Food Establishment Inspection Report

Score: 95

Establishment Name: GOODYS RESTAURANT
Establishment ID: 3034011154

Location Address: 599 BETHESDA RD

☒ Inspection   ☐ Re-Inspection

City: WINSTON SALEM   **State:** NC

Date: 07 / 08 / 2019   **Status Code:** A

Zip: 27103   **County:** 34 Forsyth

Time In: 08 : 15 ☒ am ☐ pm   **Time Out:** 10 : 20 ☒ am ☐ pm

Total Time: 2 hrs 5 minutes

Permittee: AUSTINS INC

Category #: IV

Telephone: (336) 765-3100

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: 5

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2 | 0			
Employee Health					**.2652**				
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 | 1.5 | 0			
3	☒	☐			Proper use of reporting, restriction & exclusion	3 | 1.5 | 0			
Good Hygienic Practices					**.2652, .2653**				
4	☐	☒			Proper eating, tasting, drinking, or tobacco use	2 | 1 | ☒	☒		
5	☒	☐			No discharge from eyes, nose or mouth	1 | 0.5 | 0			
Preventing Contamination by Hands					**.2652, .2653, .2655, .2656**				
6	☒	☐			Hands clean & properly washed	4 | 2 | 0			
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 | 1.5 | 0			
8	☒	☐			Handwashing sinks supplied & accessible	2 | 1 | 0			
Approved Source					**.2653, .2655**				
9	☒	☐			Food obtained from approved source	2 | 1 | 0			
10	☐	☐		☒	Food received at proper temperature	2 | 1 | 0			
11	☒	☐			Food in good condition, safe & unadulterated	2 | 1 | 0			
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2 | 1 | 0			
Protection from Contamination					**.2653, .2654**				
13	☒	☐	☐	☐	Food separated & protected	3 | 1.5 | 0			
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3 | ☒ | 0	☒	☒	
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 | 1 | 0			
Potentially Hazardous Food Time/Temperature					**.2653**				
16	☒	☐	☐	☐	Proper cooking time & temperatures	3 | 1.5 | 0			
17	☐	☐		☒	Proper reheating procedures for hot holding	3 | 1.5 | 0			
18	☐	☐		☒	Proper cooling time & temperatures	3 | 1.5 | 0			
19	☐	☒	☐	☐	Proper hot holding temperatures	3 | 1.5 | ☒	☒		
20	☐	☒	☐	☐	Proper cold holding temperatures	3 | 1.5 | ☒			
21	☐	☒	☐	☐	Proper date marking & disposition	☒ | 1.5 | 0	☒	☒	
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2 | 1 | 0			
Consumer Advisory					**.2653**				
23	☒	☐			Consumer advisory provided for raw or undercooked foods	1 | 0.5 | 0			
Highly Susceptible Populations					**.2653**				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 | 1.5 | 0			
Chemical					**.2653, .2657**				
25	☐	☐	☒		Food additives: approved & properly used	1 | 0.5 | 0			
26	☒	☐			Toxic substances properly identified stored, & used	2 | 1 | 0			
Conformance with Approved Procedures					**.2653, .2654, .2658**				
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1 | 0.5 | 0			
29	☒	☐			Water and ice from approved source	2 | 1 | 0			
30	☐	☐	☒		Variance obtained for specialized processing methods	1 | 0.5 | 0			
Food Temperature Control					**.2653, .2654**				
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1 | 0.5 | 0			
32	☐	☐		☒	Plant food properly cooked for hot holding	1 | 0.5 | 0			
33	☐	☒	☐	☐	Approved thawing methods used	1 | 0.5 | ☒			
34	☒	☐			Thermometers provided & accurate	1 | 0.5 | 0			
Food Identification					**.2653**				
35	☒	☐			Food properly labeled: original container	2 | 1 | 0			
Prevention of Food Contamination					**.2652, .2653, .2654, .2656, .2657**				
36	☒	☐			Insects & rodents not present; no unauthorized animals	2 | 1 | 0			
37	☐	☒			Contamination prevented during food preparation, storage & display	2 | 1 | ☒			
38	☒	☐			Personal cleanliness	1 | 0.5 | 0			
39	☒	☐			Wiping cloths: properly used & stored	1 | 0.5 | 0			
40	☒	☐	☐		Washing fruits & vegetables	1 | 0.5 | 0			
Proper Use of Utensils					**.2653, .2654**				
41	☒	☐			In-use utensils: properly stored	1 | 0.5 | 0			
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 | 0.5 | 0			
43	☒	☐			Single-use & single-service articles: properly stored & used	1 | 0.5 | 0			
44	☒	☐			Gloves used properly	1 | 0.5 | 0			
Utensils and Equipment					**.2653, .2654, .2663**				
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 | 1 | ☒		☒	
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 | 0.5 | 0			
47	☐	☒			Non-food contact surfaces clean	1 | ☒ | 0			
Physical Facilities					**.2654, .2655, .2656**				
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 | 1 | 0			
49	☒	☐			Plumbing installed; proper backflow devices	2 | 1 | 0			
50	☒	☐			Sewage & waste water properly disposed	2 | 1 | 0			
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 | 0.5 | 0			
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1 | 0.5 | ☒			
53	☒	☐			Physical facilities installed, maintained & clean	1 | 0.5 | 0			
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 | 0.5 | 0			

Total Deductions: 5

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Comment Addendum to Food Establishment Inspection Report

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☒ Inspection   ☐ Re-Inspection   Date: 07/08/2019
Comment Addendum Attached? ☐   Status Code: A
Water sample taken? ☐ Yes ☒ No   Category #: IV

Email 1: ginanikitas@yahoo.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item 4-17-22	Location Panon Nikitas	Temp 0	Item	Location	Temp	Item	Location	Temp
grits	hot hold	156	tenderloin	final cook	197			
sausage	hot hold	136	water	3 comp	157			
sausage	hot hold	122	rinse	dish machine	172			
gyro meat	make unit	40	chlorine-ppm	bottles	50			
foods	make unit 38-41	41	chicken	washing in sink of water	74			
ham	walk in	39						
pasta	walk in	41						

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- Coffee in cup with no lid on cutting board in back. An employee shall drink, eat, and smoke in designated areas only so that contamination of clean linens, utensils, single service articles, and food may not occur.   ✓ Spell

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- Multiple knives, can opener soiled with food debris. The following items soiled with sticker residue and/or food residue: three stacks of cambro pans, metal perforated pan, metal pans. Food contact surfaces shallb eclean to sight and touch. CDI- Removed from shelving and placed at sink to be cleaned. Advise management to check remainder of dishes in establishment and more often to ensure proper cleaning of items.//4-602.12 Cooking and Baking Equipment - C- REPEAT-Cleaning needed in both microwaves. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. Clean more frequently.

19   3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- One piece of sausage measured 122F. Maintian potentially hazardous hot foods at 135F or greater. CDI-Heated/served.

Lock Text ○

Person in Charge (Print & Sign):   *First* Pano   *Last* Nikitas

Regulatory Authority (Print & Sign):   *First* Nora   *Last* Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 6 1

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20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Raw chicken in sink of water measured 74F. Stated this was for washing the chicken. Do this step quickly to maintain foods at 41F or less. CDI-Employee finished quickly and placed in walk in to cool back down to 41F.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- REPEAT- The following foods not marked with a date: one small pan of noodles and a small pan containing a hot dog and a couple pieces of chicken in walk in; peppers and onions on line; one large pan of meat sauce. Teh following foods exceeded datemarking parameters: potato salad 6/27; chili 6-29; one pan of meat sauce 6/26; pan in make unit with a couple pieces deli meat 6/18; gyro meat 6/26. Ready to eat, potentially hazardous foods shall be datemarked to indicate discard date not to exceed 7 days at 41F, with day one being day prepared or day opened and shall be discarded if foods exceed this 7 days. Time stops when frozen, and restarts when pulled from freezer. CDI-Foods were discarded. Date mark all foods when pulled from freezer, or when prepared if they will not be used

33   3-501.13 Thawing - C- Country ham from freezer sitting out at ambient temperature. Thawing shall occur under refrigeration, during cooking, or submerged in running water of 70F or less with suffiecient velocity to flush loose particles. CDI-Placed in make unit. Thawing under running water may not be an option in warmer months of hte year. Test the water temperature before using this method.

37   3-305.14 Food Preparation - C- Frozen hamburger being sliced on slicer with unwashed plastic packaging still intact, causing a potential for contamination of food by pieces of plastic, and by any soil that may be on outside of packaging. During preparation, unpackaged food shall be protected from environmental sources of contamination. CDI-Change in procedure where the packaging is removed before slicing.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT-Shelving in walk in cooler is starting to rust. Remove rust. Fill hole in stainless panel behind slicer. Front cooler not working properly, per manager, and repair person has been contacted. No food in cooler currently. Maintain equipment in a state of repair.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Clean the following: hot holding drawers on line, walk in cooler shelving, walk in cooler floors especially at seams, walk in freezer floors, make unit drawer slides and insides, shelving above line, bottom shelf of prep table. Maintain nonfood contact surfaces clean.

52   5-501.115 Maintaining Refuse Areas and Enclosures - C- Remove leaf litter from around dumpster.

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