

Food Establishment Inspection Report

Score: 90

Establishment Name: FAMOUS TOASTERY WINSTON SALEM

Establishment ID: 3034012419

Location Address: 770 LIBERTY VIEW CT

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 12 / 2020 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 09 : 20 ^{am} _{pm} Time Out: 11 : 50 ^{am} _{pm}

Permittee: FAMOUS TOASTERY DISTRICT WINSTON SALEM LLC

Total Time: 2 hrs 30 minutes

Telephone: (336) 306-9023

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: 5

No. of Repeat Risk Factor/Intervention Violations: 4

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
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 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	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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			<input checked="" type="checkbox"/>	13	0	<input checked="" 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	
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	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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"/>
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 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	
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/O	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	<input checked="" type="checkbox"/>	
Proper Use of Utensils .2653, .2654										
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions:										10



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

Permittee: FAMOUS TOASTERY DISTRICT WINSTON SALEM LLC

Telephone: (336) 306-9023

Establishment ID: 3034012419

☒ Inspection ☐ Re-Inspection Date: 10/12/2020

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: sarah.famoustoasteryws@gmail.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
grits	steam table	166	goat cheese	make-unit	41	chicken	final cook	180
potatoes	steam table	155	pasta	make-unit	41	hot water	3-compartment sink	144
sausage gravy	steam table	170	corned beef	low boy cooler	41	quat (ppm)	3-compartment sink	200
mushroom	walk-in cooler	40	sausage	low boy cooler	38	hot plate temp	dish machine	179
roasted veg	walk-in cooler	41	brie	make-unit	41	ServSafe	Joshua Baranowski	0
turkey	walk-in cooler	38	greens	make-unit	40	pesto pasta	cooling (2 hr)	54
turkey	make-unit	40	lettuce	make-unit	40			
feta	make-unit	41	pesto pasta	cooling (1 hr)	57			

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.

- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Ice machine has buildup on shield and on interior of door. Ice machines shall be cleaned at a frequency necessary to maintain them clean or as specified by the manufacturer.
//
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - 6 metal pans, 1 metal mixing bowl, immersion blender, and 3 plastic sauce containers had visible food residue on them. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Items taken to warewashing area.
- 18 3-501.14 Cooling - P - Pesto pasta salad was cooling in plastic container with lid on and measured 57F after 1 hour of cooling. Pesto pasta salad measured 54F at 2 hours of cooling. 3 degrees per hour is not a quick enough rate to reach 41F within 4 hours. PH foods shall be cooled from 135F to 70F within 2 hours, and from 70F to 41F within 4 hours. CDI - Pasta salad moved to walk-in cooler with lid removed to quickly cool. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Pasta in make-unit bottom measured 45-52F. Potentially hazardous foods in cold holding shall measure 41F or less. CDI - Pasta discarded.

Lock
Text



Person in Charge (Print & Sign): Joshua Baranowski

Regulatory Authority (Print & Sign): Andrew Lee

[Signature]
[Signature]

REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3128



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- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Repeat - Container of roasted vegetables dated 10/2, 2 containers of turkey dated 10/1, and container of ham dated 10-5 in walk-in cooler. PH ready-to-eat foods shall be discarded 7 days from preparation when held under refrigeration. CDI - Items discarded.
- 22 3-501.19 Time as a Public Health Control - P,PF - Repeat - Hollandaise sauce is not following time as a public health control procedures (no times put on sheet for over a month). CDI - Time placed on sheet. Follow the time as a public health control written procedures at establishment to gain compliance.
- 31 3-501.15 Cooling Methods - PF - Pesto pasta salad was cooling in plastic container with lid on it. Pesto pasta salad was not going to reach 41F within 4 hours of cooling. PH foods shall be cooled using equipment designed for rapid cooling, leaving foods uncovered, cooling in smaller portions, etc. Methods must be able to cool food to proper temperature within the cooling parameters - from room temperature prep to 41F within 4 hours. CDI - Lid removed and put in walk-in cooler to continue cooling.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Repeat - Employee coffee cup stored on cutting board while it was in use. Employee water bottle stored in reach-in cooler above milk. Employee drinks shall not be stored where they can contaminate food. Store on a low shelf and employees must drink from a cup with a lid with a straw to prevent potential contamination of employees' hands.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wet wiping cloths stored on prep surfaces throughout during inspection (3 cloths). Wet wiping cloths shall be stored in sanitizer in between uses. 0 pts.
- 40 3-302.15 Washing Fruits and Vegetables - C - Avocados still had stickers on them while employee was using them for an omelet. Oranges were being used to make fresh orange juice coming directly from original box. Fruits and vegetables shall be washed prior to use. 0 pts.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Boxes of disposable items on floor in dry storage area. Single-use and single-service articles shall be stored at least 6 inches off the floor. 0 pts.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Rusted shelves present in walk-in cooler. Torn gaskets present on refrigeration throughout. Knobs missing for grill. Shelves chipping in upright cooler. Handsink splash guard needs to be resealed to handsink side. Deli slicer is not functioning. Equipment shall be maintained in good repair. Repair/replace listed equipment. // 4-205.10 Food Equipment, Certification and Classification - C - Repeat - Kitchen Aid immersion blender in establishment is rated for household use only by manufacturer. Remove from establishment.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C - Food debris in sanitizer solution vat at 3-compartment sink while it was in use. Maintain wash, rinse and sanitize vat solutions clean. CDI - Vat emptied and refilled with clean solution. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Detail cleaning necessary in gaskets of all refrigeration units (moldy buildup or food buildup), interior of make-unit in front of grill, interior of beverage cooler, fan guards in walk-in cooler, and outside of dry storage bins. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Wall damage along baseboard in men's restroom. Floors, walls and ceilings shall be easily cleanable. Ceiling tiles missing above dish machine area. // 6-501.12 Cleaning, Frequency and Restrictions - C - Clean walls and dry storage room. Ceiling tiles above back door have food splatters on them. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 54 6-303.11 Intensity-Lighting - C - Lighting low in restrooms (2-15 foot candles), at side prep table beside ventilation hood (33 foot candles), at mop sink room (0 foot candles), and in downstairs beverage walk-in cooler (0 foot candles). Lighting shall be at least 50 foot candles at food preparation surfaces, at least 20 foot candles at plumbing fixtures in restrooms, and at least 10 foot candles in walk-in refrigeration units and at mop sink. // 6-501.110 Using Dressing Rooms and Lockers - C - Employee purse and jacket stored on cutting board above can rack and draped over to-go tray lids. Employee personal items shall not be stored where they can potentially contaminate food, clean utensils, or single-use/single-service articles.



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✓
Spell



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