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27 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan 210 C	

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	X [Toxic substances properly identified stored, & used	2	1	0	_ C] 54	X				Meets ventilation & lighting requirements; designated areas used	1][

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CRT GOLDEN LAMB	Establishment ID: 3034160014				
Location Address: 1515 GOLDEN LAMB COURT City: WINSTON SALEM State: NC County: 34 Forsyth Zip: 27105	Inspection □ Re-Inspection Comment Addendum Attached? □	Date: <u>04/18/2017</u> Status Code: <u>A</u> Category #: <u>IV</u>			
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System Permittee: CRT	Email 1: ^{crtgoldenlamb@yahoo.com} Email 2:				
Telephone: (336) 727-9119	Email 3:				

Temperature Observations								
ltem ServSafe	Location Angela Brown 9-2-20	Temp 00	Item Ambient	Location Upright freezer	Temp 2	Item	Location	Temp
Chili	Upright cooler	42	Ambient	Upright freezer 2	5			
Potato salad	Cooling, upright cooler	48						
Ham	Upright cooler	45						
Wash water	3-compartment sink	103						
Hot water	3-compartment sink	130						
T-stick	3-compartment sink	180						
Chlorine ppm	Bottle	100						

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.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat: Raw bacon on a baking tray 13 was stored above ready-to-eat food in the upright cooler. Raw animal products shall be stored to prevent cross-contamination and according to final cook temperature. CDI - Bacon relocated to the bottom shelf.

- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency C 0 pts Light soil buildup inside of the ice bin. Ice 14 machines shall be cleaned as often as necessary to prevent contamination. Clean frequently.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 0 pts - A few bowls/pans and the can opener blade were soiled and a few bowls were stained. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. Replace stained bowls. CDI - Soiled items sent to be rewashed.
- 3-501.14 Cooling P 0 pts A container of cooked rice started the cooling process at 11:00 AM and measured 81F at 1:30 PM. 18 Potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 4 hours from 135F to 45F. CDI -Rice discarded.

Person in Charge (Print & Sign):	First	Last	Darleen D. Seales
Regulatory Authority (Print & Sign): ^{Grayso}	First Hodge	Last	Grayoon Hodge REHST
REHS ID: 2554	- Hodge, Grayson		_ Verification Required Date: <u>Ø 4</u> / <u>2 7</u> / <u>2 Ø 1 7</u>
REHS Contact Phone Number: (33	<u>6)703</u> - <u>3383</u>		
North Carolina Department of Health		ublic Health Enviro opportunity employer.	nmental Health Section • Food Protection Program

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А IV Comment Addendum to Food Establishment Inspection Report

Establishment Name: CRT GOLDEN LAMB

Establishment ID: 3034160014

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.

- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition P A container of chili that was prepared on 4-4-17 exceeded it's discard date. An individual boiled egg was not date marked in the upright cooler. Food shall be date marked and can be held for a maximum of 7 days at 41F or below, or for a maximum of 4 days between 42-45F. CDI - Chili and egg discarded.
- 31 3-501.15 Cooling Methods PF 3 containers of cooked rice and other foods were being cooled in containers with tight-fitting plastic wrap. Potentially hazardous food shall be cooled in shallow pans with loosely-fitting lids/covers. CDI Plastic wrap peeled back to allow heat transfer.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C 2 bags of potatoes and two food shelves were less than 6 inches above the floor. Food shall be stored at least 6 inches above the floor. Relocate potatoes to shelving and adjust low shelves to be at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Crates used for the sanitizer vat and the shelf above the 3-compartment sink are severely chipping. Equipment and utensils shall be maintained in good repair. Replace/recondition.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature PF 0 pts The wash water of the 3-compartment sink measured 103F. Manual warewashing wash water shall be maintained at 110F or above, or at a temperature specified by the manufacturer. CDI Wash water adjusted to 112F.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C 0 pts Cleaning needed on the following: Salt tray above the microwave, lower shelving in dry storage, around the rolling cart and side of the 3-compartment sink, around the shelf above the prep sink, dusty milk crates that are used for storage, and around some of the utensils stored on the back hallway. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-202.13 Backflow Prevention, Air Gap P The drainpipes of the 3-compartment sink and ice machine extend below the flood rim of the floor sink. An air gap between the end of the drain pipe and the flood level rim of the plumbing fixture shall be at least twice the diameter of the drain pipe and may not be less than 1 inch. Cut or adjust pipes to create the air gap, similar to the prep sink drain pipe. Verification is required by 4-27-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc once the repair is complete.





Soell

Establishment Name: CRT GOLDEN LAMB

Establishment ID: 3034160014

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 6-201.11 Floors, Walls and Ceilings-Cleanability - C - A piece of the baseboard is missing in the mop sink room, wall paint is chipping above the prep sink and around both restroom handsinks, and recaulk around the base of both toilets. Floors, walls, and ceilings shall be smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed below and behind the ice machine. Wall cleaning needed above the 3-compartment sink. Floors, walls, and ceilings shall be kept clean.



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer.

Soell



Establishment Name: CRT GOLDEN LAMB

Establishment ID: <u>3034160014</u>

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.



Establishment Name: CRT GOLDEN LAMB

Establishment ID: 3034160014

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Spell