

Food Establishment Inspection Report

Score: 93.5

Establishment Name: IRIE RHYTHMS
Location Address: 3252 SILAS CREEK PARKWAY
City: WINSTON SALEM **State:** NC
Zip: 27103 **County:** 34 Forsyth
Permittee: MOORE HARMONY ENTERPRISES LLC
Telephone: (336) 768-0894
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034012315
 Inspection Re-Inspection
Date: 01 / 10 / 2017 **Status Code:** A
Time In: 03 : 15 ^{am} _{pm} **Time Out:** 07 : 15 ^{am} _{pm}
Total Time: 4 hrs 0 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 3
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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<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			4	2	0	<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			3	1.5	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<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			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<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			2	1	0	<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			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input checked="" 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			2	1	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<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			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<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			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							6.5			



Comment Addendum to Food Establishment Inspection Report

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 Permittee: MOORE HARMONY ENTERPRISES LLC
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Establishment ID: 3034012315
 Inspection Re-Inspection Date: 01/10/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: mhe@mooreharmony.com
 Email 2:
 Email 3:

Temperature Observations

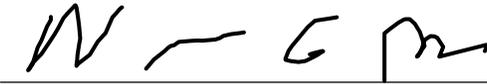
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Warren Moore 6/30/17	0	chicken	walk in cooler	44	hot water	3 comp sink	149
Beansoup	cooling wic	142	chicken curry	cooling wic	135	QA sanitizer	3 comp sink CDI	300
ox tails	rehat	208	tomatoes	wic	43	chicken curry	hot hold	180
rice	hot hold	146	cabbage	wic	42	goat soup	hot hold	136
cabbage	final cool	181	slaw mix	ric	38	beef pattie	hot hold	154
cabbage	hot hold	153	jerk chicken	make unit	40			
collards	hot hold	190	slaw	make unit	39			
ox tail	hot hold	192	tomatoes	make unit	39			

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Ramekins store on make unit had grease residue. Thoroughly wash, rinse, and sanitize before storing. CDI - Returned for washing. / 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - VERIFICATION REQUIRED BY 1/20/17 - Sanitizer concentration in sanitizer bucket, sanitizer bottle, and 3 compartment sink measured approximately 100 ppm QA. Instruction on bottle state to mix solution to a minimum of 200 ppm QA. Contact EHS when chemical tower is repaired. CDI - Sanitizer mixed by hand and measured approximately 250 ppm QA.
- 18 3-501.14 Cooling - P - Bean soup (142F) and chicken curry soup (135F-154F) cooling in walk in cooler were covered and would not have cooled in time to meet time/temperature parameters. Pan of jerk chicken (108F) was not cooled within two hours from 135F-70F. Cooling foods must cool from 135F-70F within two hours, and from 70F-45F within 4 hours. CDI - PIC used ice bath, stirred soups, and monitored temperature in order to cool foods properly. Bean soup and curry soup measured 50F before placing in walk in cooler. / Jerk chicken voluntarily discarded.
- 21 •3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - 0 points - Salted fish dated 1/2/17 in the walk in cooler. Refrigerated, ready to eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date of prep or the date of discard. If food is held at 41F or below, food may be held for a total of 7 days (day of prep is day 1). If food is held between 42F-45F, food may be held for a maximum of 4 days. CDI - Salted fish voluntarily discarded.

Person in Charge (Print & Sign): Warren *First* Moore *Last*



Regulatory Authority (Print & Sign): Carla *First* Day *Last*



REHS ID: 2405 - Day, Carla

Verification Required Date: 01 / 20 / 2017

REHS Contact Phone Number: (336) 703 - 3144



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- 31 3-501.15 Cooling Methods - PF - Repeat: In the walk in cooler, cooling foods were covered with lid. During the cooling process, loosely cover food to facilitate heat transfer. CDI - Foods placed in ice bath and stirred constantly to meet time/temperature requirements as documented in Item #18.
- 33 3-501.13 Thawing - C - 0 points - Frozen meat thawing in food pan with water. During thawing process, food may be thawed under running water (measuring a maximum of 70F), under refrigeration, or under one of the methods in 3-501.13. CDI - Meat placed in walk in cooler to thaw.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 points - One bottle of BBQ sauce and sugar were unlabeled. Label all working containers storing food or food ingredients.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Sanitizer solution in bucket visibly soiled. Solution shall be changed when it becomes soiled. CDI - Sanitizer solution discarded.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 points - Two small stacks of clam shell containers were not inverted. Single use to go containers not covered by original packaging or otherwise protected. Cover or invert single use articles.
- 45 4-205.10 Food Equipment, Certification and Classification - C - Milk and beverage crates used throughout facility to store miscellaneous items. These crates are not approved for use in the establishment. Discard and obtain storage bins which are approved for use in the facility. / 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Equipment repair/replacement necessary on: shelving in walk in cooler and next to walk in freezer (clean and evaluate for repair), PVC pipe wrapping in walk in cooler (it should be smooth and continuous), food pans (evaluate and replace any that are melted or cracking), tighten and seal right floor panel in walk in cooler, replace missing cam lock covers in walk in cooler and freezer, seal interior panel of make unit shroud, cutting board (stained - 4-501.12 Cutting Surfaces - C), and torn gaskets in make unit and upright cooler,
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C & 4-602.13 Nonfood Contact Surfaces - C - Equipment cleaning necessary: inside of top oven, legs of prep table, all shelving in establishment, and underneath cutting boards at steam table and make unit (cleaned during inspection).



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- 49 5-203.14 Backflow Prevention Device, When Required - P - Repeat - VERIFICATION REQUIRED 1/20/17 - CONTACT CARLA DAY WHEN COMPLETE - Backflow prevention is required at each water line leading into beverage dispensing equipment. In this facility: tea makers (3) and ice machine/soda fountain. If ice machine is air cooled, it does not require additional backflow prevention; however, documentation must be submitted. An ASSE 1022 may be installed at each water line including the ice machine. An ASSE 1024 may be installed at the ice machine water line.
- 52 5-501.113 Covering Receptacles - C - 0 points - Open recycle bin lid. Maintain closed. / 5-501.114 Using Drain Plugs - C - Drain plug missing on dumpster. Replace.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - 0 points - Ceiling tiles near hood are stained. Repair/Replace.
- 54 6-303.11 Intensity-Lighting - C - 0 points - Light levels at beverage self serve measure less than 20 foot candles. Increase lighting to measure a minimum of 20 foot candles.



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