

Food Establishment Inspection Report

Score: 92

Establishment Name: 4TH STREET FILLING STATION

Establishment ID: 3034011212

Location Address: 871 W 4TH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 08 / 2017 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 02 : 30 ⁰ am ⁰ pm Time Out: 05 : 15 ⁰ am ⁰ pm

Permittee: VLASIS RESTAURANT INC

Total Time: 2 hrs 45 minutes

Telephone: (336) 724-7600

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 2

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.										
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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
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	
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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	X	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			X	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	

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	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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			X	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			X	03	0	
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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			X	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	X	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	X	
Total Deductions: 8										



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Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: VLASIS RESTAURANT INC

Telephone: (336) 724-7600

☒ Inspection ☐ Re-Inspection Date: 08/08/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: thefillingstn1@aol.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken salad	make unit top	44	tomato soup	hot well	192	mahi mix	walk in	49
tomato	make unit top	42	chili	hot well	201	walk in	ambient air	48
black bean	make unit top	42	pasta	salad cooler	44	make unit	ambient air	49
tomato	ice bath	44	melons (cut)	salad cooler	43	tomato	make unit bottom	48
oysters	ice bath	44	rice	walk in	51	hot water	three comp sink	160
beef	low boy	40	chicken salad	walk in	48	sanitizer	dish machine (ppm)	100
burgers	low boy	40	black bean	walk in	48	Sanitizer	three comp sink (ppm)	200
crab meat mix	low boy	41	sausage	walk in	48	Nicole	10-30-19	0

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.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Potentially hazardous foods in reach in portion of make unit by pizza ovens at 47F including cut tomatoes Unit was holding with a 49F ambient air temperature. / Walk in cooler was running warm with an ambient air temperature of 48F. Potentially hazardous foods in the unit were ranging from 47 - 51F including cooked pasta, rice, crab salad, and sliced deli meats. / Potentially hazardous cold held foods must be kept at 45F or lower at all times. Cold held foods will be required to be at 41F and lower as of January 1st 2019. / CDI: Employees discarded all potentially hazardous foods over 45F in the cooler units, Repair persons were called and repaired the units during the inspection providing an ambient air temperature of less than 43F in both units.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF REPEAT: Consumer advisory on lunch and dinner menus has the needed reminder stating that foods that are undercooked or raw may cause increase risk of food borne illness. However the menu does not have any striking or markings tying the advisory to food that are offered undercooked or raw. Add these markings to any items on the menu that are offered raw or undercooked. Contact Joseph Chrobak at Chrobajb@forsyth.cc or (336) 703-3164 at no later than 8/18/2017 for verification of menu being addressed.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Wire shelving in walk in cooler is chipped and rusted and needs to be replaced./ Front of door of walk in cooler is bending outward at the bottom and needs to be repaired./ Two cracks present in the front and back left side of the scrap sink at the dish machine, Have cracks welded and sanded smooth to allow for easy cleaning and to slow damage. / Cutting board at make unit by pizza ovens is badly stained and has deep cuts in it, Replace or recondition the cutting board. // 4-205.10 Food Equipment, Certification and Classification - C One upright two door glass cooler in kitchen is rated for holding non potentially hazardous foods that are packaged only. Currently lettuce mix, pasta salad, and other ready to eat foods are stored in the unit. Rearrange coolers to only keep non potentially hazardous packaged goods in this cooler or replace with an ANSI multi food use approval. Contact health department before any purchase for review of specifications

First

Last

Person in Charge (Print & Sign):

First

Last

Regulatory Authority (Print & Sign): Joseph

Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 08 / 18 / 2017

REHS Contact Phone Number: (336) 703-3164



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Clean inside cabinets of deep fryers and on pizza oven beside the deep fryers to remove excessive grease build up. / Cleaning needed on undersides of service table shelves as dust and grease is accumulating on the shelves and on exposed wires. / Non food contact surfaces shall be kept clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P REPEAT: Back flow prevention for continuous pressure applications required at outside can wash as a on/off spray nozzle is connected to the hose. Either keep the hose disconnected when ever it is used or have the backflow prevention devices affixed to the hose bibbs. Train employees to take off hose whenever they are finished using it otherwise a backflow preventer will be required to prevent potential backsiphonage into water supply. Turning off the hose alone is not adequate protection of the water supply. CDI: Spray nozzle removed during inspection.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Three compartment sink has been pulled away from wall to allow for past repair work, recaulk the sink to the wall. / Repair area around ceiling AC unit as it is building up condensation and is not easily an easily cleaned surface. / Repeat: Recaulk the soiled drainboard of the dish machine to the wall as old caulking is tearing and heavy mold build up is accumulating. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on wall under prep tables where potatoes are stored to remove staining. / Cleaning needed on walls under and above dish machine drainboards to remove mold - mildew accumulation. / Clean walls, door frame, and ceiling around back door to remove dripping black build up./ Physical facilities shall be kept clean and in good repair.
- 54 6-202.11 Light Bulbs, Protective Shielding - C Replace broken light shield in kitchen above prep tables to the left of grill hoods. // Lighting unable to be checked due to light meter not functioning. Review previous report and address lighting issues where previously noted.



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✓
Spell



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Spell

