

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: SEASONS RESTAURANT

Establishment ID: 3034010384

Location Address: 3333 SILAS CREEK PARKWAY

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 14 / 2021 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 20  am  pm Time Out: 01 : 55  am  pm

Permittee: NOVANT HEALTH OF THE TRIAD

Total Time: 3 hrs 35 minutes

Telephone: (336) 718-5043

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: 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 .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<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 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 .2653</b>								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<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 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 .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 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 .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	<input checked="" type="checkbox"/>	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	<input checked="" type="checkbox"/>	
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 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 .2653, .2654, .2663</b>								
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	<input checked="" type="checkbox"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	<input checked="" type="checkbox"/>	
<b>Total Deductions:</b>					4.5			



# Comment Addendum to Food Establishment Inspection Report

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 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: NOVANT HEALTH OF THE TRIAD  
 Telephone: (336) 718-5043

Establishment ID: 3034010384  
 Inspection  Re-Inspection Date: 01/14/2021  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: ryansmith@lammorrison.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
tomatoes	cooling 1 1/2 hrs make	40	chicken	sandwich prep unit	38	shrimp	hot holding	107
rice	cooked	200	egg salad	sandwich prep unit	38	shrimp	reheated to	180
marinara	pizza prep unit cooling 1	56	pizza	reach-in	38	vegetables	hot holding unit	115
marinara	cooling additional 1 hr	48	salad	reach-in	38	vegetables	reheated to	172
tomato sauce	cooling 1 1/2 hrs pizza	46	tomatoes	reach-in	39	cole slaw	walk-in	38
tomato sauce	cooling additional 1 hr	44	turkey	reach-in	39	chili	walk-in	39
tortilla soup	kettle	160	rice	hot holding	160	chicken	walk-in	40
salad	cold hold	38	beans	hot holding	150	dish machine	rinse cycle	153

## 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 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. One employee was not aware of what employee health policy was and one employee was aware of the location of where it was posted. Ensure all employees are aware of the employee health policy and what it consist of to ensure they are aware of went to report. The employee health policy that was posted did not include the diseases, ensure policy includes diseases and symptoms. CDI-education provided and a policy printed out and posted to board.
- 8 6-301.14 Hand washing Signage - C The restrooms do not have the hand washing signs posted. Ensure these are posted at all hand wash sinks for employee use. CDI-hand wash signs provided.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding. The shrimp and vegetables were being held too cool (107F and 115F). Ensure all food being held hot is being held at 135F or above. CDI-shrimp was reheated to 180F and vegetables were reheated to 172F.

Lock Text



Person in Charge (Print & Sign): Ryan <sup>First</sup> Smith <sup>Last</sup>

Regulatory Authority (Print & Sign): Ashley Mize <sup>First</sup> Michelle Bell <sup>Last</sup>

Verification Required Date: 01 / 22 / 2021

REHS ID: 2464 - Bell, Michelle

REHS Contact Phone Number: ( 336 ) 830 - 0717



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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- 22 3-501.19 Time as a Public Health Control - P,PF. The procedures are written correctly but do not include the specific foods that are being labeled underneath the time hold procedures. Ensure the procedures state the specific food that is being labeled underneath these procedures. A verification visit is required on 01/22/2021. When procedures are upgraded please email a copy to mizeac@forsyth.cc to be verified.
- 31 3-501.15 Cooling Methods. The tomato sauce was being cooled on the top of the pizza prep unit and containers that were tightly covered that had been cooled the day before had a lot of condensation on the inside. Ensure proper cooling methods are being followed which include: shallow metal pans, cooling wands, vented, ice baths, etc. Ensure cooling is not being done on the top part of prep units, these are not made to cool products just for storage. CDI-education and tomato sauce moved to inside the prep cooler.
- 38 2-303.11 Prohibition-Jewelry - C Jewelry shall not be worn on wrists/fingers except for a plain smooth band. Two employees were wearing bracelets/watches.
- 39 3-304.14 Wiping Cloths, Use Limitation. Wiping cloths were being stored in the detergent container. Ensure wiping cloths are either stored dry and not visibly soiled or in buckets of sanitizer at the correct strength.
- 45 4-501.11 Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted. A few gaskets are torn and need to be replaced.  
4-205.10 Food Equipment, Certification and Classification. Back reach-in unit (glass door) is to be used for non-potentially hazardous foods, cans, or single service products. Ensure the reach-in is being used for its specified purpose, do not store potentially hazardous foods in there (tomatoes and corn being stored in there).
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements. Establishment has two compartment sink for warewashing supplement to the dish machine. Establishments using a two compartment sink must obtain a variance for its use or have approved by the local health department the use of hot water immersion sanitizing equipment or a detergent sanitizer combination chemical. Contact Ashley Mize at mizeac@forsyth.cc once application is sent and if approval is given by variance committee. Documentation for application given to operators at time of inspection.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P Shut-off valve added to faucet of the can wash with only atmospheric backflow preventer installed on faucet. A backflow prevention device installed on a water supply system shall meet ASSE standards for that specific application and type of device. CDI-A vacuum breaker was screwed onto faucet below shut-off valve during inspection.



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- 52 5-501.115 A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean. The dumpster area as a whole needs attentions, grease build-up around receptacles and also litter left around receptacles.  
5-501.111 Area, Enclosures and Receptacles, Good Repair. The dumpsters are beginning to rust badly causing holes to develop. Ensure dumpsters are replaced when possible.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed. In the restrooms the floors and walls meet at a 90 degree angle but need to be coved to ensure that 90 degree angle is not met.
- 54 6-303.11 Intensity-Lighting. The lighting in the dry storage is burnt out and needs replaced.



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