Food Establishment Inspection Report Score: 97.5 Establishment ID: 3034010371 Establishment Name: RYAN'S Location Address: 719 COLISEUM DR. X Inspection Re-Inspection Date: 04/06/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27106 Time In:2:00 PM Time Out: 4:20 PM Total Time: 2 hrs 20 min Permittee: DENNIS CARTER Telephone: (336) 724-6132 Category #: IV FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 2 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 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, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X Approved thawing methods used 1 0.5 0 ..... Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification 3 1.5 0 X 35 🛛 🗀 Food properly labeled: original container 210 - -X 21XX 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X 210 - -unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🗆 X 21000 10 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 Wiping cloths: properly used & stored 1 0.5 0 □ □ Required records available: shellstock tags, parasite destruction 210 -X 40 X □ 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 Potentially Hazardous Food Tlme/Temperature .2653 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 □ X 3 1.5 0 🗆 🗆 □ | ☑ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 □ X Proper hot holding temperatures 46 X 10.50 - -3 1.5 0 X □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil .2654, .2655, .2656 □ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 X Consumer Advisory Plumbing installed; proper backflow devices 

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Chemical

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X 

> Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan North Carolina Department of Health & Human Services

Consumer advisory provided for raw or

.2653, .2657

Food additives: approved & properly used

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

Pasteurized foods used; prohibited foods not 3 1.50 \_\_\_\_

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undercooked foods

Highly Susceptible Populations



ПΠ

X

& cleaned

Total Deductions:

Sewage & waste water properly disposed

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used



2.5

210 - -

1 0.5 0

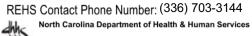
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Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034010371 Establishment Name: RYAN'S Date: 04/06/2021 Location Address: 719 COLISEUM DR. X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27106 Water sample taken? Yes X No Category #: IV Email 1: ryans@ryansrestaurant.com Water Supply: Municipal/Community On-Site System Permittee: DENNIS CARTER Email 2: Telephone: (336) 724-6132 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp Luke McMahon 9/30/24 ServSafe 174 hot water dish machine 160 hot water 2 comp sink 300 quat sanitizer ppm spray bottle 41 blue cheese upright salad cooler 40 kale salad cooler 33 crab soup 2 door upright 36 crab dip 2 door upright wagyu beef drawer 40 ambient air 36 reach in sauce 36 walk in cooler green beans steamed brussel 36 walk in cooler 36 crabcake mix walk in cooler 40 noodles reach in cooler 41 salad reach in cooler 41 mini bar cooler ambient air fan Obernt no First Last Person in Charge (Print & Sign): Jon Willis First Last

REHS ID: 2809 - Pleasants, Lauren

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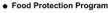
Verification Required Date:



Regulatory Authority (Print & Sign): Lauren



**Pleasants** 





## Comment Addendum to Food Establishment Inspection Report

Establishment Name: RYAN'S Establishment ID: 3034010371

## 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.

- 8 6-301.12 Hand Drying Provision PF No paper towels available at mini bar and main bar handwashing sinks. Individual disposable towels or an approved hand-drying device shall be provided at each handwashing sink. CDI- Paper towels brought to handwashing sinks by PIC. 0 pts.
- 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition P Container of she crab soup dated 3/29, container of French onion soup dated 3/26, and container of rosemary cream dated 3/29 in walk in cooler, which exceed time and temperature combination of 7 days at 41F or below. A food specified in 3-501.17 (A) or (B) shall be discarded if it exceeds the temperature and time combination specified, or does not bear a date or day. CDI- Foods voluntarily discarded by PIC.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C -Cutting board and dry salad ingredients stored on prep area next to handwashing sink and would be splashed by employee handwashing. Food shall be stored so that it is not exposed to splash, dust, or other contamination, and in a clean, dry location. CDI- Cutting board taken to be washed. Salad ingredients rotated to achieve greater than 18" from handwashing sink basin. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Repeat with improvement- Shelves with light rust in upright salad cooler. Recaulk splashguard at prep room handwashing sink. Replace torn gasket on right side door of 2 door upright cooler. Repair rust and crack in liner on left side door of reach in cooler. Repair drawer coolers that are difficult to pull on tracks. Recaulk areas of hood where old caulk is separating. Remove rust from underneath soiled drainboard of dish machine. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C Additional cleaning needed in lid/utensil bins, inside doors of steamers, on blenders and drink bottle rail in mini bar, and in crevices of reach in cooler doors. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C Regrout cracked basetile behind mixer in prep room. Physical facilities shall be maintained in good repair.
  - 6-501.12 Cleaning, Frequency and Restrictions C- Cleaning needed in prep room floor drain and under shelving. Physical facilities shall be maintained clean. 0 pts.