

Food Establishment Inspection Report

Score: 90

Establishment Name: MYSTIC GINGER

Establishment ID: 3034012558

Location Address: 285-A W. 4TH ST.

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 08 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 01 : 30 ^{am} _{pm} Time Out: 05 : 40 ^{am} _{pm}

Permittee: MYSTIC GINGER WS FOOD SERVICE, INC.

Total Time: 4 hrs 10 minutes

Telephone: (336) 245-8724

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 6

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/>	<input checked="" 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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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	1	<input checked="" type="checkbox"/>	<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	<input checked="" type="checkbox"/>	<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 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	03	0	<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	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 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	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions:					10			



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: MYSTIC GINGER WS FOOD SERVICE, INC.
 Telephone: (336) 245-8724

Establishment ID: 3034012558
 Inspection Re-Inspection Date: 11/08/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: abdullah.alkafi@bongosys.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	three comp sink	140						
Chicken	in make unit	39						
lentils	in make unit	39						
chickpeas	walk in	38						
raw chicken	walk in	40						
lamb raw	walk in	40						
Nazin Nasrin	7/2/23	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.

- 6 2-301.14 When to Wash - P Employee washing dishes at dish machine handles and washed off soiled utensils and then put away cleaned utensils after pulling from dish machine. Employees must wash hands whenever they are soiled and prior to handling any food, clean utensils and equipment. PIC informed of need to address issue and discussed with employee who washed hands after. Review hand washing needs and procedures with all employees. 0 pts
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P One open package of raw shrimp in walk in cooler over produce. All foods must be stored in a manner that prevents cross contamination. Never store raw animal products over produce and store raw animal products according to final cook temperatures. CDI: Raw shrimp moved to shelving below produce. 0 pts
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Multiple utensils soiled throughout kitchen. Interior of microwave was soiled, mandolin slicer was soiled with dried potato debris, multiple bowls and strainers stored on shelf by freezer with grease and food debris on surfaces. All cutting boards had grease and food debris on their surface and two cutting boards in storage had extensive black and green mold growth on their cutting surfaces. Food contact surfaces must be kept clean to sight and touch. Employees started cleaning utensils during inspection. Cutting boards with growth discarded by PIC. // Dish machine dispensing no sanitizer solution with test strips reading 0 ppm. Establishment had "machine chlorinated detergent for high temp Text machines" connected to sanitizer supply line. Establishment must have chlorine sanitizer supplied at 50 - 200ppm for warewashing needs. PIC contacted ECOLAB during inspection for repair. Ecolab arrived during inspection and repaired dish machine to



Person in Charge (Print & Sign): _____
 Regulatory Authority (Print & Sign): ^{Joseph} _____ ^{Chrobak} _____

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3164



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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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Tightly wrapped plastic bin of cooked rice sitting on prep table at 108 - 125F. PIC said rice was sitting to stay warm before placing into rice warmer for dinner. Pan of onion gravy on stove at 76 - 91F. Potentially hazardous foods must be kept hot at 135F or higher at all times throughout the food. CDI: PIC reheated rice in microwave, onion gravy discarded.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Raw chicken sitting in bin on counter marinating according to PIC for 45 minutes at 66F. Cooked chicken on top of prep unit out of cold holding at 43F, potatoes at 42F, Spinach sauce at 42F, and cooked lamb at 56F. Potentially hazardous foods held cold must be kept at 41F or lower at all times throughout the food. CDI: Foods moved to walk in cooler to drop in temperature, lamb was discarded by PIC.

- 26 7-204.11 Sanitizers, Criteria-Chemicals - P Quat sanitizer at three compartment sink dispensing at over 500 ppm concentration. Quat sanitizer must be at a concentration as set by manufacturer (150 - 400ppm). Establishment must test sanitizer with test strips daily to verify concentration. PIC contacted ECOLAB during inspection. Ecolab arrived and repaired quat dispenser to dispense at 200 ppm. 0 pts.

- 39 3-304.14 Wiping Cloths, Use Limitation - C Multiple heavily soiled towels on prep surfaces at cooking area at start of inspection. All wiping cloths must be kept free of soiling and must be stored in sanitizer solution or put into laundry upon becoming wet or soiled. CDI: During inspection staff moved towels to laundry area. 0 pts

- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Plastic bay leaf bottle being used to hold lentils, plastic yogurt buckets used to hold ice water and new containers of yogurt in walk in cooler. One yogurt bucket being used to hold lentils in dry storage. Single service and single use articles may not be reused for any purpose. Establishments shall not reuse single use or single service containers from own or other establishments. Continue to remove the noted items and replace with approved reusable containers.

- 45 4-205.10 Food Equipment, Certification and Classification - C Repeat: One cusinart food processor and one Magic bullet blender both labelled for household use only on prep table. Food Establishments may only use equipment that is ANSI approved for food establishment use. Remove the blenders labelled "for house hold use only".

- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Shelving, floors and walls in walk in cooler need to be cleaned, shelving in dry storage, inside and out of make unit cooler, reach in freezer, upright freezer, outside of microwave, all prep table and prep sink shelves and underside, scrap sink, and all surfaces of the stove need cleaning to remove dried on food debris, flour, and grease accumulation. Non food contact surfaces shall be kept clean. Clean noted items throughout the kitchen.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT: Deep cleaning needed on walls and floors at cooking area and food prep area, dry storage, and warewashing areas to remove splash stains and debris. Cleaning needed in can wash to remove staining and build up, cleaning needed under dry storage shelving to remove food debris. Over all cleaning needs to be increase in frequency and detail to remove soiling. Physical facilities shall be kept clean. Clean throughout kitchen area.
- 54 6-303.11 Intensity-Lighting - C Lighting low at hood below 50 foot candles due to all lights being burned out or dimmed. Replace all damaged lights in hood to achieve 50 foot candles of light intensity. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Repeat: One large wall mounted fan on and pointed at food prep areas with excessive dust build up. Clean the fan to remove dust. Always clean fans and vents to prevent potential discharge onto food and food prep surfaces.



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Spell



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Spell

