Food Establishment Inspection Report

Score: 98

Establishment Name: LEANBACK SOUL FOOD
Establishment ID: 3034020837
Location Address: 1922 S. MARTIN LUTHER KING, JR. DR.
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 10 / 16 / 2020 Status Code: A
Zip: 27107 County: 34 Forsyth
Time In: 02 : 30 ○ am ⊗ pm Time Out: 04 : 50 ○ am ⊗ pm
Permittee: LEANBACK SOUL FOOD, LLC
Total Time: 2 hrs 20 minutes
Telephone: (336) 497-1844
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: 1
No. of Repeat Risk Factor/Intervention Violations:

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	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	☒ 0			
Employee Health .2652									
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 1.5 0			
3	☒	☐			Proper use of reporting, restriction & exclusion	3 1.5 0			
Good Hygienic Practices .2652, .2653									
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2 1 0			
5	☒	☐			No discharge from eyes, nose or mouth	1 0.5 0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	☒	☐			Hands clean & properly washed	4 2 0			
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 1.5 0			
8	☒	☐			Handwashing sinks supplied & accessible	2 1 0			
Approved Source .2653, .2655									
9	☒	☐			Food obtained from approved source	2 1 0			
10	☐	☐		☒	Food received at proper temperature	2 1 0			
11	☒	☐			Food in good condition, safe & unadulterated	2 1 0			
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2 1 0			
Protection from Contamination .2653, .2654									
13	☒	☐	☐	☐	Food separated & protected	3 1.5 0			
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3 1.5 0			
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0			
Potentially Hazardous Food TIme/Temperature .2653									
16	☒	☐	☐	☐	Proper cooking time & temperatures	3 1.5 0			
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3 1.5 0			
18	☐	☐	☐	☒	Proper cooling time & temperatures	3 1.5 0			
19	☒	☐	☐	☐	Proper hot holding temperatures	3 1.5 0			
20	☒	☐	☐	☐	Proper cold holding temperatures	3 1.5 0			
21	☒	☐	☐	☐	Proper date marking & disposition	3 1.5 0			
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2 1 0			
Consumer Advisory .2653									
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1 0.5 0			
Highly Susceptible Populations .2653									
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 1.5 0			
Chemical .2653, .2657									
25	☐	☐	☒		Food additives: approved & properly used	1 0.5 0			
26	☒	☐	☐		Toxic substances properly identified stored, & used	2 1 0			
Conformance with Approved Procedures .2653, .2654, .2658									
27	☐	☐	☒		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	☒	☐	☐		Pasteurized eggs used where required	1 0.5 0			
29	☒	☐			Water and ice from approved source	2 1 0			
30	☐	☐	☒		Variance obtained for specialized processing methods	1 0.5 0			
Food Temperature Control .2653, .2654									
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1 0.5 0			
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1 0.5 0			
33	☒	☐	☐	☐	Approved thawing methods used	1 0.5 0			
34	☒	☐			Thermometers provided & accurate	1 0.5 0			
Food Identification .2653									
35	☒	☐			Food properly labeled: original container	2 1 0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	☒	☐			Insects & rodents not present; no unauthorized animals	2 1 0			
37	☒	☐			Contamination prevented during food preparation, storage & display	2 1 0			
38	☒	☐			Personal cleanliness	1 0.5 0			
39	☒	☐			Wiping cloths: properly used & stored	1 0.5 0			
40	☒	☐	☐		Washing fruits & vegetables	1 0.5 0			
Proper Use of Utensils .2653, .2654									
41	☒	☐			In-use utensils: properly stored	1 0.5 0			
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0			
43	☒	☐			Single-use & single-service articles: properly stored & used	1 0.5 0			
44	☒	☐			Gloves used properly	1 0.5 0			
Utensils and Equipment .2653, .2654, .2663									
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0			
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0			
47	☒	☐			Non-food contact surfaces clean	1 0.5 0			
Physical Facilities .2654, .2655, .2656									
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 1 0			
49	☒	☐			Plumbing installed; proper backflow devices	2 1 0			
50	☒	☐			Sewage & waste water properly disposed	2 1 0			
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0			
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1 0.5 0			
53	☒	☐			Physical facilities installed, maintained & clean	1 0.5 0			
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1 0.5 ☒			
					Total Deductions:	2			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LEANBACK SOUL FOOD
Establishment ID: 3034020837

Location Address: 1922 S. MARTIN LUTHER KING, JR. DR.
☒ Inspection ☐ Re-Inspection Date: 10/16/2020

City: WINSTON SALEM State: NC
Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107
Water sample taken? ☐ Yes ☒ No Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System
Email 1: leanbacksoulfood@gmail.com

Permittee: LEANBACK SOUL FOOD, LLC
Email 2:

Telephone: (336) 497-1844
Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	cook line- final	188						
chicken	warming box	177						
ambient air	serv-ware refrigerator	33						
hot water	3 compartment sink	141						
quat sani	3 comp sink 200ppm	00						

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- The establishment did not a have certified food protection manager on-site during the inspection- At least one employee who has supervisory and management reponsibility and the authority to direct and control food preperation 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 American National Standards Institute (ANSI) accredited program.

Spell

54 6-303.11 Intensity-Lighting - C- Light intensity at the prep table near the 3 compartment sink was measured at 28-50 foot candles- The light intensity shall be at least 20 foot candles at 30 inches above the floor in areas used for handwashing, warewashing and equipment and utensil storage and in toilet rooms and at least 50 foot candles at a surface where an employee is working with food or equipment- 0 pts.

Lock Text ◯

Person in Charge (Print & Sign): Crissy (First) Faison (Last)

Regulatory Authority (Print & Sign): Damon (First) Thomas (Last), REHS #2877

REHS ID: 2877 - Thomas, Damon Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3135

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LEANBACK SOUL FOOD Establishment ID: 3034020837

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.

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LEANBACK SOUL FOOD Establishment ID: 3034020837

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.

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LEANBACK SOUL FOOD Establishment ID: 3034020837

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.

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LEANBACK SOUL FOOD Establishment ID: 3034020837

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.

Spell