

# Food Establishment Inspection Report

Score: 90.5

Establishment Name: BEST WESTERN PLUS

Establishment ID: 3034012369

Location Address: 3330 SILAS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 09 / 2018 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 08 : 25 ☒ am ☐ pm Time Out: 11 : 15 ☒ am ☐ pm

Permittee: SHIVMAYA INC

Total Time: 2 hrs 50 minutes

Telephone: (336) 893-7540

Category #: II

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: 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" 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			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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	<input checked="" type="checkbox"/>	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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
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	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
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	
<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			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>9.5</u>										



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# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 3330 SILAS CREEK PARKWAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: SHIVMAYA INC  
 Telephone: (336) 893-7540

Establishment ID: 3034012369  
☒ Inspection ☐ Re-Inspection Date: 08/09/2018  
 Comment Addendum Attached? ☐ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: vickjpatel@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

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

Item 7-27-23	Location Jemel Williams	Temp 0	Item egg	Location hot hold	Temp 133	Item sausage	Location reheat	Temp 146
eggs	kitchen	118	water	3 comp	122	sausage	reach in	41
sausage	kitchen	108	eggs	in sink-in bag (7)	64	egg/saus	reheat to >165	166
eggs	kitchen	122	eggs	out of bag	63	quat-ppm	3 comp	300
sausage	kitchen	125	cream cheese	cooler-in kitchen	44			
gravy	kitchen	74	boiled egg	cooler-front	40			
gravy	hot hold 124-132	128	egg	final	182			
sausage	hot hold	111	eggs	reheat	128			

## 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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Multiple pairs of tongs greasy. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be washed. Opts. ✓ Spell
- 17 3-403.11 Reheating for Hot Holding - P-Eggs and sausage that had failed below 135F hot holding temperature were reheated to less than 165F. Potentially hazardous food that has been cooked, cooled, and reheated shall be heated so that all parts of the food reach a temperature of at least 165F for 15 seconds. CDI-Food reheated to greater than 165F.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT-Two pans each of scrambled eggs and sausage, and one pan of gravy sitting out in the kitchen measured less than 135F. Gravy, sausage, and eggs at self service measured less than 135F. All temps noted in temperature log. Foods held hot shall be held at 135F or greater at all parts of the food. CDI-Foods were reheated to greater than 165F or discarded.

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Person in Charge (Print & Sign): Jemel Williams  
 Regulatory Authority (Print & Sign): Nora Sykes

*[Handwritten signatures]*

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 08 / 19 / 2018

REHS Contact Phone Number: (336) 703-3161



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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-Seven bags of eggs in 3 compartment sink measured 64F between the bags. Once one was opened, the product measured 63F. Potentially hazardous foods shall be held at 45F or less. (41 or less beginning January 1, 2019). Eggs placed in freezer to cool, PIC stated they had only been out for 30 minutes. 0pts.
- 33 3-501.13 Thawing - C-Seven previously thawed bags of eggs in vat of 3 compartment sink. Food shall be thawed under refrigeration, completely submerged in running water of 70F or less with sufficient water velocity to flush loose particles, or as part of the cooking process. Use these methods in the future, consider placing frozen eggs in cooler the day before they are to be used.
- 37 3-307.11 Miscellaneous Sources of Contamination - C-REPEAT-Employee food and beverages on top shelves of cooler and freezer above food for establishment. One open box of biscuits in freezer. Food shall be protected from contamination.// 3-306.11  
Food Display-Preventing Contamination by Consumers - P- Foods on hot food service line and breads and muffins are unprotected when lids are open and must be protected from contamination by consumers by installing food guards or other effective means. Install sneeze guards over both hot hold units and at gravy hot holding well and at bread stations by 8-19-2018 and contact Nora Sykes at 336-703-3161.//3-306.13 (B) and (C) Consumer Self-Service Operations - PF-Boiled eggs and both bread stations had no utensils for dispensing products. Suitable dispensing utensils shall be provided to protect from contamination. CDI-Eggs
- 38 2-402.11 Effectiveness-Hair Restraints - C-REPEAT-The single food employee was not wearing a hair or beard restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, 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.// 2-303.11 Prohibition-Jewelry - C-Food employee wearing watch and bracelet. Jewelry shall not be worn on hands and arms except for a plain ring, such as a wedding band.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Spoons and tongs used for customers to dispense their own foods stored on soiled dishes in front of hot holding area. During pauses in food dispensing, utensils shall be stored in the food with the handles protruding from the food and the container; in running water of sufficient velocity to flush particulated to the drain; in a container of water if the water is maintained at a temperature of at least 135F and the container is cleaned as stated in 4-602.11(D)(7). Utensils are not being protected from contamination, and are not being stored in a clean location.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Three stacks of cups stored at juice and coffee dispensing machines are stored with the lip portion exposed. Single use items shall be kept in their original packaging or by other means that afford protection until used. Maintain the plastic sleeves so that they cover the mouth parts of cups. 0pts.
- 52 5-501.113 Covering Receptacles - C-Both doors open on dumpster. Maintain closed. //5-501.13 Receptacles - C-Dumpster is leaking. Garbage receptacles shall be leakproof. Call company and obtain new dumpster. //5-501.115 Maintaining Refuse Areas and Enclosures - C -REPEAT-Accumulation of trash all around dumpster. Maintain refuse areas clean and free of unnecessary items, as not to attract pests.



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✓  
Spell



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