbox"/>	3	15	0
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<input checked="" type="checkbox"/>	3	15	0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper hot holding temperatures			<input checked="" type="checkbox"/>	3	15	0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures			<input checked="" type="checkbox"/>	3	15	0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper date marking & disposition			<input checked="" type="checkbox"/>	3	15	0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input checked="" type="checkbox"/>	2	1	0
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input checked="" type="checkbox"/>	1	05	0
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<input checked="" type="checkbox"/>	3	15	0
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<input checked="" type="checkbox"/>	1	05	0
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Toxic substances properly identified stored, & used			<input checked="" type="checkbox"/>	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			<input checked="" type="checkbox"/>	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			<input checked="" type="checkbox"/>	1	05	0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>	2	1	0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input checked="" type="checkbox"/>	1	05	0
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="checkbox"/>	1	05	0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<input checked="" type="checkbox"/>	1	05	0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	1	05	0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate			<input checked="" type="checkbox"/>	1	05	0
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food properly labeled: original container			<input checked="" type="checkbox"/>	2	1	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Insects & rodents not present; no unauthorized animals			<input checked="" type="checkbox"/>	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	2		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness			<input checked="" type="checkbox"/>	1	05	0
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Wiping cloths: properly used & stored			<input checked="" type="checkbox"/>	1	05	
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables			<input checked="" type="checkbox"/>	1	05	0
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>		In-use utensils: properly stored			<input checked="" type="checkbox"/>	1	05	0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	1	05	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Single-use & single-service articles: properly stored & used			<input checked="" type="checkbox"/>	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Gloves used properly			<input checked="" type="checkbox"/>	1	05	0
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<input checked="" type="checkbox"/>	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips			<input checked="" type="checkbox"/>	1	05	0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Non-food contact surfaces clean			<input checked="" type="checkbox"/>	1		
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Hot & cold water available; adequate pressure			<input checked="" type="checkbox"/>	2	1	0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices			<input checked="" type="checkbox"/>	2	1	0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed			<input checked="" type="checkbox"/>	2	1	0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toilet facilities: properly constructed, supplied & cleaned			<input checked="" type="checkbox"/>	1	05	0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained			<input checked="" type="checkbox"/>	1	05	0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	05	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	1	05	
Total Deductions:							14.5			

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☒ Inspection ☐ Re-Inspection Date: 07/13/2016

City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27106

Category #: IV

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

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

Permittee: HAL G ALLEN

Email 1:

Email 2:

Telephone: (336) 924-9341

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
fish patty	cooler	36	hot water	3-compartment sink	133			
tomatoes	walk-in cooler	45	tomatoes	reach in	40			
ham	walk-in cooler	38						
lettuce	walk-in cooler	40						
hot dog	hot well	160						
chili	hot well	173						
pork	hot well	155						
chlorine	bottle	50						

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.

- 2-102.12 Certified Food Protection Manager - C - No certified food protection manager present during inspection. An ANSI-certified food protection manager must be present at all hours of operation. Have more management staff attain food protection manager certification to achieve compliance.
- 2-103.11 (M) Person in Charge-Duties - PF - Repeat - No employee health policy in place at this time. An employee health policy must be in place that informs employees for their responsibility to report illness information to the manager. CDI - PIC given FDA sample employee health policy.
- 2-301.14 When to Wash - P - Employee observed touching faucet handles with bare hands directly after washing hands. Employees must use a clean barrier, such as a paper towel, to turn off faucet handles to prevent recontaminating hands. CDI - Employee instructed on proper hand washing and did so correctly. 0 pts.



Person in Charge (Print & Sign): Hal *First* Allen *Last*

Hal G. Allen

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

Andrew Lee

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3128



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- 26 7-201.11 Separation-Storage - P - Repeat - Peroxide, medicine, and cleaning supplies stored above canned goods and equipment. Do not store chemicals above equipment or food. CDI - Chemicals moved to shelving where it is not directly over equipment or food. // 7-101.11 Identifying Information, Prominence-Original Containers - PF - Degreaser stored in glass cleaner bottles. Do not place new chemicals in bottles that previously held different chemicals. CDI - Chemical bottles discarded as corrective action.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - One container of sugar unlabelled. All ingredients that are not easily identifiable must be labelled. 0 pts.
- 36 6-202.15 Outer Openings, Protected - C - Repeat - Back door has gaps along edge and bottom allowing for potential entry of pests. Outer openings of the establishment must be protected against pest entry. Replace or repair door so that it completely seals. // Outdoor "hallway" has old equipment, trash, and dead leaves. Clean this area so that it cannot be used by pests as a harborage. // 6-501.111 Controlling Pests - PF Flies present along cook line and in kitchen. Contact pest services and have fly control measures put in place to prevent further pest entry.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat - Ice cream sauces at ice cream preparation area were uncovered during the inspection. When not actively preparing ice cream, use lids to protect sauces from contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 3 wet wiping cloths observed on prep surfaces during inspection. Wet wiping cloths must be taken to be laundered or stored in a sanitizer solution that is specific to manufacturer's instructions. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Employee observed towel drying plastic trays. Utensils and food-contact surfaces of equipment must be air dried. Do not towel dry utensils or equipment. 0 pts.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Repeat - Single-use cole slaw buckets and other single-use containers being used throughout establishment. Single-use articles may not be reused. Acquire food-grade containers and remove all re-used single-use buckets and containers from the establishment.



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- 45 4-205.10 Food Equipment, Certification and Classification - C - Repeat - 2 ice cream freezers that are approved for ice cream storage only are being used to store packaged foods such as chicken tenders and french fries. 1 Black and Decker food processor labelled "for household use only" in establishment. Household freezer being used as a cooler in the front grilling area. Equipment must be commercial and used in accordance to what the data plate says. Do not use domestic equipment or use ice cream coolers to store anything but ice cream. Remove all unapproved equipment. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Torn gaskets present in cooler and freezer to the left of grill, rusted shelving present in walk -in cooler, and 2 cutting boards are severely worn and need to be replaced. Equipment shall be in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat- Cleaning is needed throughout on the sides of equipment and on the floor of the walk-in cooler. Nonfood contact surfaces must be kept clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning is needed throughout facility, underneath equipment, and behind soft serve machine. //
- 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floor damage throughout facility, ceiling tile damage throughout facility, baseboard damage underneath 3-compartment sink, and handsink needs to be recaulked to the wall. Floors, walls, and ceiling shall be easily cleanable.
- 54 6-303.11 Intensity-Lighting - C - Lighting low at front prep area: 10-25 foot candles, prep sink: 20 foot candles, and in both restrooms: 0-2 foot candles. Lighting must be 50 foot candles where food is prepared and 20 foot candles in restrooms. Raise lighting throughout. 0 pts.



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✓
Spell



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