

# Food Establishment Inspection Report

Score: 93

Establishment Name: ROUTE 66 DINER

Establishment ID: 3034012114

Location Address: 701 HIGHWAY 66 SOUTH

☐ Inspection ☒ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 12 / 07 / 2017 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 03 : 15 ☐ am ☒ pm Time Out: 07 : 45 ☐ am ☒ pm

Permittee: KERNERSVILLE DINER INC.

Total Time: 4 hrs 30 minutes

Telephone: (336) 497-5112

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: 6

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 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	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2		
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	
<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 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	
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3		0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2		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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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		0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03		
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1		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		
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			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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1		0	
<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		0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1		0	
Total Deductions: <u>7</u>										



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

Permittee: KERNERSVILLE DINER INC.

Telephone: (336) 497-5112

Establishment ID: 3034012114

☐ Inspection ☒ Re-Inspection Date: 12/07/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: jakes\_diner@yahoo.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
John Pallaria	02/03/20	0	Pasta	Cooling	61	Spinach	Reach-in cooler	39
Hot water	3 comp sink	135	Greens	Steam line	164	Hot dogs	Reach-in cooler	41
Chlorine	Buckets	200	Mac & cheese	Steam line	153	Liver pudding	Small cooler near grill	36
Chlorine	Dish machine	50	Meatloaf	Steam line	154	Ham	Walk-in cooler	38
Hamburger	Final	188	Ham	Make unit	39	Tomatoes	Walk-in cooler	41
Chicken	Final	174	Tomatoes	Make unit	38	Rice	Walk-in cooler	38
Shell eggs	Grill line	81	Lettuce	Make unit	40	Air temp	Milk cooler	41
Pooled eggs	Grill line	70	Sausages	2 door cooler	40	Potatoes	Hot holding cabinet	131

## 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- 0 pts. One employee beverage in a approved container was stored on food prep surface. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of exposed food, clean equipment, utensils, linens, unwrapped single-service and single-use articles. CDI- Person in charge moved beverage to lowest portion of shelf.
- 6 2-301.14 When to Wash - P- 0 pts. One food employee washed hands and proceeded to turn off water faucet using bare hands. Food employees shall wash their hands after engaging in activities that contaminate the hands and shall use a barrier such as paper towels to turn off water faucet. CDI- Employee re-washed hands. Observed proper handwashing.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- 0 pts. Five baked potatoes maintained at 131-135F in hot holding cabinet. Cooked potentially hazardous food shall be held hot at 135F or above. CDI- Potatoes were reheated to 151-177F.

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Person in Charge (Print & Sign): John First Last Pallaria

Regulatory Authority (Print & Sign): Eva First Last Robert REHS

*John Pallaria*

*Eva Robert REHS*

REHS ID: 2551 - Robert, Eva

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3135



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT. One case of shell eggs and bowl of pooled eggs were held outside of temperature control on grill line. Shell eggs registered at 81F and pooled eggs at 70F. Potentially hazardous food shall be held at 45F or below. CDI- Eggs were discarded.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- 0 pts. One container of bowtie pasta with date of November 29th was not discarded after exceeding 7 days. Ready-to-eat potentially hazardous food shall be discarded after 7 days if held at 41F or below and 4 days at 45F or below. CDI- Pasta discarded.
- 26 7-102.11 Common Name-Working Containers - PF- Squeeze bottle containing liquid solution was not properly labeled. Bottle was stored along with other chemicals underneath dump sink in wait area. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Person in charge could not determine chemical. CDI- Bottle was discarded. 7-204.11 Sanitizers, Criteria-Chemicals - P- One sanitizer bucket containing chlorine exceeded test strip limit when tested. Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions). CDI- Sanitizer was remade to 200 ppm.
- 31 3-501.15 Cooling Methods - PF- REPEAT. Cooked pasta found cooling in deep plastic container with lid tightly affixed inside walk-in cooler. Food being cooled shall be: placed in shallow pans; separated into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination. CDI- Pasta transferred to flat pan and then transferred to walk-in freezer.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- 0 pts. Box of chicken and container of oil and mayo were stored on floor inside walk-in coolers and near fryers. Food shall be protected against contamination by storing the food at least 15 cm (6 inches) above the floor. Opened box of chocolate chips stored uncovered inside walk-in freezer. Food shall be stored where it is not exposed to splash, dust, or other contamination.
- 38 2-402.11 Effectiveness-Hair Restraints - C- REPEAT. Wait staff employees are not wearing hair restraints while handling food. Wait staff employees not wearing hair restraints as well. Food employees shall wear hair restraints such as hats, hair coverings or nets and beard restraints that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles. Person in charge has stated they will not require hair restraints for wait staff employees.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- 0 pts. Two wet wiping cloths maintained outside of sanitizer solution. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114.



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- 40 3-302.15 Washing Fruits and Vegetables - C- REPEAT. Employee observed not washing onions prior to cutting them. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. CDI- Employee asked to wash onions before cutting.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- 0 pts. In utensil storage room, four stacks of pans were stacked wet. Two stacks of cups stacked wet by soda machine in rear wait station area. Utensils shall be air-dried before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 0 pts. Establishment has worked on all items noted on previous inspection. Equipment repair/replacement is needed on the following: split gasket on small cooler near fryers and door of walk-in cooler; recondition shelving in front of wait station as laminate is beginning to wear; minor rusting on milk cooler in front of establishment; recondition small table near grill; tighten loose toilet seat in employee restroom. Equipment shall be maintained in good repair.// 4-402.11 Fixed Equipment, Spacing or Sealing-Installation - C- Recaulk splash guard between dump sink and make unit. Equipment that is fixed because it is not easily movable shall be installed so that it is sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT. Cleaning is needed on dish machine, waffle maker shelf, spray gun at pre-rinse sink, behind evaporator box inside walk-in cooler, and top of evaporator box inside large make-unit. Cleaning is also needed on plumbing lines underneath two compartment sink. Nonfood-contact surfaces shall be kept clean.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C-Replace rusted refuse receptacle. Receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- REPEAT. By dish machine, baseboard tiles create 90 degree angle and therefore interfere with proper cleaning. 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). Evaluate other areas in establishment that require coved base.// 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Grout floors around dish machine area and repair damaged floors in front wait station area. Repair damaged corners of can wash. Recaulk around base of toilet in all restrooms including employee-only restroom. Physical facilities shall be easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C- Floor cleaning is needed along baseboards and underneath three compartment sink. Wall cleaning is needed under three compartment sink. Physical facilities shall be kept clean.//
- 54 6-303.11 Intensity-Lighting - C- REPEAT. Low lighting measured in men's and women's restrooms at 7-10 foot candles . Lighting shall be at least 20 foot candles inside restrooms. Increase lighting



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Spell



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Spell

