

Food Establishment Inspection Report

Score: 92.5

Establishment Name: O'SO EAT'S

Establishment ID: 3034011991

Location Address: 299 JONESTOWN ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 12 / 2020 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 01 : 20 ^{am} _{pm} Time Out: 04 : 50 ^{am} _{pm}

Permittee: ADELFA INVESTMENTS, LLC

Total Time: 3 hrs 30 minutes

Telephone: (336) 293-6371

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: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input checked="" type="checkbox"/>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<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			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions: <u>7.5</u>										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: O'SO EAT'S

Location Address: 299 JONESTOWN ROAD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27104

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

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

Permittee: ADELFA INVESTMENTS, LLC

Telephone: (336) 293-6371

Establishment ID: 3034011991

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

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: jimmystrates@yahoo.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
feta cheese	make-unit	47	goat cheese	pepsi cooler	43	garlic in oil	beside stove	77
goat cheese	make-unit	50	tomato basil	hot hold	160	lettuce	cooling (1 hr)	59
cole slaw	make-unit	45	hot plate temp	dish machine	176	lettuce	cooling (2 hr)	46
tuna salad	make-unit	43	hot water	3-compartment sink	145	rice	cooling (1 hr)	70
meat sauce	cooling (1 hr)	78	cole slaw	make-unit	51	rice	cooling (2 hr)	50
hamburger	final cook	165	green pepper	salad cooler	50	spaghetti	walk-in cooler	40
shrimp	final cook	170	red pepper	salad cooler	50			
salmon	final cook	166	rice	salad cooler	55			

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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - 2 employees quizzed on the 5 symptoms and 5 illnesses that must be reported. Both employees were able to name 6 symptoms and illnesses together. Ensure employees are aware of their responsibility to report all 5 symptoms and 5 illnesses to the person in charge. Employees must have these symptoms and illnesses memorized or they must know where to find the information. Recommend establishment post policy so employees know where to find the information. CDI - FDA sample health policy printed and left at establishment.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Repeat - Employee drink stored on clean utensil rack beside 3-compartment sink. Employee drinks shall not be stored where they can spill onto clean utensils or food. Store on a low shelf or segregated area.
- 8 6-301.14 Handwashing Signage - C - No signage present at handwashing sink at entrance to kitchen. CDI - Establishment given handwashing sign. 0 pts.

Lock
Text



Person in Charge (Print & Sign): Johnny Faulkner

Regulatory Authority (Print & Sign): Andrew Lee

REHS ID: 2544 - Lee, Andrew

Verification Required Date: 10 / 22 / 2020

REHS Contact Phone Number: (336) 703 - 3128



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - Raw salmon in plastic bags stored on shelf above bread in walk-in freezer. Establishment was using same milk wash for onions and seafood. Raw animal products shall be segregated during storage, preparation and display. Also, boxes of unwashed produce and vegetables stored on shelves above ready-to-eat foods in the walk-in cooler. CDI - Food storage order corrected during inspection.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Various items in front make-unit measured 43-55F in cold holding. Also, garlic in oil was stored out of temperature control and measured 77F. Potentially hazardous foods in cold holding shall measure 41F or less. CDI - Warmer foods taken to walk-in cooler to chill.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Repeat - Brie cheese date marked for 10/3 and had yet to be discarded. Potentially hazardous ready-to-eat foods shall be discarded 7 days from preparation or opening. CDI - Brie cheese discarded. 0 pts.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - Menus don't have asterisks on some burgers and ribeyes that may be served undercooked. VR - Verification required by 10-22-20 that menus have added asterisks or that there has been a statement added to the menus that states "ribeyes and hamburgers may be served cooked to order". Contact Andrew Lee at (336)703-3128 when completed.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Employee tamales were stored on shelf above restaurant food in walk-in cooler. Employee personal food and drinks shall be stored on the bottom shelf or a separate area to prevent potential contamination. CDI - Tamales moved to bottom shelf. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Boxes of food stored on floor in walk-in freezer. Food must be stored at least 6 inches off the floor. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat - All the wiping cloths in kitchen are being stored in a container with no sanitizer when not in use. Wet wiping cloths shall be stored in sanitizer in between uses and placed in the soiled linen container when soiled.
- 40 3-302.15 Washing Fruits and Vegetables - C - Repeat - Avocados and apples on make line and in coolers on make line had stickers still on them. Also, employee observed cutting onions with stickers still on them. Fruits and vegetables shall be thoroughly washed prior to use. Remove stickers when the produce and vegetables are washed.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Sandwich press' handle is broken. Alto Shaam hot holding cabinet is missing handle on bottom of unit and the handle is loose on the top of the unit. Gauge on unit is also broken. Condensate line in walk-in cooler needs to be wrapped with PVC pipe wrap. Condensate leak present from condenser in walk-in freezer. Equipment shall be maintained in good repair. Repair/replace listed equipment. // 4-201.11 Equipment and Utensils-Durability and Strength - C - Several melted plastic lids found in kitchen. Discard all melted lids. // 4-501.12 Cutting Surfaces - C - Cutting boards are stained and need to be resurfaced or replaced so they are easily cleanable. // 4-205.10 Food Equipment, Certification and Classification - C - Pepsi cooler states "for the storage for prepackaged potentially hazardous foods". Establishment is using it for prepared foods. Use cooler as specified by the manufacturer.
- 47 4-602.13 Nonfood Contact Surfaces - C - Detail cleaning necessary in all line refrigeration units, the stove top, and the sandwich press. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Spray gun attached to faucet near steamer needs to be removed after each use or a backflow preventer rated for continuous pressure must be installed. // 5-202.13 Backflow Prevention, Air Gap - P - Spray arm at dump sink falls below flood rim of sink. VR - Verification required for the backflow preventer installation and the spray arm repair by 10-22-20. Spray arm must hang above the flood rim of the sink. Contact Andrew Lee at (336) 703-3128 for any questions.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - Repeat - Trash can with lid needed in employee restroom. All restrooms used by women shall have a receptacle with a lid for disposal of feminine products. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Coved base needed in warewashing area. Recaulk handsink to wall at front of kitchen as old caulking is molded. Floors, walls and ceilings shall be easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Dust accumulating on ceiling tiles around vents in kitchen. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low in restrooms (2-15 foot candles). Lighting also low at prep sink beside can rack (36 foot candles), at stove tops (33-44 foot candles), at cooking equipment underneath back ventilation hoods (20-34 foot candles), and at can rack top cutting station (39 foot candles). Lighting shall be at least 20 foot candles at plumbing fixtures in restrooms and at least 50 foot candles at all cooking and prep surfaces. 0 pts.



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✓
Spell



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