Food Establishment Inspection Report

Score: 100

Establishment Name: SAMS CLUB CAFE #8228
Establishment ID: 3034011412

Location Address: 930 HANES MALL BLVD
[X] Inspection [ ] Re-Inspection

City: WINSTON SALEM State: NC
Date: 02/17/2021 Status Code: A

Zip: 27103 County: 34 Forsyth
Time In: 1:30 PM Time Out: 2:40 PM

Permittee: WAL MART STORE/SAMS EAST INC
Total Time: 1 hrs 10 min

Telephone: (336) 765-3590
Category #: II

Wastewater System: [X] Municipal/Community [ ] On-Site System
FDA Establishment Type: Fast Food Restaurant

Water Supply: [X] Municipal/Community [ ] On-Site Supply
No. of Risk Factor/Intervention Violations: 0
No. of Repeat Risk Factor/Intervention Violations: 0

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

Total Deductions: 0

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

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[X] Inspection [ ] Re-Inspection   Date: 02/17/2021

Comment Addendum Attached? [X]   Status Code: A

Water sample taken? [ ] Yes [X] No   Category #: II

Email 1: brhutch.s08228.us@samsclub.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
Meat Pizza	cooked to	210						
Supreme Pizza	hot holding	139						
Cheese Pizza	hot holding	152						
Hot Dogs	hot holding	172						
Butter	hot holding	147						
Pepperoni Pizza	walk-in cooler	41						
Hot Water	3-compartment sink	118						
Quat Sani	3-compartment sink	200						
FSP	Bradley Hutchens 10-27-23	000						

Person in Charge (Print & Sign): *First* Bradley *Last* Hutchens

Regulatory Authority (Print & Sign): *First* Victoria *Last* Murphy

REHS ID: 2795 - Murphy, Victoria   Verification Required Date:

REHS Contact Phone Number: (336) 703-3814

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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.

53   6-501.12 Cleaning, Frequency and Restrictions - C: Cleaning is needed to walls throughout the kitchen area./Clean spill on cooler floor. Physical facilities shall be cleaned as often as necessary to keep them clean.