Food Establishment Inspection Report Score: 92 Establishment Name: SUBWAY #44435 Establishment ID: 3034012665 Location Address: 3511 PARKWAY VILLAGE CIR Date: 10/19/2020 City: WINSTON SALEM Status Code: A State: NC County: 34 Forsyth Time In:9:25 AM Time Out: 11:55 AM Zip: 27127 Total Time: 2 hrs 30 min Permittee: SUBS INC Category #: II Telephone: (336) 770-5927 FDA Establishment Type: Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 5 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties ماماماق Pasteurized eggs used where required Employee Health .2652 200 -29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🗆 🗆 Proper eating, tasting, drinking, or tobacco use 32 0 0 0 Plant food properly cooked for hot holding 5 X Ι□ No discharge from eyes, nose or mouth Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- \boxtimes 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 8 🖂 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🔲 🛛 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🗆 🖾 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | parasite destruction 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🗆 \boxtimes Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 XI \Box reconditioned, & unsafe food Single-use & single-service articles: properly 43 🔲 🛛 Potentially Hazardous Food Tlme/Temperature stored & used □ X □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17 🔲 🔲 🔯 Proper reheating procedures for hot holding 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П ☐ ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & 3150 - -46 🛛 🗆 Proper cold holding temperatures |47| □ | 🕅 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o records 49 XI 🗆 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🖾 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 🗆 🗖 Chemical .2653. .2657 25 Food additives: approved & properly used 53 🖾 🗆 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;



27 🗆 🗆 🖾

Conformance with Approved Procedures

26



designated areas used

54 🛛 🗀

2653 2654 2658

Toxic substances properly identified stored, & used

North Carolina Department of Health & Human Services

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Comment readment to 1 cod Establishment inspection respect								
Establishment Name: SUBWAY #44	435	Establishment ID: 3034012665						
Location Address: 3511 PARKWA		Inspection						
City: WINSTON SALEM	State: NC	Comment Addendum Attached? X Status Code: A						
County: 34 Forsyth	Zip: 27127	Water sample taken? Yes X No Category #: II						
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System		Email 1: JASONATSUBWAY@GMAIL.COM						
Permittee: SUBS INC.		Email 2:						
Telephone: (336) 770-5927		Email 3:						

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less										
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp		
12-28-24	Ashley Stewart	0	combos	left side line	47	mozzarella	left side line	46		
quat-ppm	3 comp	150	chicken	left side line	38	cheese blend	left side line	47		
meats	walk in	38	egg	left side line	50	american cheese	left side line	47		
tomato	walk in	40	chicken patties	left side line	52	pepper jack	left side line	48		
guac	from walk in	38	tuna	left side line	45	provolone	left side line	47		
turkey	left side line	46	salami	left side line	47	meatballs	hot hold	169		
ham	left side line	43	pepperoni	left side line	48	soup	hot hold	149		
steak	left side line	47	guacamole	left side line	48	tomato-2 pans	right line	41		

Person in Charge (Print & Sign): Tiffany

First Last Barringer

First Last

Regulatory Authority (Print & Sign): Nora

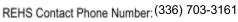
Last

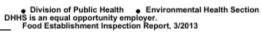
Sykes

Verification Required Date: 10/22/2020

Mg Ban









REHS ID: 2664 - Sykes, Nora

Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUBWAY #44435 Establishment ID: 3034012665

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- Drink on dry storage shelf above dry goods. An employee shall drink, eat, and smoke in designated areas only so that contamination of clean linens, utensils, single service articles, and food may not occur. CDI-PIC discarded drink.
- 8 6-301.12 Hand Drying Provision PF- No towels available for hand drying in men's restroom. Provide paper towels or approved alternative for hand drying at each handsink. CDI-Obtained.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P- REPEAT- All pans checked with sticker residue, some with food residue. Food contact surfaces shall be clean to sight and touch. Verification of cleaned dishes due to Nora Sykes by October 22. Contact 336-703-3161 when cleaned.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- Foods in left side line unit above 41F, as noted in temperature log. Maintain potentially hazardous foods at 41F or less at all parts of the food. CDI-Move to walk in to chill. Temperatures began to move down in a short period. Food employee turned on unit and loaded foods in before unit was cold enough to hold foods cold. Change procedure to only load foods into unit when unit is below 41F ambient, as indicated by thermometer inside unit, not the digital readout on bottom.
- 7-201.11 Separation-Storage P- Pepper spray on dry storage shelf above dry goods. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles .//7-208.11 Storage-First Aid Supplies P,PF- Pain reliever pills stored above prep table. First-aid supplies that are in a food service establishment for the employee's use shall be labeled with the manufacturer's label and stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles. CDI- Both items moved to office.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C- Two boxes of frozen cookies on floor inn walk in freezer. Store food at least 6 inches above floor.
- 38 2-402.11 Effectiveness-Hair Restraints C//2-303.11 Prohibition-Jewelry C- Food employee with long, flowing, unrestrained ponytail, ring with stone, and bracelets. Food employees shall wear effective hair restraints, and shall not wear jewelry on hands and arms.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C//4-903.12 Prohibitions C- Cups, lids, straws stored within splash distance of front hand sink. Box of cups, lids, straws stored under front hand sink. Single service articles shall be stored in a clean, dry location and where they are not exposed to splash, dust, or other contamination and may not be stored under exposed sewer lines.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- REPEAT-Torn gasket on walk in cooler door. Drip at beverage area into the floor. Assess cause of drip. Replace gasket. Rusting/chipping/oxidizing brackets/hardware on line.
- 47 4-602.13 Nonfood Contact Surfaces C- Cutting boards and surrounding stainless areas soiled from previous night. Remove cutting boards and clean areas more frequently. CDI-Removed cutting boards to wash, rinse, and sanitize. Cleaned stainless areas.
- 52 5-501.113 Covering Receptacles C//5-501.115 Maintaining Refuse Areas and Enclosures C- Broken lid on one receptacle, open lid on other receptacle. Some garbage accumulation and debris on ground inside enclosure. Maintain closed, and area clean.