

Food Establishment Inspection Report

Score: 91.5

Establishment Name: COURTYARD BY MARRIOTT

Establishment ID: 3034011957

Location Address: 1600 WESTBROOK PLAZA

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 11 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 08 : 45 am pm Time Out: 12 : 00 am pm

Permittee: APPLE EIGHT SERVICES, LLC

Total Time: 3 hrs 15 minutes

Telephone: (336) 760-5777

Category #: III

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: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0	<input checked="" 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	
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input checked="" type="checkbox"/>	13	0	<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	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input checked="" type="checkbox"/>	0	<input checked="" 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	

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	<input checked="" type="checkbox"/>	
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	2	<input checked="" type="checkbox"/>	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	<input checked="" type="checkbox"/>	
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	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	<input checked="" type="checkbox"/>	
Total Deductions:					8.5			



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 Water Supply: Municipal/Community On-Site System
 Permittee: APPLE EIGHT SERVICES, LLC
 Telephone: (336) 760-5777

Establishment ID: 3034011957
 Inspection Re-Inspection Date: 10/11/2017
 Comment Addendum Attached? Status Code: A
 Category #: III
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
SERV SAFE	S COMS	5/19/19	00	CHX SALD	LO BOY	44		
HOT WATER	3 COMP	136	OATMEAL	HH	163			
SANI	3 COMP-QAC	200	MELONS	GRB N GO	43			
SANI	DISH-HW	161	MILK	RIC FRONT	50			
CUT MLN	MAKE TOP	42	1/2 N 1/2	RIC FRONT	53			
DELI SAND	MAKE TOP	52	SL HAM	NAKED COOLER	43			
GRILL CHX	LO BOY	40	SOUP	WIC	39			
ROAST BF	LO BOY	41	QUINOA	WIC	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.

8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-Observed handwashing sink at front of house blocked by beverage urns. Handwashing sinks shall remain accessible at all times. CDI-Urns relocated during inspection.//6-301.11 Handwashing Cleanser, Availability - PF-No hand soap available in women's employee restroom. Hand soap shall be accessible at all times. CDI-Handsoap provided during inspection.



20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Repeat-Measured milk (50F) and half and half (53F) above 45F in reach-in cooler at front of house. Ambient temperature of the unit measured 53F. Potentially hazardous foods shall measure 45F or below during cold-holding. CDI-Milk, half and half, and all other potentially hazardous food items discarded.

NOTE: EFFECTIVE JANUARY 2019, THE COLD-HOLDING REQUIREMENT WILL BE 41F OR BELOW.

21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Repeat-Observed soup, sliced turkey, sliced ham, cut melons, shredded lettuce not dated in walk-in cooler and lo boy units. Ready-to-eat, potentially hazardous foods shall be dated to indicate the day or prep or discard. CDI-Products discarded.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed salsa dated for 9/12/2017, exceeding time/temperature requirements. Ready-to-eat, potentially hazardous foods shall be discarded once they exceed time/temperature requirements. CDI-Discarded/*Date labeling system is inconsistent and varies between food employees. Some staff are writing prep day and some discard date. Date labeling procedure shall be implemented and consistently adhered to by all food employees.

Lock Text



Person in Charge (Print & Sign): First SUMMER Last COMBS

Regulatory Authority (Print & Sign): First JENNIFER Last BROWN

X

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 10 / 18 / 2017

REHS Contact Phone Number: (336) 703 - 3131



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



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- 26 7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria - P-No test strips available for vegetable wash station to verify concentration. Chemicals used to wash or peel raw, whole fruits and vegetables shall meet the requirements specified in 21 CFR 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables. CDI-Test strips for vegetables were located after inspection was complete.
- 31 3-501.15 Cooling Methods - PF-Measured wrapped croissant sandwiches cooling in opened make top unit behind front of house line at 49-52F. Sandwiches extended beyond top of pan. When cooling, products shall be placed in equipment capable of rapid cooling. CDI-Sandwiches placed in walk-in cooler to continue cooling.//4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF-Ambient temperature of reach-in cooler behind front of house is 53F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3 of the Food Code. All potentially hazardous items removed from the unit. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLIANCE.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Observed multiple boxes of food stored on the floor and under shelving of the walk-in freezer. To protect from contamination, food shall be stored at least 6 inches above the floor. 0 points
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed wet wiping cloths used to wipe counters stored on prep surfaces in front of the house and back of the house. Wet wiping cloths used to wipe counters and equipment, shall be placed in a sanitizing solution when not in use. 0 points.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Observed substantial water under front of house cutting board. Observed clean plastic containers stacked wet on clean equipment rack. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed several clean baking pans stored on the floor behind ice machine and grill line. Cleaned equipment and utensils shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 6 inches above the floor. 0 points.
- 45 4-501.12 Cutting Surfaces - C-Front of house cutting board is heavily scored. Cutting boards shall be resurfaced or replaced when they can no longer be effectively cleaned and sanitized. Resurface or replace.//4-205.10 Food Equipment, Certification and Classification - C-"Naked" reach-in cooler in kitchen is NSF approved but specifications for the equipment only allow for use with pre-packaged potentially hazardous food items. Observed raw shell eggs, opened cartons of liquid eggs, prepped potentially hazardous food stored in the unit. 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 (ANSI)-accredited certification program.//
4-501.11 Good
Repair and Proper Adjustment-Equipment - C-Substantial condensation build up on line in walk-in freezer. Equipment shall be
- 46 4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature - PF-Wash water gauge for hot water sanitizing machine is not exceeding 135F. Manufacturer specifications require 150F wash temperature. The temperature of the wash solution in spray type warewashers that use hot water to sanitize may not be less than 150F for a stationary rack, dual temperature machine. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLIANCE.//4-302.14 Sanitizing Solutions, Testing Devices - PF-No QAC test strips available to test sanitizer at 3 compartment sink. A test kit or other device that accurately measures the concentration in MG/L of SANITIZING solutions shall be provided. CDI-Test strips for QAC was located after inspection was complete.



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- 51 5-501.17 Toilet Room Receptacle, Covered - C-Covered receptacle needed in women's restroom. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. Provide receptacle. 0 points.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C-Repair leak from ceiling vent and water damaged ceiling in dining room. Physical facilities shall be maintained in good repair. 0 points
- 54 6-303.11 Intensity-Lighting - C-No lighting in right corner of dry storage room. Replace burned out bulbs. Lighting shall measure 10FC in dry storage rooms. Increase lighting and replace burned out bulbs. 0 points

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Spell



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