

# Food Establishment Inspection Report

Score: 96

Establishment Name: OLYMPIC FAMILY RESTAURANT

Establishment ID: 3034011373

Location Address: 1555 WEST MOUNTAIN STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: OLYMPIC RESTAURANT, INC.

Telephone: (336) 996-5741

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/29/2022 Status Code: A

Time In: 10:00 AM Time Out: 1:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 9

No. of Repeat Risk Factor/Intervention Violations: 3

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



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: OLYMPIC FAMILY RESTAURANT

Location Address: 1555 WEST MOUNTAIN STREET

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

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

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

Permittee: OLYMPIC RESTAURANT, INC.

Telephone: (336) 996-5741

Establishment ID: 3034011373

☒ Inspection ☐ Re-Inspection Date: 06/29/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1:

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
Meat Sauce	Steam Table	146	Turkey	Flip Top	50	Chicken	Cook To	178
Macaroni	Steam Table	141	Ham	Flip Top	51	Salmon	Cook To	161
Turnip Green	Steam Table	145	Lettuce	Flip Top	43	Burger	Cook To	164
Corn	Steam Table	188	Tomato	Flip Top	44	Hot Water	3 Compartment Sink	132
Mashed Potato	Steam Table	138	Coleslaw	Flip Top	44	Final Rinse	Dish Machine	165
Gravy	Steam Table	148	Ham/Peppers	Flip Top	41	Sanitizer Chlorine	Bucket	100
Grits	Steam Table	149	Diced Tomato	Flip Top	41	Chicken Salad	Walk In Cooler	40
Sweet Potato	Steam Table	140	Hard Boil Egg	Flip Top Reach In	36	Potato Salad	Walk In Cooler	41
Cabbage	Steam Table	171	Cheese	Flip Top Reach In	35	Pasta	Walk In Cooler	39
Pinto Beans	Steam Table	147	Ham	Flip Top Reach In	37	Spaghetti	Walk In Cooler	40
Ham	Reach In	35	Baked Potato	Hot Box	202	Gravy 6/28	Walk In Cooler	51
Turkey	Reach In	32	Slaw	Reach In	41	Gravy 5am	Walk In Cooler	57
Pastrami	Reach In	40	Hot Dog	Reach In	40	Turnip Green	Walk In Cooler	39
BBQ	Reach In	40	Salami	Reach In	41	Meat Sauce	Walk In Cooler	39
Ham	Reach In	35	Meatballs	Hot Box	180	Ham	Walk In Cooler	40
Sausage	Cook To	179	Mashed Potato	Hot Box	170	Chicken Salad	Walk In Cooler	40
Potato Salad	Flip Top	45	Gravy	Hot Box	137			
Cottage Cheese	Flip Top	52	Corn	Hot Box	119			
Chicken Salad	Flip Top	51	Meat Sauce Cooling	On Ice 12:05	135			
Tuna Salad	Flip Top	44	Meat Sauce Cooling	On Ice 12:23	115			

First  
Person in Charge (Print & Sign): Bill

Last  
Rizzos

*Bill Rizzos*

First  
Regulatory Authority (Print & Sign): Glen

Last  
Pugh

*Glen Pugh*

REHS ID: 3016 - Pugh, Glen

Verification Required Date: 07/01/2022

REHS Contact Phone Number: (336) 703-3164

Authorize final report to  
be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_

• Division of Public Health • Environmental Health Section  
DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** OLYMPIC FAMILY RESTAURANT

**Establishment ID:** 3034011373

**Date:** 06/29/2022 **Time In:** 10:00 AM **Time Out:** 1:20 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Mauricio Jimenez	Serve Safe	Food Service		11/04/2025

### 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.

- 3 2-201.11 (A) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) - The PERMIT HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD.  
\*\*\*The PIC was not able to name all of the required diseases and symptoms of foodborne illness. Employees do know to notify management if they are not feeling well and excluded from work. CDI discussed employee health policy with PIC and left a copy of the form.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) - A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter.  
\*\*\*Establishment did not have written procedures available. CDI discussed new requirement with PIC and left a copy of a clean up plan.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) - (A) FOOD shall be protected from cross contamination by: (1) Separating raw animal FOODS during storage, preparation, holding, and display from: (b) Cooked READY-TO-EAT FOOD.  
\*\*\*Cooked bacon was stored below cases of raw shell eggs. CDI foods were rearranged to prevent cross contamination.
- 16 4-602.11 (E)(4) Equipment Food-Contact Surfaces and Utensils - Frequency (C) - Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned: In equipment such as ice bins at a frequency necessary to prevent accumulation of soil or mold.  
\*\*\*The ice machine near dry storage has mold build up on the inside baffle.
- 20 3-501.14 Cooling (P) - (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 135F to 70F; and (2) Within a total of 6 hours from 135F to 41F or less.  
\*\*\*Container of gravy from 5am in walk in cooler was at 57F at 11:30 am. A container of gravy from 6/28 at 51F. CDI foods were discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / Temperature Control for Safety Food shall be maintained at 135F or above.  
\*\*\*Corn (119F) in the hot box. CDI corn had been placed in box less than 30 minutes ago and was reheated on the stove.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / Temperature Control for Safety Food shall be maintained at 41F or below.  
\*\*\*Several items on the flip top unit were above 41F (see pg. 2 for temperatures). The lids on the unit are damaged and were not in place at time of inspection. Items above 45F were discarded, items below 45F were allowed to remain. Lids were placed back on unit and items remained at 45F or below during inspection. A 3 day verification on 7/1/2022 will be made to ensure compliance.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) - Refrigerated, READY-TOEAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.  
\*\*\*Meat sauce in walk in cooler from 6/25 was not date marked. CDI pic was able to confirm dates and marked the container.
- 28 7-102.11 Common Name - Working Containers (Pf) - Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.  
\*\*\*Several spray bottles around the facility were marked with the chemicals in them. CDI PIC marked all of the spray bottles during inspection.

7-201.11 Separation - Storage (P) - POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR

TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.

\*\*\*Cans of paint and a can of air freshener were stored above food items on the shelves in the dry storage area. CDI items were moved to prevent contamination.

- 33 3-501.15 Cooling Methods (Pf) - Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods.

\*\*\*See violation #20. The gravies were in large covered containers that were not able to cool down properly. CDI foods were discarded and proper cooling methods discussed with PIC.

- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.

\*\*\*Food from yesterdays delivery was still on the floor in dry storage. Cans of soup stored on floor under racks in dry storage. CDI PIC moved foods onto racks.

- 40 2-303.11 Prohibition - Jewelry (C) - Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.

\*\*\*Employees preparing food were wearing jewelry on their wrists.

- 41 3-304.14 Wiping Cloths, Use Limitations (C) - (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution of 50-100 ppm chlorine.

\*\*\*The bucket holding the wiping cloths in the kitchen did not register a change when tested. CDI a new bucket was prepared at proper concentration.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.

\*\*\*The lids for the flip top unit need to be repaired and re-attached. Gaskets around the tops of the flip top unit are damaged and need to be replaced. The flip top unit has water pooling in the top portion and needs to be serviced. The handle for the bottom warming drawer is missing.

- 48 4-302.13 Temperature Measuring Devices, Manual Warewashing (Pf) - (B) In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature.

\*\*\*Establishment did not have an irreversible registering thermometer. CDI discussed new requirement with PIC and one was ordered during the inspection. Left thermal stickers with PIC to use until thermometer arrives.

- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

\*\*\*Please clean the walk in cooler fan guard.