

# Food Establishment Inspection Report

Score: 98

**Establishment Name:** VILLAGE CAFE  
**Location Address:** 6915 VILLAGE MEDICAL CIRCLE  
**City:** CLEMMONS **State:** NC  
**Zip:** 27012 **County:** 34 Forsyth  
**Permittee:** NOVANT HEALTH, INC.  
**Telephone:** (336) 893-1051  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034012479  
 Inspection  Re-Inspection  
**Date:** 12 / 04 / 2019 **Status Code:** A  
**Time In:** 01 : 30 <sup>am</sup> <sub>pm</sub> **Time Out:** 04 : 05 <sup>am</sup> <sub>pm</sub>  
**Total Time:** 2 hrs 35 minutes  
**Category #:** IV  
**FDA Establishment Type:** Hospital  
**No. of Risk Factor/Intervention Violations:** 1  
**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 .2652</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 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 .2652</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 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 .2652, .2653</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 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 .2652, .2653, .2655, .2656</b>                          |                                     |                                     |                                     |  |     |     |   |    |
| 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 .2653, .2655</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 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 .2653, .2654</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 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   | X   | 0 | X  |
| 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 .2653</b>                                     |                                     |                                     |                                     |  |     |     |   |    |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   | 3   | 13  | 0 |    |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Time as a public health control: procedures & records  | 2   | 1   | 0 |    |
| <b>Consumer Advisory .2653</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 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 .2653</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 24   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Pasteurized foods used; prohibited foods not offered   | 3   | 13  | 0 |    |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 .2653, .2654, .2658</b>                              |                                     |                                     |                                     |  |     |     |   |    |
| 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 .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |     |     |   |    |
| 28   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 .2653, .2654</b>   |                                     |                                     |                                     |   |     |     |   |    |
| 31   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 | 1   | X   | 0 | X  |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 .2653</b>   |                                     |                                     |                                     |   |     |     |   |    |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2   | 1   | 0 |    |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |     |     |   |    |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  | 2   | 1   | 0 |    |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | 2   | 1   | 0 |    |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  | 1   | 03  | 0 |    |
| 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 .2653, .2654</b>   |                                     |                                     |                                     |   |     |     |   |    |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | 1   | 03  | 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  | X | X  |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | 1   | 03  | 0 |    |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |     |     |   |    |
| 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 .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |     |     |   |    |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   | 2   | 1   | 0 |    |
| 49   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | 2   | 1   | X | X  |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   | 1   | 03  | 0 |    |
| 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 |    |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   | 2   |     |   |    |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: VILLAGE CAFE  
 Location Address: 6915 VILLAGE MEDICAL CIRCLE  
 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: NOVANT HEALTH, INC.  
 Telephone: (336) 893-1051

Establishment ID: 3034012479  
 Inspection  Re-Inspection Date: 12/04/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: rvinesett@novanthealth.org  
 Email 2:  
 Email 3:

## Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

| Item        | Location           | Temp | Item          | Location                | Temp | Item       | Location             | Temp |
|-------------|--------------------|------|---------------|-------------------------|------|------------|----------------------|------|
| CFPM        | JasonMeyers9/20/22 | 0    | Quat          | 3 compartment sink      | 150  | Diced      | drawer cooler        | 39   |
| Rice        | hot holding        | 139  | Hot water     | 3 compartment sink      | 132  | Turkey     | make unit            | 37   |
| Gravy       | reach in cooler    | 39   | Hot water     | warewashing machine     | 166  | Sausage    | make unit            | 30   |
| Diced       | reach in cooler    | 40   | Cooked french | finalcookforhot holding | 190  | Chicken    | hot holding          | 200  |
| Sliced      | make unit          | 39   | Chili         | walkincooler2:14pm      | 52   | Diced hame | cold holding (front) | 40   |
| Green beans | drawer cooler      | 40   | Cut melon     | reach in cooler         | 39   | Air        | reach in cooler      | 37   |
| Ground beef | reach in cooler    | 38   | Chicken       | walk in cooler          | 40   | Air        | reach in cooler      | 38   |
| Quat        | sanitizer          | 200  | Vegetable     | prep sink               | 3    |            |                      |      |

## 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 Repeat. Few cutting boards, cover of robo coupe, container, and lids were soiled with sticker, residue, or debris. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the warewashing area except few lids and container were taken to the office. ✓ Spell
- 31 3-501.15 Cooling Methods - PF Repeat. Chili 51 F to 52 F (middle) covered in a metal container located in the walk in cooler. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination. CDI: Chili was voluntarily discarded.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Repeat. Splash on the exposed lip-contact surfaces of the cups in the new holder on the self-service counter. SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ (A) of this section and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.

Lock Text



Person in Charge (Print & Sign): Heather King  
 Regulatory Authority (Print & Sign): Jill Sakamoto REHS

Heather King

J. Sakamoto REHS

REHS ID: 2685 - Sakamoto, Jill

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3137



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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Establishment ID: 3034012479

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- 49 5-202.14 Backflow Prevention Device, Design Standard - P Backflow prevention device on the main water line which splits to the tea and coffee machine. No backflow prevention device on the water line for the tea or coffee machine located in the kitchen. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. CDI: Coffee machine was completely removed.



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✓  
Spell



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Spell



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✓  
Spell

