

# Food Establishment Inspection Report

Score: 90

Establishment Name: BERNARDIN'S

Establishment ID: 3034012016

Location Address: 901 W FOURTH STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: BERNARDINS INC.

Telephone: (336) 725-6666

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 04/17/2024

Status Code: A

Time In: 3:40 PM

Time Out: 9:10 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 1

## 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
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	0
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	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	<input checked="" type="checkbox"/>	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> 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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	<input checked="" type="checkbox"/>
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	<input checked="" type="checkbox"/>	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/>	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"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					10



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BERNARDIN'S  
 Location Address: 901 W FOURTH STREET  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27101  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: BERNARDINS INC.  
 Telephone: (336) 725-6666

Establishment ID: 3034012016  
☒ Inspection ☐ Re-Inspection Date: 04/17/2024  
☐ Educational Visit Status Code: A  
 Comment Addendum Attached? ☒ Category #: IV  
 Email 1: finediningbernardins@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
rice cake/walk in cooler	41	black beans/hot holding well	173		
clam chowder/walk in cooler	36	scallops/make unit 3	39		
raw beef/walk in cooler	41	lobster tail/make unit 3	32		
salmon/walk in cooler	36	cheese ravioli/make unit 3	41		
creme brulee mix/cooling at 4:11	105	mashed potatoes/hot holding	199		
creme brulee mix/cooling at 4:58	63	filet mignon/low boy	41		
charred potatoes/ tomatoes/make unit 1	50	tuna/low boy	41		
crab cakes/make unit 1	47	soup/reheat	177		
kimchi/make unit 1	55	hot water/3 compartment sink	140		
raw chicken/make unit 1	43	hot water/dishmachine	129.9		
tomatoes/make unit 2	44-45	chlorine sanitizer/dishmachine	100 ppm		
microgreens/make unit 2	54	chlorine sanitizer/spray bottle	50 ppm		
kimchi/make unit 2	55				
asian slaw/make unit 2	43				
mixed greens/make unit 2	55				
mashed potatoes/two door cooler	36				
clam chowder/two door cooler	41				
calimari/reach in freezer	47				
red cabbage/hot holding well	180				
grits/hot holding well	151				

Person in Charge (Print & Sign):  
 First \_\_\_\_\_ Last \_\_\_\_\_  
 Regulatory Authority (Print & Sign): Daygan  
 First \_\_\_\_\_ Last \_\_\_\_\_  
 Shouse \_\_\_\_\_  
 REHS ID: 3316 - Shouse, Daygan Verification Dates: Priority: 04/19/2024 Priority Foundation: 04/27/2024 Core: \_\_\_\_\_  
 REHS Contact Phone Number: (336) 704-3141 Authorize final report to be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Page 2 of \_\_\_\_\_ Food Establishment Inspection Report, 12/2023

● Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** BERNARDIN'S

**Establishment ID:** 3034012016

**Date:** 04/17/2024 **Time In:** 3:40 PM **Time Out:** 9:10 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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drink sitting out on kitchen prep surface. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.
- 8 2-301.14 When to Wash (P) Several food employees entered kitchen after being outside and proper handwash procedures were not followed before beginning to work with food. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. Verification required on 4/19. Contact Daygan Shouse at (336) 704-3141.
- 14 3-203.12 Shellstock, Maintaining Identification (Pf) Record system for shellstock tags is not in chronological order and several tags were missing date that the shellstock batch was emptied in the record system. The date when the last shellstock from the container is sold or served shall be recorded on the tag or label. The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label by using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label. CDI: Shellstock tags put in chronological order and education provided about writing date for when last piece of shellstock was used. REPEAT.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Ready-to-eat dumplings and ginger stored with raw beef in the walk in cooler. Raw chicken above beef in bottom compartment of reach in cooler. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding, and display from: cooked, ready-to-eat foods and by arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: Person in charge rearranged products in walk in cooler and education provided on stacking order.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Several foods in make units were held above 41 F (see temperature log below). Time/ temperature control for safety food shall be maintained at 41 F or less. CDI: All foods in make units voluntarily discarded by person in charge.
- 28 7-201.11 Separation - Storage (P) Butane lighter for creme brulee was left on top of prep surface. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service or single-use articles by locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. CDI: Butane lighter moved below prep surface.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Two of three flip top coolers in kitchen were not properly holding the correct ambient temperature of 35-38 F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures. Verification required for middle make unit within 24 hours.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Several packages stored on floor of temporary walk in cooler and freezer. Food shall be protected from contamination by storing the food at least 6 inches above the floor.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Several kitchen employees in establishment not wearing proper beard guards. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) A total of three wiping cloths were left out wet on prep surfaces. Cloths in-use for wiping counters and other equipment surfaces shall be maintained dry or held between uses in a chemical sanitizer solution.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Containers used to scoop flour and breadings were stored in the food and ice scoop stored with handle in ice. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the food with their handles above the top of the food and the container.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Handle missing on bread warmer. Missing door handle inserts on two door reach in. Castors on speed rack were damaged. Rusted shelving in dry storage and coating on shelving coming off in reach in units. Doors not closing properly on right make unit. Door is completely missing on oven. Equipment shall be in a state of good repair and condition. REPEAT.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf) Several dishes with chips and metal bowls with cracks and cutting boards stained and scored and need to be replaced. Verification required by 4/27. Contact Daygan Shouse at (336) 704-3141.
- 4-205.10 Food Equipment, Certification and Classification (C) Rice cooker does not meet ANSI standard. food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute accredited certification program.

- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning necessary in bottoms of coolers on line and sides of cooking equipment. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.  
REPEAT
- 51 5-205.15 (B) Maintain a plumbing system in good repair. Water is slow to drain in women's restroom. A plumbing system shall be maintained in good repair.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Cleaning needed on floors under equipment and in floor drains under dishwashing area, walls throughout facility, and ceilings around ventilation. Physical facilities shall be maintained in good repair.