

Food Establishment Inspection Report

Score: 93

Establishment Name: TRADE ST. DINER

Establishment ID: 3034012502

Location Address: 529 N TRADE ST.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 22 / 2018 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 11 : 50 ☒ am ☐ pm Time Out: 03 : 30 ☒ am ☐ pm

Permittee: TRADE ST. DINER, INC.

Total Time: 3 hrs 40 minutes

Telephone: (336) 999-8977

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: 3

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			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions: <u>7</u>										



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Location Address: 529 N TRADE ST.

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: TRADE ST. DINER, INC.

Telephone: (336) 999-8977

Establishment ID: 3034012502

☒ Inspection ☐ Re-Inspection Date: 06/22/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: freddycklee@gmail.com

Email 2:

Email 3:

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Mary Allison	3/6/19	0	lettuce	salad make unit	45			
John Tharp	9/12/21	0	tomatoes	salad make unit	44			
Santizier (CI)	dish machine (ppm)	50	chicken	final cook	192			
hot water	three comp sink	152	pimento	make unit	41			
Collards	steam well	142	hummus	make unit	43			
chicken stock	steam well	143	mac and	make unit	42			
tomato soup	steam well	140	melons	make unit	45			
eggs	salad make unit	45						

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.

- 13 3-304.15 (A) Gloves, Use Limitation - P Repeat: Employee touched hat and adjusted shirt with gloved hands at start of inspection and started to handle utensils immediately after. Employees must discard gloves whenever they are soiled and must wash hands. Employee discarded gloves and correctly washed hands when informed of issue. Educate and monitor employees on actions that require change of gloves and handwashing including touching hair, face, and personal items. .
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: Tomatoes, cooked onion, and lettuce in ice bath at front line at 61F. / Pasta salad in make unit over rim of pan and at 60F. / One bin of Conserva on cutting board on make unit at 62F. / All potentially hazardous foods in walk in cooler at 51 - 55F with cooler at an air temperature of 51F. Foods included, cooked ribeye, conserva, stocks, soups, cooked beans, bean salads, lamb, salmon, swordfish, mac and cheese, collards, and other cooked foods. Staff stated many of the foods had been held at least overnight. // Potentially hazardous foods held cold must be kept at 45F and lower at all times. Potentially hazardous foods must be at 41F and lower starting January 1st 2019. // CDI: Ice baths were adjusted to have more ice and water and warm foods were moved to reach in coolers to drop in temperature. Foods that had been held overnight in walk in cooler and were above 45F were
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P All buckets of QAC sanitizer solution at 500ppm concentration. Employees are adding pellets of sanitizers to buckets and are not adding enough water to attain the manufacturers recommended 150-400 ppm concentration. Quat sanitizers must be maintained at manufacturers recommended concentration. CDI: PIC discarded and remade sanitizer solution correctly. 0 pts

Lock
Text



Person in Charge (Print & Sign): John First Last Tharp

Regulatory Authority (Print & Sign): Joseph First Last Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 06 / 23 / 2018

REHS Contact Phone Number: (336) 703 - 3164



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- 30 8-103.11 Documentation of Proposed Variance and Justification - PF Staff is currently making pickled beets, pickled mixed vegetables, and Conserva. Pickled items are subject to a hot brine, cooled and stored in walk in cooler until they are "used up" according to staff. Conserva is left at room temperature at make unit when in use. Potentially hazardous foods that are subject to curing or adding of ingredients such as vinegar for preservation must apply and have a Variance with HACCP plan approved prior to making such products. CDI: All noted products discarded during inspection. If establishment wishes to keep products longer than maximum 7 day hold time at 41F or lower or for 5 days at 42-45F OR if they wish to keep foods out of cold or hot holding control they must contact Joseph Chrobak at (336) 703-3164 or Chrobajb@forsyth.cc to start process for variance. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat: Five pairs of tongs stored on oven handles at the start of the inspection. In use utensils must be stored in locations that prevent potentially for contamination. CDI: PIC removed tongs from oven handles. Recommend providing shelving, magnetic holders, or containers to keep tongs in.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Two tongs and clean utensils stored on shelf to left of handwashing sink at dry storage exposing tongs and plates to splash from hand sink. Utensils must be stored in a manner that prevents potential for contamination. Utensils shelf must be stored either 18 inches away from handsink to stop splash contamination or utilize a splash guard to block contamination from water. Implement solution to keep utensils free of contamination.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Repeat: Multiple single service single use articles are being reused to hold foods and ingredients including mayonnaise buckets, oyster buckets, milk crates, and pickle buckets. Single service and single use articles may not be reused for any purpose. Discard the single service single use articles.
- 45 4-205.10 Food Equipment, Certification and Classification - C One spice grinder, One Cuisenart food processor, and one Power cooker plus instapot, all labelled with For Household Use Only. Only ANSI approved equipment shall be used in the food establishment. Remove all unapproved equipment from the establishment. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C Walk in cooler not functioning properly during inspection with an air temperature of 51F. Equipment shall be kept in good repair. Repair person arrived during inspection to begin work on the cooler.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF Three compartment sink utilizes drop in stoppers and such stoppers are not on site at this time. Establishment must have means to fill three compartments for washing, rinsing, and sanitizing of utensils. Establishment is currently using dish machine for all washing and sanitizing purposes. VR: Establishment must provide drain stoppers no later than 6/23/2018. Contact Joseph Chrobak at (336) 703-3164 or Chrobajb@forsyth.cc when stoppers are purchased.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Microwave badly soiled over make unit. Non food contact surfaces shall be kept clean. Clean microwave. 0 pts.



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- 49 5-203.14 Backflow Prevention Device, When Required - P Repeat: Can wash is equipped with atmospheric backflow, however current set up includes hose with twist on/off nozzle connected. Either install a backflow prevention device rated for continuous pressure, or disconnect hose with twist nozzle after each use. Plumbing system shall be installed to preclude backflow of contaminant into the water supply at each point of use at the food establishment by installing an approved backflow prevention device. CDI: Person in charge removed the hose from the faucet of the can wash. Continued issue with disconnecting of nozzles and sprayers will require installation of continuous pressure backflow prevention devices.
- 54 4-301.14 Ventilation Hood Systems, Adequacy - C Smoke from cooking burgers on cast iron is not effectively removed by ventilation hood causing smoke to build up in kitchen. Ventilation hoods must be adequate for removal of all emissions from cooking processes. Have hood evaluated and repaired to adequately remove smoke from cooking. 0 pts



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✓
Spell



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Spell

