

Food Establishment Inspection Report

Score: 98.5

Establishment Name: HOLIDAY INN EXPRESS - CLEMMONS

Establishment ID: 3034012756

Location Address: 6330 JESSIE LN

City: CLEMMONS

State: NC

Zip: 27012

County: 34 Forsyth

Permittee: CLEMMONS VENTURES LLC

Telephone: (828) 736-4074

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

☒ Inspection ☐ Re-Inspection

Date: 07/27/2021

Status Code: A

Time In: 8:20 AM

Time Out: 9:50 AM

Total Time: 1 hrs 30 min

Category #: II

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 6

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. Public Health Interventions: Control measures to prevent foodborne illness or injury. | | | | | | | | | | 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 | | IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | |
| Supervision .2652 | | | | | | | | | | Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Employee Health .2652 | | | | | | | | | | Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 2 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 1.3 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 1.3 | 0 | <input type="checkbox"/> | | 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | Food Identification .2653 | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | 0 | <input type="checkbox"/> | | 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 0.3 | 0 | <input type="checkbox"/> | | 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 6 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 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 | 1.3 | 0 | <input type="checkbox"/> | | 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 | 0 | <input type="checkbox"/> | | Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| Approved Source .2653, .2655 | | | | | | | | | | Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 | 0 | <input type="checkbox"/> | | 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | <input type="checkbox"/> | | 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0.3 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 | 0 | <input type="checkbox"/> | | 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | <input type="checkbox"/> | | 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Protection from Contamination .2653, .2654 | | | | | | | | | | Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 1.3 | 0 | <input type="checkbox"/> | | 45 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | 1.3 | 0 | <input type="checkbox"/> | | 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 | 0 | <input type="checkbox"/> | | 47 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | |
| 16 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooking time & temperatures | 3 | 1.3 | 0 | <input type="checkbox"/> | | 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 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 1.3 | 0 | <input type="checkbox"/> | | Total Deductions: 1.5 | | | | | | | | | | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | 1.3 | 0 | <input type="checkbox"/> | | | | | | | | | | | | |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 1.3 | 0 | <input type="checkbox"/> | | | | | | | | | | | | |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> | | | | | | | | | | | | |
| 21 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 1.3 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | | | | | | | | | | | |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 | 0 | <input type="checkbox"/> | | | | | | | | | | | | |
| Consumer Advisory .2653 | | | | | | | | | | | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | 0.3 | 0 | <input type="checkbox"/> | | | | | | | | | | | | |
| Highly Susceptible Populations .2653 | | | | | | | | | | | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | 1.3 | 0 | <input type="checkbox"/> | | | | | | | | | | | | |
| Chemical .2653, .2657 | | | | | | | | | | | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 0.3 | 0 | <input type="checkbox"/> | | | | | | | | | | | | |
| 26 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | | | | | | | | | | | |



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HOLIDAY INN EXPRESS - CLEMMONS
 Location Address: 6330 JESSIE LN
 City: CLEMMONS State: NC
 County: 34 Forsyth Zip: 27012
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: CLEMMONS VENTURES LLC
 Telephone: (828) 736-4074

Establishment ID: 3034012756
☒ Inspection ☐ Re-Inspection Date: 07/27/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: steven@crowshotel.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 |
|----------------------|---|-------|------|----------|------|------|----------|------|
| cream cheese | 2 door cooler | 40.0 | | | | | | |
| turkey sausage | hot hold | 167.0 | | | | | | |
| sausage gravy | hot hold | 137.0 | | | | | | |
| scrambled eggs | hot hold | 153.0 | | | | | | |
| yogurt | small fridge (DISCARDED) | 47.0 | | | | | | |
| hardboiled egg | small fridge (DISCARDED) | 47.0 | | | | | | |
| hot water | 3 comp sink | 114.0 | | | | | | |
| smartpower sanitizer | 3 comp sink dispenser - DDRSA = 1875 | 0.0 | | | | | | |
| final rinse | dish machine | 171.0 | | | | | | |
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Person in Charge (Print & Sign): Steven *First* Crumpler *Last*
 Regulatory Authority (Print & Sign): Aubrie *First* Welch *Last*

[Signature]
[Signature]

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3131



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Establishment ID: 3034012756

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.

- 1 2-102.12 Certified Food Protection Manager - C Employee working in kitchen did not have documentation of food safety training. At least one employee who has supervisory and management responsibility and the authority to direct and control food prep and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program. New establishment has 210 days to obtain food safety training from date permit was issued.
- 2 2-103.11 Employee was unable to name the 5 reportable illnesses and symptoms. Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF CDI - REHS reviewed info with employee and provided a copy of employee health agreement to post in the kitchen.
- 6 2-301.12 Cleaning Procedure - P Food employee washed hands then turned off faucet with just-washed hands, re-contaminating them. To avoid recontaminating their hands, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink. CDI - employee re-washed hands.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Foods in small fridge in breakfast area temped as follows: yogurt 47F, hardboiled egg 47F, cream cheese 49F, milk 48F. Potentially hazardous foods held cold shall be maintained at 41F or below. CDI - foods were discarded. Do not re-stock this fridge until it is adjusted/repared to maintain food at 41F or below.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Hardboiled eggs portioned into bags were not dated. All ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked - this also applies to gallons of milk once they have been opened. CDI - discussion with employee; eggs typically come in pre-packaged. Ultimately, eggs were discarded due to temperature.
- 26 7-201.11 Separation-Storage - P 3 spray bottles of floor cleaner hanging on rack where cleaned dishes are stored, spray nozzles were pointing towards the dishes. Container of coffee urn cleaning tabs on shelf next to coffee filters. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning; and locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. CDI - floor cleaner and coffee cleaner relocated to low shelf with other chemicals.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Container of spatulas on clean dish shelf - food-contact parts of the spatulas were facing up. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination; and covered or inverted. CDI - spatulas stored with handles up to protect food contact parts.

GENERAL COMMENTS:

Recommend obtaining a thin-probe thermometer to more easily temp thin foods such as sausage patties.