Food Establishment Inspection Report Score: 97.5 Establishment Name: OLYMPIC FAMILY RESTAURANT Establishment ID: 3034011373 Location Address: 1555 WEST MOUNTAIN STREET X Inspection Re-Inspection City: KERNERSVILLE Date: 04/06/2021 State: NC Status Code: A County: 34 Forsyth Zip: 27284 Time In: 10:00 AM Time Out: 2:45 PM Total Time: 4 hrs 45 min Permittee: OLYMPIC RESTAURANT, INC. Telephone: (336) 996-5741 Category #: IV FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 1 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 CDIR VR OUT CDI R VR IN OUT N/A N/O IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمالها 28 Pasteurized eggs used where required **Employee Health** .2652 2100 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 & exclusion .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate equipment for temperature control 31 🛛 1 0.5 0 Proper eating, tasting, drinking, or tobacco 4 X 32 X 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 🛛 1050 - -Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 Thermometers provided & accurate 6 X П Hands clean & properly washed 420 -Food Identification □ □ No bare hand contact with RTE foods or pre-approved alternate procedure properly followed 3 1.5 0 - - -X 35 🛛 🗀 Food properly labeled: original container 210 - -X 8 Handwashing sinks supplied & accessible 210 _ _ Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 🛛 🗆 210 - unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 X 210000 10 X 2100 Food received at proper temperature 38 🛛 1 0.5 0 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🗓 🔲 🗀 39 🗆 X Wiping cloths: properly used & stored □ 🛛 □ Required records available: shellstock tags, parasite destruction 210 -40 X Washing fruits & vegetables 1 0.5 0 Protection from Contamination .2653, .2654 Proper Use of Utensils 3150 - -41 🖾 🗆 1 0.5 0 🗆 🗆 🗆 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored dried & handled 42 🛛 🗆 Proper disposition of returned, previously 210 - -15 🛛 Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🖾 🗆 Potentially Hazardous Food Tlme/Temperature .2653 44 🛛 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3150 - -□ □ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 □ 🛛 3 1.5 0 approved, cleanable, properly designed, constructed, & used X □ □ Proper cooling time & temperatures Warewashing facilities: installed, maintained & used; test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X X 47 X □ □ Proper cold holding temperatures 1 0.5 0 Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 21 3 1.5 0 □ □ Proper date marking & disposition Hot & cold water available; 48 🖾 🗀 🗀 Time as a public health control:procedures 22 210 - -& records

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

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

undercooked foods

Consumer advisory provided for raw or

.2653

.2653, .2657

Food additives: approved & properly used

Toxic substances properly identified stored,

Consumer Advisory

Highly Susceptible Populations

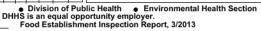
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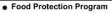
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Chemical

X

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Total Deductions:

Toilet facilities: properly constructed, supplied

Plumbing installed; proper backflow devices

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

Sewage & waste water properly disposed



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	Comment	Adde	endum to I	<u>-ood E</u>	<u>:stablish</u>	ment	Inspection	Report	
Establishment Name: OLYMPIC FAMILY RESTAURANT					Establis	hment ID): <u>3034011373</u>		
Location Address: 1555 WEST MOUNTAIN STREE					X Inspection ☐ Re-Inspection Date: 04/06/2021				
City: KERNERSVILLE				ite: <u>NC</u>	Comment Addendum Attached? X Status Code: A				
County: 34 Forsyth Zip: 272					Water sample taken? Yes X No Category #: IV				
Wastewater System: ☐ Municipal/Community ☐ On-Site System ☐ On-Site System					Email 1:				
Permittee: OLYMPIC RESTAURANT, INC.					Email 2:				
Telephone: (336) 996-5741					Email 3:				
			Tempe	rature C	bservatio	ns			
			-		lolding is		1 degrees o		
Item scrambled eggs	Location cook temp	Temp 168	Item cabbage	Location cook temp		Temp 188	Item	Location	Temp
lettuce	cook line	40	hamburger steak	cook temp		188			
tomato	cook line	39	hot water	3 compartn	nent sink	146			
diced ham	cook line	38	chlorine sanitizer	bucket 1		100			
potato	hot cabinet	176	chlorine sanitizer	bucket 2		100			
fried squash	heat lamp	138	quat sanitizer	spray bottle	Э	300			
chicken	heat lamp	137	hot water	dish machi	ne	179			
collard greens	steam table	181	servsafe	Maurizio Ji	menez 10/4/25	0			
mac and cheese	steam table	192	steak portions	delivery ter	np	17			
slaw	upright cooler	40	raw beef	delivery ter	np	38			
pasta on ice	prep	43							
pasta	corrected	36							
sliced cheese	prep	42							
sliced cheese	corrected	40							
raw beef	prep	40							
ranch dressing	dressing cooler	41							
beef tips	cook temp	198							
cooked pasta	walk in cooler	40							
lasagna	walk in cooler	40							
milk	front worktop cooler	40							
			rst	L	_ast				
Person in Charge (Print & Sign): Bill First				izos			bue hinter		
					_ast		Su hinto		
Regulatory Authority (Print & Sign): Amanda			I i	aylor		**		-	

REHS ID: 2543 - Taylor, Amanda

Verification Required Date:





Comment Addendum to Food Establishment Inspection Report

Establishment Name: OLYMPIC FAMILY RESTAURANT Establishment ID: 3034011373

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.

- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P Pasta on ice 43F. Top layers of sliced cheese in meat prep 42-43F. Maintain TCS foods in cold holding at 41F or less. CDI. Top layers of cheese moved to inside of prep unit. Pasta re-portioned into smaller containers and placed further into ice. Pasta 36F one hour later. Cheese 40F one hour later.
- 39 3-304.14 Wiping Cloths, Use Limitation C Repeat violation. Many wet wiping cloths on various prep surfaces throughout cook line. Hold in-use wiping cloths in sanitizer between uses.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C 0 points. All equipment violations from last inspection have been addressed. Repair panini press with broken spring mechanism. Work order in place for repairs per PIC. Equipment shall be in good repair.
- 6-501.110 Using Dressing Rooms and Lockers C C Employee phone stored on top of left ice machine. Employee beverage stored on right ice machine. Employee beverage stored on shelf in dry storage among foods. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.