

Food Establishment Inspection Report

Score: 91.5

Establishment Name: TROPICAL SMOOTHIE CAFE NC 17

Establishment ID: 3034012688

Location Address: 7790 NORTH POINT BL.D.

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: TS CAFE NC 17, LLC

Telephone: (336) 722-1300

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/27/2022 Status Code: A

Time In: 11:40 AM Time Out: 4:00 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 6

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	OUT <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	OUT <input checked="" type="checkbox"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	OUT <input checked="" type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0
5	OUT <input checked="" type="checkbox"/>	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	IN <input checked="" type="checkbox"/> N/A	Proper eating, tasting, drinking or tobacco use	1	0.5	X
7	OUT <input checked="" type="checkbox"/>	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	OUT <input checked="" type="checkbox"/>	Hands clean & properly washed	4	2	0
9	OUT <input checked="" type="checkbox"/> N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	1	X
Approved Source .2653, .2655					
11	OUT <input checked="" type="checkbox"/>	Food obtained from approved source	2	1	0
12	OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	OUT <input checked="" type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0
14	IN <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	OUT <input checked="" type="checkbox"/> N/A	Food separated & protected	3	1.5	0
16	IN <input checked="" type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	X
17	OUT <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	IN <input checked="" type="checkbox"/> N/A	Proper cooking time & temperatures	3	1.5	0
19	IN <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding	3	1.5	0
20	OUT <input checked="" type="checkbox"/> N/A	Proper cooling time & temperatures	3	1.5	0
21	IN <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures	3	1.5	0
22	IN <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures	3	0	X
23	IN <input checked="" type="checkbox"/> N/A	Proper date marking & disposition	3	1.5	X
24	IN <input checked="" type="checkbox"/> N/A	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	OUT <input checked="" type="checkbox"/>	Water and ice from approved source	2	1	0
32	IN <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> N/A	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	IN <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	OUT <input checked="" type="checkbox"/> N/A	Approved thawing methods used	1	0.5	0
36	OUT <input checked="" type="checkbox"/>	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	OUT <input checked="" type="checkbox"/>	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	IN <input checked="" type="checkbox"/> N/A	Insects & rodents not present; no unauthorized animals	2	1	X
39	IN <input checked="" type="checkbox"/> N/A	Contamination prevented during food preparation, storage & display	2	X	X
40	IN <input checked="" type="checkbox"/> N/A	Personal cleanliness	1	0.5	X
41	OUT <input checked="" type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0
42	IN <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0	X
Proper Use of Utensils .2653, .2654					
43	OUT <input checked="" type="checkbox"/>	In-use utensils: properly stored	1	0.5	0
44	IN <input checked="" type="checkbox"/> N/A	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	IN <input checked="" type="checkbox"/> N/A	Single-use & single-service articles: properly stored & used	1	0.5	X
46	OUT <input checked="" type="checkbox"/>	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	X
48	OUT <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN <input checked="" type="checkbox"/> N/A	Non-food contact surfaces clean	1	0	X
Physical Facilities .2654, .2655, .2656					
50	OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN <input checked="" type="checkbox"/> N/A	Plumbing installed; proper backflow devices	2	1	X
52	OUT <input checked="" type="checkbox"/>	Sewage & wastewater properly disposed	2	1	0
53	OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	IN <input checked="" type="checkbox"/> N/A	Garbage & refuse properly disposed; facilities maintained	1	0	X
55	IN <input checked="" type="checkbox"/> N/A	Physical facilities installed, maintained & clean	X	0.5	X
56	OUT <input checked="" type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					8.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: TS CAFE NC 17, LLC
 Telephone: (336) 722-1300

Establishment ID: 3034012688
☒ Inspection ☐ Re-Inspection Date: 06/27/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: rylan.miller@investzenith.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
David Lindsay	CFPM 9/15/26	0						
Hot Water	Three-Comp	125						
Chicken Strip	Make Unit	41						
Eggs	Make Unit	38						
Shred Lettuce	Make unit (Backup)	52						
Sweet Potatoes	Make Unit (Backup)	58						
Rice	Make Unit	40						
Watermelon	Smoothie Make Unit	38						
Kale	Smoothie Make Unit	40						
Quat Sanitizer	Bucket	150						
Mozz cheese Slices	Make Unit	41						
Ambient	Smoothie Make Unit	35						
Ambient	Walkin Cooler	40						
Shredded Lettuce	Walkin Cooler	41						
Kale	Walkin Cooler	40						
Quat Sanitizer ppm	3-comp sink	200						

Person in Charge (Print & Sign): David First Last
First Last
 Regulatory Authority (Print & Sign): Leslie First Last
First Last

[Signature]
[Signature] REHS
[Signature] REHS

REHS ID: 1908 - Easter, Leslie Verification Required Date: 06/30/2022

REHS Contact Phone Number:



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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Comment Addendum to Inspection Report

Establishment Name: TROPICAL SMOOTHIE CAFE NC 17

Establishment ID: 3034012688

Date: 06/27/2022 **Time In:** 11:40 AM **Time Out:** 4:00 PM

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.

- 1 2-103.11 Person in Charge Duties (A) - (P) - (Pf) The person in charge stated that in-use utensils inside potential hazardous food was only being washed one time a day. The person in charge also did not verify incoming shipment temperatures. PIC shall ensure rules in the code for food safety and handling are met. CDI Education
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee water bottle stored on the side of the smoothie make unit. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination. CDI PIC removed the water bottle.
- 10 6-301.12 Hand Drying Provision (Pf) The back hand sink did not have paper towels. Provide paper towels or approved alternative for hand drying at each handsink. CDI PIC replaced the paper towels.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) - REPEAT Ice machine with buildup on ice shield. Ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. Increase cleaning frequency of ice machine. It was stated that the cutting board and the in-use utensils were only washed once a day. Time/temperature control for safety food, equipment food contact surfaces and utensils shall be cleaned throughout the day at least every four hours. CDI The in-use utensils were removed and taken to the three-comp sink.

4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) The plastic containers still either had the stickers present or residue. Equipment food contact surfaces and utensils shall be clean to sight and touch. A three day verification is required on all multi-use dishes for cleanliness, no later than June 30th.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - REPEAT - The shredded lettuce in the backup make unit was not below 41F. The ambient temperature was at 45F. TCS foods shall be maintained cold at 41F or below. CDI The shredded lettuce and any other potentially hazardous foods inside the unit were discarded.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Food in the make unit either had the discard date or the preparation date; the marking system was not consistent. One container of hummus missing a date mark. The kale recently prepared was marked for eight days instead of seven. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs; the discard date cannot exceed 7 days (day of preparation is Day 1). CDI Person in charge added the correct dates.
- 33 3-501.15 Cooling Methods (Pf) The shredded lettuce and the kale that was recently prepared were placed in the walkin cooler inside deep plastic container stacked two high and closed with lid. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI The containers were unstacked and the lids were turned to allow for heat release.

4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) The make unit next to the oven has an ambient of 50F. The middle door is missing and not able to hold the temperatures of TCS foods inside. A ten day verification is required on the unit to either be fixed or replaced. Unit should not be used for foods that need to be kept at 41F or below. July 7th.
- 38 6-202.15 Outer Openings, Protected (C) The drive-thru window is not self closing. Protect outer openings of establishment from insect or rodent entry.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - REPEAT Ice bin lid left open at smoothie prep station. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. Maintain lid closed between uses to protect the ice.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Employees working around food did not have a hair restraint or beard guard. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 42 3-302.15 Washing Fruits and Vegetables (C) Employee was slicing tomatoes directly out of the produce box. Wash fruits and vegetables prior to use. CDI Education
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) The cutting boards at the make units were wet underneath when checked. Air dry equipment and utensils after cleaning and sanitizing.
- 45 4-904.11 Kitchenware and Tableware - Preventing Contamination (C) The cups stacked above the smoothie line are uncovered. Display and handle single-use and single-service articles to prevent contamination. Single-service article shall be handled and displayed so that contamination of the lip-contact surfaces is prevented.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - REPEAT- Replace torn gasket on left door of smoothie cooler. Remove rust from spring faucet of 3 compartment sink. Condenser box in walk in cooler needs to be sealed against the ceiling. The make unit being used for backup is missing the middle door and the lid to the far right falls inside unit when opened. The walkin freezer has a buildup of ice throughout the unit. The walkin cooler door does not close completely without assistance. There is a cracked weld to the dump sink in the smoothie area. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - REPEAT- Deep cleaning needed on the following equipment, including but not limited to: all gaskets, doors, and cavities of coolers; all make unit lids and ledges, all prep sinks, lower shelf of prep table and the external surfaces of blenders. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. Increase cleaning frequency of establishment.
- 51 5-205.15 System Maintained in Good Repair (C) -REPEAT The three-compartment sink does not turn off independently without the mix valve. The faucet still runs at the dump sink if handle is on and pedal is pressed and released. Plumbing systems shall be maintained in good repair.
- 54 5-501.113 Covering Receptacles (C) - REPEAT Dumpster doors left open. Maintain waste receptacles closed with tight-fitting lids and doors.
- 5-501.115 Maintaining Refuse Areas and Enclosures (C)- REPEAT Litter accumulated in dumpster enclosure. Maintain enclosures for waste receptacles clean and free of unnecessary items.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - REPEAT - Deep cleaning needed on walls and floors throughout establishment, especially at 3 compartment sink, smoothie prep and handwashing sink, underneath all coolers and ice machine, inside walk in cooler and entire smoothie prep station. Ceiling cleaning needed in kitchen prep area and around all vents. Remove moldy caulk and recaulk smoothie prep sink, splashguards, and handwashing sink. Recaulk around 3 compartment sink. Physical facilities shall be maintained clean. Increase cleaning frequency of establishment.