

Food Establishment Inspection Report

Score: 93.5

Establishment Name: ZOE'S FAMILY RESTAURANT

Establishment ID: 3034012352

Location Address: 5008 OLD WALKERTOWN RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07/27/2021

Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 1:25 PM

Time Out: 5:25 PM

Permittee: JOHN VLACHOS GEN PTR

Total Time: 4 hrs 0 min

Telephone: (336) 293-6757

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/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
Employee Health .2652									
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		
Good Hygienic Practices .2652, .2653									
4	<input type="checkbox"/>	<input checked="" 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		
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
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		
Approved Source .2653, .2655									
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
Protection from Contamination .2653, .2654									
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	0	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature .2653									
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0	0		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0	0		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0		
Consumer Advisory .2653									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0		
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
Chemical .2653, .2657									
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		
Conformance with Approved Procedures .2653, .2654, .2658									
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/C	Compliance Status	OUT	CDI	R	VR	
Safe Food and Water .2653, .2655, .2658									
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		
Food Temperature Control .2653, .2654									
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0		
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		
Food Identification .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0		
37	<input type="checkbox"/>	<input checked="" 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		
Proper Use of Utensils .2653, .2654									
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	0	03	0		
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	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		
Utensils and Equipment .2653, .2654, .2663									
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	0		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0		
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:					6.5				



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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Location Address: 5008 OLD WALKERTOWN RD
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27105
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: JOHN VLACHOS GEN PTR
Telephone: (336) 293-6757

Establishment ID: 3034012352
 Inspection Re-Inspection **Date:** 07/27/2021
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: tjvlahos@yahoo.com
Email 2:
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
ServSafe	TJ Vlahos 3-26-26	0.0	Green beans	Small make unit	47.0			
Hot water	3 comp sink	131.0	Gyro meat	Small make unit	47.0			
Chlorine sanitizer	Dishmachine - ppm	100.0	Spaghatt noodles	Small make unit	48.0			
Chlorine sanitizer	Spray bottle - ppm	50.0	Slaw	Walk-in cooler 2	49.0			
Philly	Final	174.0	Pintos	Walk-in cooler 2	47.0			
Burger	Final	172.0	Lasagna	Walk-in cooler 2	47.0			
Chicken	Final	183.0	Ranch	Reach-in dining	50.0			
White fish	Final	167.0	Milk	Reach-in dining	48.0			
Okra	Heat lamp	190.0	Ambient	Pepsi cooler	38.0			
Fries	Heat lamp	136.0						
Baked potatoes	Produce walk-in cooler	40.0						
Diced potatoes	Produce walk-in cooler	40.0						
Rice	Reheat	210.0						
Mac and cheese	Alto shaam	136.0						
Sweet potatoes	Alto shaam	137.0						
Greens	Alto shaam	170.0						
Chicken salad	Large make unit reach-in	41.0						
Tomatoes	Large make unit top	40.0						
Lettuce	Large make unit top	39.0						
Pintos	Steam table	189.0						

Person in Charge (Print & Sign): _____
First *Last*
Regulatory Authority (Print & Sign): Christy Whitley
First *Last*



Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 07/28/2021

REHS Contact Phone Number: (336) 703-3157



North Carolina Department of Health & Human Services

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• Food Protection Program



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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 Two employee beverages being stored above food preparation areas - one on shelving above waffle maker and one on half wall above breading station. A food employee may eat or drink in designated areas where the contamination of food, equipment, utensils, linens, single-service or single-use articles may not occur.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Table top slicer, can opener blade, and a couple plates being stored as cleaned with food residue. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All cleaned and sanitized during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Ice shield inside ice machine with black build up. In equipment such as beverage dispensing nozzles and enclosed components of equipment such of ice machines - shall be cleaned at a frequency specified by the manufacturer or if lacking manufacturer's specifications, shall be cleaned as often as necessary to prevent soil or mold accumulation.
- 18 3-501.14 Cooling - P 16 quart plastic container with tight fitting lid of meat sauce in walk-in cooler from previous day measuring 53-57F. / In walk-in cooler - fettuccini noodles at 55F and sliced and cut tomatoes with no temperature change between measurements, prepared day of inspection. Cooling shall be accomplished from 135F to 70F within a total of 2 hours and within a total of 6 hours from 135F to 41F or less. If preparing food from ambient temperature, items shall be cooled within 4 hours to 41F. CDI: Meat sauce voluntarily discarded. / Fettuccini noodles and sliced and cut tomatoes spread out onto sheet pans and placed in the walk-in freezer to cool to 41F or less.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods measuring above 41F: in the walk-in cooler - large container cooked onions (45-46F), two containers of cooked wings (45-46F), roast beef (45F), sausage links (46-47F), sliced turkey (46F), 8 portions of lasagna (47F), chopped turkey and ham (44-46F), milk (48F), hot dogs (45F), pintos (47F) ranch (46-47F), tomato slices (46-48F), slaw (48F), 12 quart of slaw (49F), fettuccini noodles from 7/26 (50F), feta cheese (47F), salsa (46F), potato salad (45F), hot dogs (44-45F), boiled eggs (46F), small metal container of cooked onions (49F), two containers sausage patties (49F), spaghetti noodles (46F), corned beef (45F), burgers (47F), cubed pork (46F), bacon (46F), cubed steak (47F), marinated beef (44F), cooked chicken (53F), containers of teriyaki and marinated chicken (47-48F); in reach-in under coffee station - portioned cups of ranch (50F), milk (48F); in small make unit - gyro meat (47F), hot dog (48F), spaghetti noodles (48F), slaw (42-43F) beef and raw burger (47-49F). Potentially hazardous food shall be held cold at 41F and below. *Verification required for cold holding by 7-28-21. Contact 336-703-3157 or Whitleca@forsyth.cc*
- 31 3-501.15 Cooling Methods - PF 16 quart plastic container with tight fitting lid of meat sauce in walk-in cooler did not meet the cooling parameters as listed in 3-501.14. / Fettuccini noodles and sliced and cut tomatoes with no temperature change between measurements - in plastic containers, with tight fitting plastic wrap and/or lids, and/or in stacked containers. Cooling shall be accomplished by using one or more of the following methods depending upon the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI: Meat sauce voluntarily discarded. / Tomatoes and fettuccini placed onto sheet pans in walk-in freezer to cool to 41F. // 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF Ambient air of walk-in cooler 46.4F and reach-in cooler under coffee prep station at 48.9. Equipment for cooling food and holding cold shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. *Verification required for the repair of refrigeration. Contact 336-703-3157 or Whitleca@forsyth.cc by 7-28-21*
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Three containers of various breaders and one container of sugar lacking label. If ingredient is not easily identifiable such as dried pasta or rice, label.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C In walk-in freezer box of French fries, French rolls, and two boxes of yellow squash being stored on the floor under shelving. Food shall be protected by storing the food at least 6 inches above the floor.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. Scoop handle in contact with food in container of chicken salad and in feta. / Container without handle being used to scoop sugar. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container, in a clean/protected location, etc.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat. Cleaned containers being stored stacked wet in three compartment sink, on clean drainboard of dishmachine, and on shelving above three compartment sink. After cleaning and sanitizing, equipment and utensils shall be air dried. Do not towel dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following equipment requires repair: shelving in walk-in cooler clipped together missing support poles, replace missing shelf clips inside small make unit, undersides of equipment of dishmachine and three compartment sink are rusted; bread station unit with damaged doors, damaged coating to shelving, and zip ties shelves; replace damaged doors gaskets to walk-in coolers and reach-in freezer; and in produce walk-in cooler with rusted shelving. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning is needed inside of breading station reach-in, dessert upright, shelving and fanguards in both walk-in coolers, under flat top grill on shelving and exterior. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Replace damaged ceiling tiles in men's restroom. Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Clean dust on ceilings around vents and on wall in kitchen.
- 54 6-202.11 Light Bulbs, Protective Shielding - C Replace covers to lights at warewashing. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.