Food Establishment Inspection Report

Establishment Name: ACADIA FOODS							
Location Address: 228 W.	ACADIA AVENUE						
City: WINSTON SALEM	_ State: North Carolina						
Zip: 27127	County: 34 Forsyth						
Permittee: ACADIA FOOI	OS & PROVISIONS LLC						
Telephone: (336) 331-325	51						
Inspection	 Re-Inspection 						
Wastewater System:							
Municipal/Community	On-Site System						
Water Supply:							
Municipal/Community	On-Site Supply						

Date: 01/11/2022	Status Code: A					
Time In: 2:25 PM	_Time Out: _ 4:15 PM					
Category#: IV						
FDA Establishment Type:	Full-Service Restaurant					
No. of Risk Factor/Interve	ention Violations: 3					
No. of Repeat Risk Factor/Intervention Violations: 2						

Good Retail Practices

Establishment ID: 3034012525

Score:

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	Fo	ood	bo	rne	e Illness Risk Factors and Public Health In	nte	erv	er	ntion	s	
	Ris	k fa	cto	rs: (Contributing factors that increase the chance of developing for	db	orne	illi	ness.		
	Pu	blic	Hea	alth	Interventions: Control measures to prevent foodborne illness	or	inju	ry			
Compliance Status					L	רטס	г	CDI	R	VF	
'					T.	-	_	00.		•	
S	upe	ervis	ion		.2652 PIC Present, demonstrates knowledge, &	_	_				
1	X	оит	N/A		performs duties	1		0			
2	IN	о)(т	N/A		Certified Food Protection Manager	X		0			
E	mp	loye	e H	ealt	h .2652						
3	ΤŤ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит		П	Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
G	00	d Hy	gie	nic I	Practices .2652, .2653						
6		OUT			Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7	X	оит			No discharge from eyes, nose, and mouth	1	0.5	0			
Pi	rev	entir	ng (Cont	tamination by Hands .2652, .2653, .2655, .265	6					
8	X	оит			Hands clean & properly washed	4	2	0			
9	M	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			
А	ppi	rove	d S	our	ce .2653, .2655						
11		оит			Food obtained from approved source	2	1	0	П		Г
12	۴.	OUT		ŊχÓ	Food received at proper temperature	2	1	0			\vdash
13	×	OUT		Ħ	Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	ı)XA	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pi	rote	ectio	n f	rom	Contamination .2653, .2654			_			
15	IN	о х (т	N/A	N/O	Food separated & protected	3	1)(5	0	X	X	Г
16	-	OUT		П	Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
P	ote	ntial	ly ŀ	laza	ardous Food Time/Temperature .2653			_			
		OUT				3	1.5	0			
		OUT				3	1.5	0			
$\overline{}$	-	оит	_			3	1.5	0			
-	+	OUT	_			3	1.5	0			
22	Ľ.	OUT	_	-		3	1.5	0		.,	
23 24	\vdash	о) (т оит		Н	Time as a Public Health Control; procedures &	3	1,5	0	Х	X	
	L			Ш	records	Ľ	2.0	Ľ			L
	т				sory .2653	_			, ,		
25	X	оит	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	igh	ly S	usc	epti	ble Populations .2653	_					
26	IN	оит	ŊΧ	4	Pasteurized foods used; prohibited foods not offered	3	1.5	0			
_	_	nica			.2653, .2657						
	<u></u>	оит	_	-	Food additives: approved & properly used	1	0.5	0			
	_	оит	_	_	Toxic substances properly identified stored & used	2	1	0	Щ		L
	П		Ι		ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	-					
29	IN	оит	NA	1	reduced oxygen packaging criteria or HACCP plan	2	1	0			L

	Good Retail Fractices										
	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	nemic	als,	
					and physical objects into foods.	_					
С	Compliance Status			OUT			CDI	R	VR		
Sa	afe	Food	d an	d W	ater .2653, .2655, .2658						
30	IN	OUT	1)X (A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	1)X A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	$\overline{}$	OUT	_	≫	Plant food properly cooked for hot holding	1	0.5	0			
35		OUT	N/A	1 }¢	Approved thawing methods used	1	0.5	0			
36	Ж	OUT			Thermometers provided & accurate	1	0.5	0		Ш	
		lder	ntific	atio							
37	X	OUT			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
_		оит			Contamination prevented during food preparation, storage & display	2	1	0			
_		OUT			Personal cleanliness			0			
_		OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	×	OUT	N/A		Washing fruits & vegetables			0		Ш	
P	rope	er Us	se o	f Ute	ensils .2653, .2654						
43	×	OUT			In-use utensils: properly stored	1	0.5	0			
44	IN	о) (т			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X			
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0			
U	tens	sils a	and	Equ	ipment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	IN	о) (т			Warewashing facilities: installed, maintained & used; test strips	1	0.5	X			
49	M	OUT			Non-food contact surfaces clean	1	0.5	0			
P	hys	ical	Faci	litie	s .2654, .2655, .2656						
50	X	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51		OUT			Plumbing installed; proper backflow devices	2	1	0			
52	M	OUT		Ш	Sewage & wastewater properly disposed	2	1	0			
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54		оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	⊢			
55	×	OUT			Physical facilities installed, maintained & clean	1	0.5	0		Щ	
56	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	4					



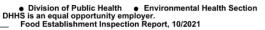


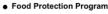
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012525 Establishment Name: ACADIA FOODS Location Address: 228 W. ACADIA AVENUE Date: 01/11/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27127 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Wastewater System: X Municipal/Community On-Site System Email 1:acadiafoodsws@gmail.com Water Supply: Municipal/Community On-Site System Permittee: ACADIA FOODS & PROVISIONS LLC Email 2: Telephone: (336) 331-3251 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 40 tomato make unit 35 meats make unit 38 collard make unit 38 potato salad cooler 38 cooked onions cooler 35 meats cooler 35 beans cooler 100 dish machine chlorine 300 quat 3 comp First Last Person in Charge (Print & Sign): Jessica McClure First Last

Regulatory Authority (Print & Sign): Nora Sykes

> REHS ID: 2664 - Sykes, Nora Verification Required Date:









Comment Addendum to Inspection Report

Establishment Name: ACADIA FOODS Establishment ID: 3034012525

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.

- 2 2-102.12 (A) Certified Food Protection Manager (C)- No certified food protection manager on site. Obtain certification.
- 15 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation P- EPEAT-Raw shell eggs in container sitting in back row of make unit on top of ready to eat food product. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Relocated to bottom of make unit.
- 23 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition -/3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf)- REPEAT-Spinach dip 1/3, caramelized onions 1/3, turkey 1/4, tuna salad 1/4, beets 1/3, morta 12/23 exceeded datemarking parameter of 7 day hold time, or were incorrectly datemarked when removed from freezer or when prepared. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI-Foods discarded.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C)- One container of clean utensils with some soil in contioner (flour and food debris). Store cleaned utensils in a clean location.
- 48 4-501.18 Warewashing Equipment, Clean Solutions (C)- Wash and rinse solutions soiled. Maintain clean solutions at warewashing area.