Establishment Name: CARVINS EARAD. THE         Establishment (D; :003011519)           Location Address: 318 SOUTH STRATFORD         State: NC         Date: 66 / 21 / 20 17 Status Code: A           Cip: WINSTON SALEM         County: 34 Forsyth         Time In: 10: 12.52 (S) (B) TIme Out 0.2: 15 (S) (B) (B) (B) (B) (B) (B) (B) (B) (B) (B	Food Establishment Inspection	Report		Score: <u>95</u>				
City:       WINSTON SALEM       State:       NC       Date:       Ø 6 / 2 1 / 2 0 1 7 Status Code:       A         Zp:       27:03       County:       34 Forsyth       Time In:       10:       2.9 2 mm       7 mm       m	Establishment Name: CARVING BOARD, THE		Establishment ID: 3034011519					
Zp:       27103       County: 34 Forsyth       Time In: 10: 25.5 mm Time Out: 02: 25.5 mm Time Out: 02: 25.5 mm Time Out: 02: 25.5 mm Total Time: 14 to 0 minutes         Permitte:       THE CARVING BOARD INC       Category #: W       Total Time: 14 to 0 minutes         Telephone:       (330) 748-9118       Category #: W       PDA Establishment Type: Full-Smoke Restanced         Wastewater System::       Municipal/Community       On-Site System       No. of Repeat Risk Factor/intervention Violations:         Foodborne liness Risk Factors and Public Health Intervention Sites or Jays.       Image: Category #: W       No. of Repeat Risk Factor/intervention Violations:         Main System States       Oncome Situs       our loss is is image.       Image: Category #: W       No. of Repeat Risk Factorintervention Violations:         Main System States       Oncome Situs       our loss is image.       Image: Category #: W       Image: Category #: W       No. of Risk Factorintervention Violations:         States       Main Category #: W       Image: Category #:	Location Address: <u>318 SOUTH STRATFORD</u>							
Zip:       2103       County:       34 Forsyth         Permitte:       THE CARVING BOARD INC       The In::       12::       25::       0         Collage       (38) 748-0118       The Carving Control of the Stateward Stateward Municipal/Community       On-Site System:       No.:       FDA Establishment Type:       Full Municipal/Community       On-Site System:         Water Supply:       Municipal/Community       On-Site Supply       Cont Rest Rest/Control Noilaitons:       4         Food former lineses Risk Factors and Public Health Intervention       Risk Factorian each of patients:       and rais of rais of patients:       and rais of rais of patients:         State of Control means to provide means to provide form the control on the sector of the sector and public Health Intervention:       Cond Rest/Patients:       and rais of rais of patients:         State of Control means to provide means to provide form the control on the sector of the sector of patients:       State of Control means to provide sector means to control on the sector of	City: WINSTON SALEM							
Permitte:       THE CARVING BOARD INC       Total Time:       4 his 0 minutes         Telephone:       (330) 748-0118       Category #:       //         Wastewater System:       Municipal/Community       On-Site System       No. of Risk Factor/Intervention Violations:       4         Water Supply:       XMUnicipal/Community       On-Site System       No. of Risk Factor/Intervention Violations:       4         No. of Risk Factor/Intervention Violations:       Mo. of Risk Factor/Intervention Violations:       6       Category #:       No. of Risk Factor/Intervention Violations:       4         No. of Risk Factor/Intervention Violations:       Good Healt Practices       Compliance Status       ontropic filling       0       Status       ontropic filling       0       Category #:       No. of Risk Factor/Intervention Violations:       4       Category #:       No. of Risk Factor/Intervention Violations:       0       Status       0       Total Time:       4       No. of Risk Factor/Intervention Violations:       0       Status       0       Total Time:       4       No. of Risk Factor/Intervention Violations:       0       Status       0       Status       0       Status       0       Total Time:       4       No. of Risk Factor/Intervention Violations:       0       Status       0       Status       0       Status       0		Time In: <u>10</u> : <u>25 ⊗ am</u> Time Out: <u>0 2</u> :						
Telephone:       (38) 748-9118       Category #: IV         Water Supply:       Municipal/Community       On-Site System:       No. of Risk Factor/Intervention Violations: 4         Water Supply:       Municipal/Community       On-Site Supply       No. of Risk Factor/Intervention Violations: 4         Footborne:       Intervention Violations:       Compares State       Or Risk Factor/Intervention Violations: 4         No. of Repeat Risk Factors and Public Health Interventions       Compares State       Or Compares State       Or Compares State         II III       Or Toke Interventions       Compares State       Or Compares State			Total Time: 4 hrs 0 minutes	·				
POA Establishment Type: advance metabolic Water Supply: [XMunicipal/Community ] On-Site Supply         FOA Establishment Type: advance metabolic metabolic metabolic			Category #: IV					
Water Supply:       KMunicipal/Community       Cended by stelling the status of			FDA Establishment Type: Full-Service Restaura	int				
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Bits factor:       Controlling Instructions that increase the server discover diverse diverse discover diverse discover diverse discover diverse discover diverse di diverse di diverse di diverse diverse di diverse diver	Water Supply: X Municipal/Community On-	Site Supply	No. of Repeat Risk Factor/Intervention V	olations:				
Supervision       262         1 M       C: C Present: Demonstration-Carification by accelerate program and perform duties       2       X       Pasteurized eggs used where required       1       <	Risk factors: Contributing factors that increase the chance of developing food	borne illness.	Good Retail Practices: Preventative measures to control the addition of p	Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,				
1       R       IC Present: Commonstantor-Certification by       Z       IC       Readerment, required       ICE(0)         28       Improve Health       ZCC       Water and lie from approved source       ZC(0)       ICE(0)         3       Improve Health       ZCC       Water and lie from approved source       ZC(0)       ICE(0)         3       Improve Integrity Prevention       Tempore Lie of reporting, restriction & exclusion       ICE(0)       ICE(0) </td <td>IN OUT N/A N/O Compliance Status</td> <td>OUT CDI R VR</td> <td>IN OUT N/A N/O Compliance Status</td> <td>OUT CDI R VR</td>	IN OUT N/A N/O Compliance Status	OUT CDI R VR	IN OUT N/A N/O Compliance Status	OUT CDI R VR				
Image: Field       262         Image: Field       263         Image: Field       263         Image: Field       263         Image: Field       263 <td></td> <td></td> <td></td> <td></td>								
2       Marsagement, employees krowledge:       3       0       1	□ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □							
3       B       Proper use of reporting. restriction & exclusion       Trice 0         Good Hygeinic Practicos       .2652, 2653       .2654         S       No discharge from eyes, nose or mouth       Trice 0          S       M       Proper eating, asting, drinking, or tobacco use       Trice 0          S       M       No discharge from eyes, nose or mouth       Trice 0          S       M       No discharge from eyes, nose or mouth       Trice 0          S       M       No discharge from eyes, nose or mouth       Trice 0          S       M       No bischarge from eyes, nose or mouth       Trice 0          S       M       No back properly valued exaccurate       Trice 0          Proventing Contamination by Hands 2652, 2653, 2654, 2656, 2557            S       Pood distant exat procedul arrower follower       Trice 0           S       Pood obtained from approved allower       Trice 1            S       Pood distant exat proceed from expression follower       Trice 1            S       Pood distante proceed fromeent exat proceent mountario exat trice 1								
Good Hygenc Practices       2652, 2653         4 Ø       Proper eating, stating, enricking, or tobacco use       2100         5 Ø       No discharge fore reges, nose or mouth       3200         5 Ø       No discharge fore reges, nose or mouth       3200         6 Ø       Hands clean & property washed       1200         7 Ø       No bare hands clean & property washed       1200         8 Ø       Hands clean & property washed       1200         9 Ø       Proventing Contamination by Hands       2652, 2653, 2655, 2656         9 Ø       Proventing Contamination by Hands       2620, 2653, 2656, 2657         9 Ø       Proventing Contamination by Hands       2632, 2653, 2656, 2657         9 Ø       Food tobained from approved source       2110       38         9 Ø       Food tobained from approved source       2110       38         9 Ø       Food obained from approved source       2110       38         12 D       Ø       Proper disposition of returned, previous year-tail       38         12 D       Proper disposition of returned, previous year-tail       3100       39         12 D       Proper disposition of returned, previous year-tail       3100       39         12 D       Proper disposition of returned, previous year-tail       3100<								
4       X       Proper eating, tasting, drinking, or tobacco use       210       X       A       equipment to tremperature control       100         5       X       No discharge from eyes, nose or mouth       100 <td< td=""><td></td><td></td><td>Dreney cooling methods used, edemusts</td><td></td></td<>			Dreney cooling methods used, edemusts					
5       No discharge from eyes, nose or mouth       10300         6       Approved thawing methods used       10200         7       Approved thawing methods used       10200         7       No bare hand contact with RTE foods or procenty followed       31300         8       Approved thawing methods used       10200         7       No bare hand contact with RTE foods or procenty followed       31300         8       No bare hand contact with RTE foods or procenty followed       31500         9       No bare hand contact with RTE foods or procenty followed       31500         9       Procention of cool distinguishing infection approved source       21100         9       Procention of cool distinguishing infection approved source       21100         10       Procention of cool disting the procent emperature       21100         11       Required records availables shellow tags       21100         12       Required records availables shellow tags       21100         13       Procentioned & analtized shellow tags       21100         14       Required records in or recordino approved standed shellow tags       21100         13       Proper discond of returned proviously stored       31280       In use utensils: properly stored       31280         14       Required records		210	equipment for temperature control					
Provening Containation UP hands (clean & property washed       2 (1)         1       Ands clean & property washed       2 (1)         2       Approved atternate procedure property followed       3 (2)         8       Another and contact with RTE foods or pre- approved atternate procedure property followed       3 (2)         8       Another and contact with RTE foods or pre- approved atternate procedure property followed       3 (2)         9       Another and contact with RTE foods or pre- approved atternate procedure property followed       3 (2)         9       Another and contact with RTE foods or pre- approved atternate procedure property followed       2 (3)         9       Another and contact with RTE foods or pre- approved atternate proceed with a propert washed       2 (3)         9       Another and contact with RTE foods or pre- approved atternate proceed with a propert washed       2 (3)         11       Code on good condition, safe & unabulterated       2 (1)       3 (3)       Propert atternate atternate with Approved Balance & antized       3 (3)         12       X       Propert disposition of returned, previously served.       3 (3)       Y       Wiping cloths: property stored       1 (2)         13       A       Propert disposition of returned, previously served.       3 (3)       Y       Y       Y       2 (3)       Y       Y       Y	5 🔀 🗌 No discharge from eyes, nose or mouth							
Image: Section of the property function of the property functing functing property function of the property functio	Preventing Contamination by Hands .2652, .2653, .2655, .2656							
Image: Second	6 🖾 🗆 Hands clean & properly washed	420 🗆 🗆 🗆						
8       Mandwashing sinks supplied & accessible       21 X X _         Approved Source       2653, 2655         9       X       Food obtained from approved source       21 0         9       X       Food obtained from approved source       21 0         11       X       Food obtained from approved source       21 0         11       X       Food obtained from approved source       21 0         11       X       Food obtained from approved source       21 0         12       X       Required records available: shellstock tags.       21 0         12       X       Required records available: shellstock tags.       21 0       38       Personal cleanliness       X 600       20         13       X       Food sparated & protected       16 0       16 0       16 0       16 0       16 0       16 0       16 0       16 0       16 0       16 0       16 0       16 0       16 0       17 0       18 0       16 0       17 0       18 0       18 0       19 0       18 0       19 0       10 0       10 0       10 0       10 0       10 0       10 0       10 0       10 0       10 0       10 0       10 0       10 0       10 0       10 0       10 0       10 0       10 0		31.50						
Approved Source       2653, 2655         9       X       Food obtained from approved source       210       Contamination prevented during food       210       X       Food obtained from approved source       210       X       X       Food obtaine destruction       253       X       X       Y       Food separated sprotected       310       X       Y <td>8  Handwashing sinks supplied &amp; accessible</td> <td>21 🗙 🗙 🗆 🗆</td> <td></td> <td></td>	8  Handwashing sinks supplied & accessible	21 🗙 🗙 🗆 🗆						
9       X       Food obtained from approved source       210          10       X       Food received at proper temperature       210          11       X       Food received at proper temperature       210          11       X       Food received at proper temperature       210          12       X       Personal cleanlines       X          12       X       Personal cleanlines       X          13       X       Food optimic records available: sheltstock tags.       210          14       X       Food-contact surfaces: cleaned & analtzed       33       X          14       X       Food-contact surfaces: cleaned & sanitzed       33       X          15       X       Proper disposition of returned, previously served, recordinged, & analf end            16       X       Proper cooling time & temperatures       313             19       X       Proper cooling time & temperatures       313        46       X			Insects & rodents not present; no unauthorized					
10       X       Pood received at proper temperature       2110       Image: Consumer Advances of temperature       2110       Image: Consumer Advances of temperature       X       Personal cleantifiess       X       X       Image: Consumer Advances of temperature       X       Image: Consumer Advances of tempera		210	27 Contamination prevented during food					
11       X       Food in good condition, safe & unadulterated       21.0          12       X       Required records available: shellstock tags, parasite destruction       2653, 2654         13       X        Food of separated & protected       39.8       Washing fruits & vegetables       18.90          13       X        Food-contact surfaces: cleaned & sanitized       31.8        19.80          15       X       Proper disposition of returned, previously served, recorditioned, & unsale food       18.8        19.80           16        X       Proper cooking time & temperature       2653         19.80          19.80         19.80         19.80         19.80         19.80         19.80         19.80         19.80         19.80         19.80         19.80         19.80         19.80         19.80	10 X   Image: Food received at proper temperature	210	preparation, storage & display					
12       Image: Struction       21       1         Protection from Contamination       2653, 2654         13       Image: Structure Struct		210		-+++++++				
Proper Use of Utensils       2633, 2634         13 <ul> <li></li></ul>		21000						
14       X       Food-contact surfaces: cleaned & sanitized       3       X       In-use utensils: properly stored       1       1       X       In-use utensils: properly stored       1       1       X       In-use utensils: properly stored       1       1       1       X       In-use utensils: properly stored       1       1       1       1       X       In-use utensils: properly stored       1 <td< td=""><td></td><td colspan="5"></td></td<>								
15       M       Proper disposition of returned, previously served, 210       42       M       Otensity, equipment & intens: propeny stored, 118(0)       Image: propenditioned, & unsafe food         16       Image: Model Mark Stress       Single-use & single-service articles: propeny       Image: Single-use & single-service articles: propeny<				105 🗙 🗆 🗆 🗆				
15 Image: seconditioned, & unsafe food   Potentially Hazardous Food Time/Temperature 2653   16 Image: seconditioned, & unsafe food   16 Image: seconditioned, & unsafe food   17 Image: seconditioned, & unsafe food   17 Image: seconditioned, & unsafe food   17 Image: seconditioned, & unsafe food   18 Image: seconditioned, & unsafe food   19 Image: seconditioned, & unsafe food   19 Image: seconditioned, & unsafe food   10 Image: seconditioned, & unsafe food   10 Image: seconditioned, & unsafe food   17 Image: seconditioned, & unsafe food   18 Image: seconditioned, & unsafe food   19 Image: seconditioned, & unsafe food   20 Image: seconditioned, & unsafe food   21 Image: seconditioned, & unsafe   20 Image: seconditioned, & unsafe   21 Image: seconditioned, & unsafe   20 Image: seconditioned, & unsafe   21 Image: seconditioned, & unsafe   22 Image: seconditioned, & unsafe   23 Image: seconditioned, & unsafe   24 Image: seconditioned, & unsafe   23 Image: seconditioned, & unsafe   24 Image: seconditioned, & unsafe   25 Image: seconditioned, & unsafe   26 Image: seconditioned, & unsafe  <			42 Utensils, equipment & linens: properly stored,					
16       Image: construction of the state state of the state of the state of the state of the s	reconditioned, & unsafe food		Single-use & single-service articles: properly					
17								
18       Image: Construct and proceeded of the there and the property designed in thepropred Procedures in the property designed in								
19       Image: Constructed, & used       Image: Constructed, & used       Image: Constructed, & used         19       Image: Constructed, & used       Image: Constructed, & used </td <td></td> <td></td> <td>Equipment, food &amp; non-food contact surfaces</td> <td></td>			Equipment, food & non-food contact surfaces					
1       2       1			constructed, & used					
21       X       Proper date marking & disposition       3       13       Physical Facilities       .2654, .2655, .2656         22       X       Time as a public health control: procedures &       21       Hot & cold water available; adequate pressure       21       Image: Consumer Advisory       .2653         23       X       Consumer advisory provided for raw or undercooked foods       163       Image: Consumer Advisory       .2653       .2654       .2653       .2654       .2653       .2654       .2653       .2654       .2653       .2654       .2654       .2654       .2654       .2654       .2654       .2654       .2653       .2654       .2653       .2653       .2653       .2653       .2653       .2653       .2657       .2653       .2653       .2653       .2653       .2653       .2654       .2653       .2654       .2654       .2654       .2654       .2654       .2656       .2656       .2656       .2653       .2653       .2653       .2653       .265			used; test strips					
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22       1       1       records       21       1		+ $+$ $+$ $+$ $+$ $+$ $+$						
23       Consumer advisory provided for raw or undercooked foods       103         Highly Susceptible Populations       .2653         24       Pasteurized foods used; prohibited foods not offered       3150         24       .2653, .2657         25       .2653         26       X       Food additives: approved & properly used       1050         26       X       Toxic substances properly identified stored, & used       2X       X         26       X       Toxic substances properly identified stored, & used       2X       X       Meets ventilation & lighting requirements; designated areas used       103       103       X       X								
Highly Susceptible Populations       .2653         24       Image: Second addition of the second addition of	22 Consumer advisory provided for raw or							
24       A       Pasteurized foods used; prohibited foods not offered       3       3       5       X       A cleaned       1       0       0       1       0								
Chemical       .2653, .2657       52 × · · · · · · · · · · · · · · · · · ·	24 Pasteurized foods used; prohibited foods not	31.50						
26       X       Toxic substances properly identified stored, & used       X       X       A       Meets ventilation & lighting requirements; designated areas used       1       X       0         Conformance with Approved Procedures       .2653, .2654, .2658       .2654, .2658       .2654, .2658       .2654	Chemical .2653, .2657							
20     Image: Substances property identified stored, a used     Image: Substances property identi	25 C K Food additives: approved & properly used							
	26 C X X X X X X X X X X X X X X X X X X	2×0×	54     Meets ventilation & lighting requirements;       designated areas used	1 0.5 🕱 🗆 🗆				
	Compliance with variance, aposialized process	210	Total Deduction	IS: 5				

applys

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer. • Food Protection Program CR Off • Grage 1 of \_\_\_\_\_ Food Establishment Inspection Report, 3/2013

## Comment Addendum to Food Establishment Inspection Report

Establishment Name	· CARVING BOARD, THE
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Establishment ID: 3034011519

Location Ad	dress: 318 SOUTH STRATE	ORD
City: WINST	ON SALEM	State: NC
County: 34	Forsyth	Zip:
Wastewater S	ystem: 🛛 Municipal/Community	On-Site System
Water Supply:	🗙 Municipal/Community	On-Site System
Permittee:	THE CARVING BOARD INC	
Telephone:	(336) 748-9118	

# ⊠Inspection □Re-Inspection Da

Date: 06/21/20	017
Status Code:	A
Category #:	IV

Spell

Email	1:
Email	2:

Email 3:

Temperature Observations								
ltem ServSafe	Location Alfonso Mata 5-3-21	Temp 00	Item Sliced tom	Location Sandwich make unit	Temp 41	ltem Chicken	Location Display cooler 1	Temp 45
Hot water	3 comp sink	158	Ham	Reach-in	41	Caesar Salad	Display cooler 3	45
Quat sani	3 comp sink	200	Shelled egg	Delivery	43	Bow tie pasta	Display cooler 3	44
Hot water	Dishmachine	172	Pepper mix	Reach-in	42			
Turkey soup	Cooling	75	Turk soup	Hot hold	168			
Egg salad	Walk-in	43	Tom soup	Hot hold	170			
Chicken salad	Walk-in	45	Noodles	Display cooler 1	43			
Sliced tom	Walk-in	45	Meatballs	Display cooler 1	44			

#### **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.

8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handsink in kitchen prep area blocked by large rolling trash can. Although food delivery in progress, do not move trash can to block handwashing sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Trash can moved to wall opposite handwashing sink. 0 pts

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P Stacked plastic lexan pans in dish machine room with sticker residue left on outsides of containers. Remove sticker residue prior to washing, rinsing, and sanitizing. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed. 0 pts
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P The following foods in the middle display cooler found above 45F: Bow tie pasta 48-51F, noodles salad with sliced tomato 45-52F, spinach salad 50-57F, macaroni salad 46-49F, egg salad 46-47F, and potato salad 49-50F. Potentially hazardous food shall be held cold at 45F and below. (As of January 1st, 2019 41F and below). CDI: All foods had been placed in display cooler 1.5 hours prior, removed from display cooler to walk-in cooler to chill.

Person in Charge (Print & Sign):	Alfonso	First	Mata	Last	ATT 4 50-7	ABA	F	<i>7</i> ~
Regulatory Authority (Print & Sign	): <sup>Christy</sup>	First	Whitley	Last	Christy	WAAS	len	REHSI
REHS ID	2610	- Whitley Christy	/		Verification Required D	Date:/	$\overline{\gamma}$	
REHS Contact Phone Number	r: ( <u>33</u>	<u>6)703-315</u>	57					
North Carolina Department	of Health &			ublic Health   Enviror pportunity employer.	mental Health Section • F	Food Protection	ı Prograr	n Kore
Page 2 of 4 Food Establishment Inspection Report, 3/2013								

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CARVING BOARD, THE

Establishment ID: 3034011519

### 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.

- 7-201.11 Separation-Storage P One wet wiping cloth bucket of sanitizer stored on prep table in between make unit and slicer, and one stored in dish area on prep table above dessert tray and topping tray. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating chemicals, or storing them in area that is not above food, equipment, etc. CDI: Buckets relocated. // 7-204.11 Sanitizers, Criteria-Chemicals P Wet wiping cloth bucket of sanitizer measuring 0ppm. Recommend soaking dry towels in sanitizer solution, discard solution, and obtaining new solution. Chemical sanitizer and other chemical antimicrobials applied to food contact surfaces shall be meet the requires specified in 40 CFR 180 .940 for Quat 200-400ppm, or as specified by manufacturer's label. CDI: Sanitizer remade and measured 200ppm.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest C Remove (few) dead bug accumulation from light fixtures in kitchen and dish machine area. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C REPEAT: Ice bin at front counter observed with lid off during inspection. Maintain lid on ice bin when not in use. Several foods in walk-in cooler without lids/covering. Food shall be protected from contamination by storing the food where it is not exposed to contamination during storage.
- 38 2-402.11 Effectiveness-Hair Restraints C REPEAT: One food employee separating chicken not wearing hair restraint. A couple food employees working at front line handling foods not wearing hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.
- 41 3-304.12 In-Use Utensils, Between-Use Storage C One scoop handle being stored in contact with flour. During pauses in food preparation or dispensing, utensils shall be stored in a food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon. 0 pts
- 42 4-901.11 Equipment and Utensils, Air-Drying Required C Several stacks of plates, bowls, and lexan containers being stored clean, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C Stacks of bowls at front line and on clean utensil shelving stored with food contact surface exposed. Ice bucket being stored with interior of bucket exposed. Whisks, spoons, spatulas, etc being stored in containers with food contact surface exposed (upright out of container). Cleaned equipment and utensils shall be stored covered or inverted, to prevent contamination of food contact surface during storage.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Cutting boards with wet wiping cloths being stored underneath cutting board. Recommend obtain pads/mats/grips for cutting boards so cutting boards do not slip. Gaskets are torn on reach-in cooler door, and all 3 doors of sandwich make-unit reach-in. Cut exposed screw threads to 2.5 exposed threads, or cap, in walk-in freezer. Display cooler 2 (middle) measuring ambient air temperature (with food in display cooler) at 52F. Remeasured at 44.9F ambient air should be maintaining 41F. Repair/Ensure equipment is functioning properly and to temperature. Equipment shall be maintained cleanable and in good repair. 0 pts





### Comment Addendum to Food Establishment Inspection Report

Establishment Name: CARVING BOARD, THE

Establishment ID: 3034011519

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	e.

- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C Additional cleaning needed on dry shelving in kitchen area and some cabinets at front line need to be wiped out. Remove dust build up from ice bucket hook. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and other debris. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability C REPEAT: Recaulk base of toilet in men's restroom to floor. Recaulk handwashing sink to wall. Floors, walls, and ceilings shall be designed, constructed and installed to be smooth and easily cleanable. 0 pts
- 6-303.11 Intensity-Lighting C Lighting measured low in the following areas (measured in foot candles): 22 at microwave (front line), 35 slicers (front line), sandwich prep/make unit 35, tea dispensers 30, and grill line 35-50. Lighting insenity shall be increased to meet at least 50 foot candles at a surface where a food employee is working with food, equipment/utensils where employee safety is a factor. 0 pts





**√** Spell Establishment Name: CARVING BOARD, THE

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