

# Food Establishment Inspection Report

Score: 96

Establishment Name: DOWNTOWN DELI & CAFE

Establishment ID: 3034011980

Location Address: 1 WEST 4TH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12 / 08 / 2017 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 01 : 10 <sup>am</sup> <sub>pm</sub> Time Out: 03 : 50 <sup>am</sup> <sub>pm</sub>

Total Time: 2 hrs 40 minutes

Permittee: TRIHARD, INC.

Category #: IV

Telephone: (336) 721-1750

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 5

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

No. of Repeat Risk Factor/Intervention Violations: 0

| 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 |
| <b>Supervision</b> .2652   |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | 2   | 0   |   |    |
| <b>Employee Health</b> .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 |    |
| <b>Good Hygienic Practices</b> .2652, .2653  |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 4  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  | 2   | 1   |   |    |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | 1   | 03  | 0 |    |
| <b>Preventing Contamination by Hands</b> .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 |    |
| <b>Approved Source</b> .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 |    |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 13   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food separated & protected   |  |  | 3   | 13  |   |    |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3   | 13  |   |    |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | 2   | 1   | 0 |    |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooling time & temperatures   |  |  | 3   |     | 0 |    |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | 3   | 13  | 0 |    |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3   | 13  | 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 |    |
| <b>Consumer Advisory</b> .2653   |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 23   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Consumer advisory provided for raw or undercooked foods                                      |  |  | 1   | 03  | 0 |    |
| <b>Highly Susceptible Populations</b> .2653  |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  | 3   | 13  | 0 |    |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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   |     | 0 |    |
| <b>Conformance with Approved Procedures</b> .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 |
| <b>Safe Food and Water</b> .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 |    |
| <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |  |  |     |     |   |    |
| 31   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | 1   | 03  |   |    |
| 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 |    |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |  |  |     |     |   |    |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | 2   | 1   | 0 |    |
| <b>Prevention of Food Contamination</b> .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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  |     | 03  |   |    |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | 1   | 03  | 0 |    |
| <b>Proper Use of Utensils</b> .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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | 1   |     | 0 |    |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | 1   | 03  | 0 |    |
| <b>Utensils and Equipment</b> .2653, .2654, .2663  |                                     |                                     |                                     |   |  |  |     |     |   |    |
| 45   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  | 2   | 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   |  |  | 1   | 03  |   |    |
| <b>Physical Facilities</b> .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   |  |  | 2   | 1   |   |    |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | 1   | 03  | 0 |    |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1   | 03  | 0 |    |
| Total Deductions: <u>4</u>   |                                     |                                     |                                     |   |  |  |     |     |   |    |



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DHHS is an equal opportunity employer.



# Comment Addendum to Food Establishment Inspection Report

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Location Address: 1 WEST 4TH STREET

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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

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

Permittee: TRIHARD, INC.

Telephone: (336) 721-1750

Establishment ID: 3034011980

☒ Inspection ☐ Re-Inspection Date: 12/08/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: leecharleville@yahoo.com

Email 2:

Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

| Item<br>ServSafe | Location<br>L. Charleville 8-25-19 | Temp<br>00 | Item<br>Chlorine ppm | Location<br>Bucket      | Temp<br>0 | Item<br>Hot water | Location<br>Handsink | Temp<br>105 |
|------------------|------------------------------------|------------|----------------------|-------------------------|-----------|-------------------|----------------------|-------------|
| Turkey           | Make unit                          | 40         | Gravy                | Cooling, upright cooler | 86        | Wash water        | 3-compartment sink   | 110         |
| Lettuce          | Make unit                          | 43         | Chicken              | Final cook              | 178       | Hamburger         | Hot hold             | 146         |
| Lettuce          | Salad bar                          | 44         | Hamburger            | Walk-in cooler          | 42        | Mushrooms         | Hot hold             | 158         |
| Eggs             | Salad bar                          | 41         | Slaw                 | Walk-in cooler          | 41        | Chicken           | Hot hold             | 155         |
| Soup             | Hot hold                           | 137        | Ambient              | Upright cooler          | 42        | Ham               | Reach-in cooler      | 40          |
| Hot water        | 3-compartment sink                 | 128        | Slaw                 | Make unit 2             | 43        | Ambient           | Beverage cooler      | 40          |
| Chlorine ppm     | 3-compartment sink                 | 100        | Turkey               | Make unit 2             | 42        | Veggies           | Cooling              | 56          |

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - 0 pts - One employee was observed chewing gum near the front make unit. Food employees shall only eat, drink, or chew gum in designated areas where the contamination of food and equipment can not result. CDI - Employee discarded gum.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0 pts - One container of raw sausage patties were stored above raw eggs in the reach-in cooler. Raw animal products shall be stored according to final cook temperature and to prevent cross-contamination. CDI - Sausage relocated to the bottom shelf.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 0 pts - The can opener blade and a container were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Blade and container washed, rinsed, and sanitized. "

Lock  
Text



Person in Charge (Print & Sign): *First* Scott *Last* Nifong

Regulatory Authority (Print & Sign): *First* Grayson *Last* Hodge

*Scott Nifong*  
*Grayson Hodge REHST*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 18 3-501.14 Cooling - P - A container of gravy was not cooled from 135F to 70F within 2 hours. Potentially hazardous food shall be cooled from 135F to 70F within 2 hours and from 70F to 45F within 4 hours (total of 6 hours). CDI - Gravy discarded.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P - The chlorine sanitizer in the 3-compartment sink and a sanitizer bottle measured over 200 ppm chlorine. Chlorine sanitizers shall be maintained between 50-200 ppm chlorine or according to the manufacturer's instructions. CDI - Sanitizer concentrations adjusted to 100 ppm chlorine.
- 31 3-501.15 Cooling Methods - PF - 0 pts - A couple containers of food were cooling in deep pans with tight-fitting plastic wrap as a cover. Potentially hazardous food shall be cooled in shallow containers with loosely fitting lids, or by other effective methods. CDI - Plastic wrap peeled back and containers relocated to the walk-in freezer to finish cooling.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat: Chlorine sanitizer measured 0 ppm and the bucket was sitting on a prep surface. 3 wet wiping cloths were stored out of solution during the inspection. Wet wiping cloths shall be stored submerged in an effective sanitizer and bucket stored to prevent contamination of food and clean equipment and off the floor. CDI: Bucket re-made to 100 ppm. Change procedure to get towels wet in effective sanitizer first, then replace solution with fresh sanitizer to maintain effectiveness for longer periods of time.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Around 4 small plastic containers without handles were being reused as in-use scoops. Single-service articles shall not be reused. Recommend obtaining multi-use scoops with handles. CDI - Plastic containers discarded.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - 0 pts - Cleaning is needed inside of the small upright cooler near the ice machine, inside of the clean utensil bin, inside of the ice scoop mount, and around the outside of 2 plastic containers in clean dish storage. Nonfood contact surfaces of equipment and utensils shall be maintained clean.
- 49 5-205.15 System Maintained in Good Repair - C - 0 pts - A small drip leak is present at the faucet of the handsink beside of the ice machine. Plumbing systems shall be maintained in good repair.

✓  
Spell



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