

Food Establishment Inspection Report

Score: 90.5

Establishment Name: JOHNNY'S FARMHOUSE WINSTON SALEM INC Establishment ID: 3034014125

Location Address: 1615 FOX TROT CT
 City: WINSTON SALEM State: North Carolina
 Zip: 27103 County: 34 Forsyth
 Permittee: JOHNNY'S FARMHOUSE OF WNSTON SALEM
 Telephone: (336) 842-5223

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 08/04/2022 Status Code: A
 Time In: 10:00 AM Time Out: 2:30 PM
 Category#: IV
 FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 10
 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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		1	<input checked="" type="checkbox"/>	X	
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		1	<input checked="" type="checkbox"/>		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	IN <input checked="" type="checkbox"/> T				
Proper eating, tasting, drinking or tobacco use		1	<input checked="" type="checkbox"/>	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	IN <input checked="" type="checkbox"/> T				
Hands clean & properly washed		4	<input checked="" type="checkbox"/>	0	X
9	<input checked="" type="checkbox"/> OUT N/A N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	IN <input checked="" type="checkbox"/> T N/A				
Handwashing sinks supplied & accessible		2	<input checked="" type="checkbox"/>	0	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> T N/A N/O				
Food separated & protected		3	<input checked="" type="checkbox"/>	0	X
16	IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	<input checked="" type="checkbox"/>	0	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper reheating procedures for hot holding		3	<input checked="" type="checkbox"/>	0	X
20	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper cooling time & temperatures		3	1.5	X	X
21	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper cold holding temperatures		3	1.5	0	
23	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper date marking & disposition		3	1.5	X	X
24	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> OUT				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		1	<input checked="" type="checkbox"/>	0	X
34	<input checked="" type="checkbox"/> OUT N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> T N/A N/O				
Approved thawing methods used		1	0.5	X	X
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	IN <input checked="" type="checkbox"/> T				
Insects & rodents not present; no unauthorized animals		2	1	X	
39	IN <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		2	X	0	
40	IN <input checked="" type="checkbox"/> T				
Personal cleanliness		1	0.5	X	
41	IN <input checked="" type="checkbox"/> T				
Wiping cloths: properly used & stored		1	0.5	X	
42	IN <input checked="" type="checkbox"/> T N/A				
Washing fruits & vegetables		1	0.5	X	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	X	
45	IN <input checked="" type="checkbox"/> T				
Single-use & single-service articles: properly stored & used		1	0.5	X	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	1	X	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SALEM INC
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City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27103
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: JOHNNY'S FARMHOUSE OF WNSTON SALEM
Telephone: (336) 842-5223

Establishment ID: 3034014125
 Inspection Re-Inspection **Date:** 08/04/2022
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: J_KAZAKOS@YAHOO.COM
Email 2:
Email 3: J_KAZAKOS@YAHOO.COM

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	3 comp sink	150	Lettuce	Salad make unit	41			
Sink/surface sanitizer	3 comp sink	272	Boiled egg	Salad make unit	40			
Fried chicken	Final	181	Cantaloupe	Food make unit	40			
Burger	Final	183	Cut watermelon	Food make unit	38			
Macaroni and cheese	Reheat	195	Slaw	Food make unit	39			
Pintos	Walk-in cooler	33	Ranch	Upright 1	41			
Meat sauce	Walk-in cooler	34	Slaw	Upright 2	40			
Ribs	Walk-in cooler	40	Okra	Reheat	178			
Cube steak	Final	210	Squash	Reheat	201			
Green beans	Steam table 1	182	Hot dogs	Two drawers	40			
Cabbage	Steam table 1	188	Cooked onions	2 drawers	39			
Macaroni and cheese	Steam table 2	124						
Meat sauce	Steam table 2	118						
Cooked onions	4 drawers	39						
Corn	Hot holding cabinet 1	156						
Gravy	Hot holding cabinet 1	159						
Sweet potato casserole	Reheat	167						
Meat sauce	Reheat	175						
Boiled egg	Walk-in cooler 2	41						
Potato salad	Walk-in cooler 2	40						

Person in Charge (Print & Sign): *First* Brandy
Last
Regulatory Authority (Print & Sign): *First* Christy
Last Whitley

Last
Samples
Last
Whitley

Brandy

Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy
REHS Contact Phone Number: (336) 703-3157

Verification Required Date: _____

Authorize final report to
be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: JOHNNY'S FARMHOUSE WINSTON SALEM INC

Establishment ID: 3034014125

Date: 08/04/2022 **Time In:** 10:00 AM **Time Out:** 2:30 PM

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 2-103.11 (A) - (P) (Pf) Several priority items were noted during the inspection to include - improper handwashing, improper cooling, dishmachine was supplied with dish detergent and not sanitizer, The person-in-charge shall ensure that: A-P of this code. CDI: Education to person-in-charge.
- 2 2-102.12 (A) Certified Food Protection Manager (C) An employee with a food protection manager certification was not present at beginning of inspection. The person-in-charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. - New permit, establishment must obtain within 210 days.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drinks were being stored on clean utensil shelving at three compartment sink and on top of dishmachine. / Employee food stored on top of dishmachine and on top of open container of cranberry sauce in upright cooler. / An employee observed eating while contacting urns of tea. A food employee shall eat and drink in designated areas, and store food and beverage separate from food, clean utensils and equipment, single-service and single-use articles.
- 8 2-301.12 Cleaning Procedure (P) // 2-301.14 When to Wash (P) Several employees observed cleaning hands and using cleaned hands to turn off faucet handles, lathering for insufficient time, and did not wash hands when needed (for example - employee rubbed nose and continued to fill pitchers with water). A food employee shall wash hands when contaminated, between switching tasks, and use the following procedure: rinse with warm water, rub hands together with soap for 10-15 seconds, and to avoid recontaminating cleaned hands - shall use an effective barrier such as a paper towel to turn off faucet handles. CDI: Manager educated all employees. All employees rewashed hands.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) At beginning of inspection - handwashing sink next to three compartment sink was blocked. Maintain handwashing sinks accessible for employee use at all times. CDI: Employee removed items. // 6-301.12 Hand Drying Provision (Pf) At beginning of inspection - handwashing sink next to dishmachine was not supplied with paper towels. Maintain paper towels or similar supplied at each handwashing sink. CDI: Employee resupplied paper towels in dispenser.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) In walk-in cooler, boxes of raw fish being stored above cut onions and pickles and raw chicken skins stored above seafood. / In drawers below flat top grill - raw burgers being stored above cooked pork chops. Cooked pork chops were being stored in front of raw beef liver, where juice could be dripped on ready-to-eat food. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding, and display from: cooked ready-to-eat food. CDI: Manager corrected items - pickles and onions moved to separate shelving with other ready-to-eat foods, raw chicken moved to bottom shelving and cooked pork chops removed from drawers. // 3-304.15 (A) Gloves, Use Limitation (P) Food employee observed to wash gloves in handwashing sink by three compartment sink. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Employee educated on glove use. Employee removed gloves, washed hands, and donned new gloves.
- 16 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures (Pf) // 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Sticker on dishmachine stated dishmachine was currently being used as a chemical sanitizing dishmachine. however measuring 0ppm, and hot water reached maximum of 152F. Container of dish detergent (empty) was hooked up to machine as sanitizer. Maintain chlorine sanitizer between 50-200ppm or hot water at temperature recommended by manufacturer. CDI: Ecoblab arrived during inspection and repaired dishmachine to measure 50ppm chlorine.
- 19 3-403.11 Reheating for Hot Holding (P) The following foods were reheated from previous day and placed on steam table: roasted potatoes (82-104F), macaroni and cheese (124F), meat sauce (114-118F), container of mashed potatoes (88-104F) and sweet potato casserole (114-125F). When REHS requested reheat of 165F, food employee placed roasted potatoes (121-130F), and macaroni and cheese (138-151F) on steam table prior to reaching 165F. Time/temperature control for safety food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. CDI: Person-in-charge discarded potatoes and replaced with potatoes from warmer. All other foods reheated above 165F as noted in the temperature log.
- 20 3-501.14 Cooling (P) Large containers of chicken soup (50-53F), orzo soup (54-57F), and broccoli and cheese soup (48-49F) cooled from previous evening and did not meet the cooling parameters. Time/temperature control for safety food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 41F. CDI: Voluntarily discarded.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) The following foods were held beyond their date of disposition: roast beef (7/27) and orzo soup (7/28). Several pans of cooked ribs were lacking date mark. A food shall be

discarded if it exceeds the time and temperature combination (7 days if held at 41F and below). CDI: Roast beef and orzo soup voluntarily discarded. / Pans of ribs were date marked.

- 33 3-501.15 Cooling Methods (Pf) Plastic containers with chicken, orzo and broccoli and cheese soup were cooled from previous evening in thick portions and tight fitting lids. Cooling shall be accomplished in accordance with the time and temperature criteria specified in #22 and by using one or more of the following methods based on the type of food being cooled: 1) using shallow pans, 2) separating the foods into smaller/thinner portions, 3) using ice baths, or other effective methods. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: 1) Arranged to provide maximum heat transfer through the container walls; and 2) Loosely covered, or uncovered during the cooling period to facilitate heat transfer from the surface of the food. CDI: Education on cooling methods. Foods voluntarily discarded.
- 35 3-501.13 Thawing (C) Thawed ROP'd packages of salmon were remaining in original seal and manufacturer's label states to remove from packaging prior to thawing. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment: 1) Prior to its thawing under refrigeration or 2) Prior to, or immediately upon completion of, its thawing.
- 38 6-501.111 Controlling Pests (C) Several flies were observed in kitchen during inspection. / Back door was propped open during inspection. The premises shall be maintained free of insects, rodents, and other pests. Recommend contacting pest management company. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: (A) Routinely inspecting incoming shipments of food and supplies; (B) Routinely inspecting the premises for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control and (D) Eliminating harborage conditions.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Several containers of prepared food being stored on floor of walk-in coolers and walk-in freezer. / Gravy for country style steak, cut mushrooms, flour for breading, potatoes, chicken, and other various foods being stored on the floor in the dry storage and kitchen areas. / Several bags of onions being stored outside at back door inside of dumpster corral. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. // 3-306.11 Food Display - Preventing Contamination by Consumers (P) Drink pitchers were being stored in the dining room uncovered, at stations on both sides of entrance to kitchen. Maintain beverages in kitchen or obtain pitchers with lids or protection. Food and beverage on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. CDI: Manager removed pitchers and placed in kitchen.
- 40 2-303.11 Prohibition - Jewelry (C) Food employees observed actively working with food with watches on wrist. Except for a plain band, a food employee may not wear jewelry on exposed arms or hands.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Wiping cloth buckets of chlorine sanitizer measuring less than 50ppm chlorine. Recommend mixing sanitizer with dry cloths, discarding solution, and refilling with fresh sanitizer and the wet cloths. Maintain wiping cloths in a sanitizing solution of 50-200ppm.
- 42 3-302.15 Washing Fruits and Vegetables (C) Food employee observed removing whole heads of lettuce from box and removing outer leaves without washing. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Several stacked containers, sheet pans, cups, and plates, etc. were stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Cases of to-go containers, aluminum pans, etc. were being stored outside within dumpster corral. Single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.
- 51 5-205.15 (B) Leak pipe etc. not imminent threat - Standing water (with food residue, straws, and utensils) in trough at dishmachine. Clean out so that water can properly drain. A plumbing system shall be maintained in good repair.
- 54 5-501.113 Covering Receptacles (C) Doors to dumpster were left open. Maintain doors and lids closed to prevent pest attraction and harborage.

Additional Comments

Bar is not currently being used. If plans to be used, contact Forsyth County Health Department - plan review.