

Food Establishment Inspection Report

Score: 93.5

Establishment Name: HOT DOG CITY

Establishment ID: 3034020691

Location Address: 2300 N PATTERSON AVENUE

City: WINSTON SALEM

State: NC

Zip: 27105

County: 34 Forsyth

Permittee: FERAS & LISE ALFARES

Telephone: (336) 722-8600

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

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

☒ Inspection ☐ Re-Inspection

Date: 06/04/2021

Status Code: A

Time In: 10:55 AM

Time Out: 1:05 PM

Total Time: 2 hrs 10 min

Category #: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.3	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	0	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	0.5	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.3	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.3	0			
Potentially Hazardous Food Time/Temperature .2653										Total Deductions: 6.5										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0													
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0													
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	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	0.3	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.3	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													
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													



North Carolina Department of Health & Human Services

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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM State: NC

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☒ Inspection ☐ Re-Inspection Date: 06/04/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: hotdogcity@yahoo.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Lisa Alfares 1-24-23	0.0						
Hot water	3 comp sink	143.0						
Quat sani	3 comp sink - ppm	300.0						
Burger	Final	171.0						
Veg. chili	Reheat for hot holding	168.0						
Marinara	Reheat for hot holding	184.0						
Slaw	Make unit top	40.0						
Cut tomatoes	Make unit top	39.0						
Chili	Reach-in cooler	36.0						
Hot dog	Warmer 1	138.0						
Hot dog	Grill upright cooler	39.0						
Cooked mushrooms	Grill upright cooler	38.0						
Cheese	Warmer 2	192.0						
Chili	Warmer 3	188.0						
Chicken	Two door upright	34.0						
Tuna salad	Two door upright	39.0						
Slaw	Two door upright	40.0						
Turkey	One door upright	35.0						
Roast beef	One door upright	37.0						
Ambient	Dairy reach-in cooler	39.0						

Person in Charge (Print & Sign): Lisa *First* Alfares *Last*

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

[Signature]

[Signature] REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date:

REHS Contact Phone Number: (336) 703-3157



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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 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat. (1/2 credit due to improvement in overall category) In rear one door upright cooler rolls ground beef being stored in contact with packages of fully cooked sausages. / In rear two door upright cooler, raw eggs being stored above fully cooked foods and sauces. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from ready-to-eat foods. CDI: Person-in-charge rearranged so that sausage were not in contact with raw beef and eggs on shelving below fully cooked items.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Six various size metal containers being stored on clean utensil shelving with minor food residue. Equipment food-contact surfaces and utensils shall be kept clean to sight and touch. CDI: All placed at three compartment sink to be cleaned and sanitized.
- 36 6-501.111 Controlling Pests - C Repeat. Live insects observed in cabinet under beverage machine. Contact pest management company and routinely clean this area to remove webs and insects. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: (A) Routinely inspecting incoming shipments of food and supplies; (B) Routinely inspecting the premises for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13; and (D) Eliminating harborage conditions.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. Ice cream scoops being stored in stagnant water between uses. / Knife used for slicing cakes, in direct contact with cake on dessert rolling cart. / Spoon handle laying in product of food. / Ice scoops stored in green bin that was soiled. During pauses in food preparation or dispensing .. utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes or in a container of water if the water is maintained at a temperature of at least 135F and/or in a clean location that is cleaned at the specified frequency.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Shelving inside upright coolers and clean utensil are starting to chip finish/expose rust. / Ice cream cooler finish is wearing and handle is damaged. / The following areas have rust/oxidization that need to be removed: dessert rolling cart legs and castors, spray arm at three compartment sink, legs of prep table, prep sinks and three compartment sink, and castors of make units and refrigeration units. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C The following areas require additional cleaning: interior and exterior of beverage cabinet, interior and gaskets of all refrigeration and freezers, topping warmer, in back storage room - all containers holding dry ingredients and shelving/prep tables. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat. Repair damaged walls and seal holes in walls in the following areas: above bag in a box, above ice machine, around electrical wires in restroom, and at icemachine. / Base tiles at front service counter and beside fryers need to be sealed to wall. / Remove old caulk around toilet and recaulk to floor. / Remove damaged/rusted paper towel dispenser in restroom. / Electrical cords need to be tied up off floor and removed from below three compartment sink. / Floor tiles are damaged throughout and need to be replaced. / Ceiling tiles in back storage are damaged and need to be replaced. / Wall at can wash - trim is coming off and gap to ceiling needs to be sealed. / Gap present in a few areas between wall and ceiling tiles. / Ceiling vents are rusted./ Floors, walls, ceilings and all attachments shall be maintained in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Repeat. Additional floor cleaning needed throughout establishment to include behind and under equipment. Organize storage on floor at back office so that floors are easily cleanable. Physical facilities shall be maintained clean.