

Food Establishment Inspection Report

Score: 95.5

Establishment Name: BISTRO 3333

Establishment ID: 3034010130

Location Address: 3333 SILAS CREEK PKWY, C/O DIETARY DEPT

City: WINSTON-SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: NOVANT HEALTH OF THE TRIAD

Telephone: (336) 718-2852

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/30/2022 Status Code: A

Time In: 9:45 AM Time Out: 3:45 PM

Category#: IV

FDA Establishment Type: Hospital

No. of Risk Factor/Intervention Violations: 4

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	<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	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	X X
Approved Source .2653, .2655					
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 <input checked="" type="checkbox"/> N/A	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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	0	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	X 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"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
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
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> OUT/N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
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
Safe Food and Water .2653, .2655, .2658					
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
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	X X X
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	X X
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
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
Utensils and Equipment .2653, .2654, .2663					
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	X X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					4.5



Comment Addendum to Food Establishment Inspection Report

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 County: 34 Forsyth Zip: 27103
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: NOVANT HEALTH OF THE TRIAD
 Telephone: (336) 718-2852

Establishment ID: 3034010130
☒ Inspection ☐ Re-Inspection Date: 06/30/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: Josephbott@lammorrison.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	Georgia Hall (6/6/2024)	0	chicken	hot line	145	mac and cheese	steam unit at cater to you	150
chicken pot pie	hot holding (retail prep)	160	cauliflower	hot line	126	greenbeans	steam unit at cater to you	160
eggs	hot holding (retail prep)	140	broccoli	hot line	120	salad	reach-in at cater to you	48
chicken	hot holding (retail prep)	139	cauliflower	reheated to	160	salad	reach-in at cater to you	43
chopped chicken	hot holding (retail prep)	156	broccoli	reheated to	160	turkey	hot hold retail prep	180
egg salad	cold hold station prep unit	43	rice	hot line	150	cut melon	produce walk in cooler	39
tomatoes	cold hold station prep unit	41	tomatoes	reach-in unit at hot line	50	thick sliced chicken	produce walk in cooler	48
turkey	cold hold station prep unit	43	turkey	reach-in unit at hot line	49	pasta salad	produce walk in cooler	39
ham	cold hold station prep unit	43	tomatoes	reach-in unit at hot line	49	cut honeydew melon	dairy walk in cooler	38
lettuce	cold hold station prep unit	44	rice	dining on call steam unit	146	diced turkey	dairy walk in cooler	48
chicken	cold hold station prep unit	40	mac and cheese	dining on call steam unit	180	ground beef	meat walk in cooler	38
marinara	reach-in at cold hold station	40	water	on stove top holding utensils	156	marinated chicken breasts	meat walk in cooler	58
potatoes	leftover walk-in	40	water	holding utensils at dining on call station	90	diced ham	salad station make unit	41
gravy	leftover walk-in cooling 2 hrs	59	hamburger	final cook	172	chicken	grill station drawers	38
beans	leftover walk-in cooling 2 hrs	46	rinse	dish machine	170	chicken tenders	grill hot holding	135
pizza	pizza station	140	noodles	drawers at dining on call	40	diced tomatoes	grill cold holding display	55
pasta	pizza station	150	turkey	drawers at dining on call	40	slaw	grill cold holding display	38
cheese	pizza station prep unit	45	hamburger	drawers at dining on call	40	sliced tomato	dining on call salad station	38
pizza	reach-in at pizza station	41	tomatoes	walk-in at cater to you	40	fruit cup melon	patient plating area	36
liquid egg	chef station reach-in	41	salad	walk-in at cater to you	38	greens	patient plating area hot holding	180

First
 Person in Charge (Print & Sign): Akiiia

Last
 James

Akiiia James

First
 Regulatory Authority (Print & Sign): Ashley Mize

Last
 Leslie Easter

Ashley Mize

REHS ID: 2663 - Mize, Ashley

Verification Required Date: 07/05/2022

REHS Contact Phone Number: (336) 830-0717

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: BISTRO 3333

Establishment ID: 3034010130

Date: 06/30/2022 **Time In:** 9:45 AM **Time Out:** 3:45 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Georgia Hall	17992709	Food Service	06/06/2019	06/06/2024

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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf). Retail prep hand wash sink was being blocked with a shelving rack. Ensure hand wash sinks are easily accessible at all times. CDI-rack moved.
6-301.12 Hand Drying Provision (Pf). The sink in the dish machine area had a paper towel dispenser that was not functioning and the cold prep station hand sink did not have an paper towels available. Paper towels shall be provided at hand sinks at all times. CDI-paper towels provided, paper towel dispenser battery replaced.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). Multiple dishes, utensils, pans, etc. were stored in clean locations that were visibly soiled with food debris. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI-all items moved to dish machine or 3-comp.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). The brocolli and cauliflower at the hot line were being held too cool (120F, 126F), chicken thighs in the patient service area was held too cool (122F), and peppers were being held too cool (85F) in the retail prep area. All foods being held hot shall be held at 135F or above. CDI-chicken thighs and peppers were discarded, brocolli and cauliflower was reheated to 160F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The egg salad, turkey, ham, and lettuce in the prep unit in the cold prep section were being held too warm (43-44F). The cheese in the prep unit at the pizza station was being held too warm (45F). The reach-in unit at the hot line had tomatoes (50F), turkey (49F) and tomatoes (49F). The cater to you area had to reach-in units that had salad that ranged 43-48F. Foods being held cold shall be held at 41F or below. CDI-majority of food discarded, foods below 45F were moved to walk-in units to cool.
- 33 3-501.15 Cooling Methods (Pf) Foods that were being cooled were being cooled while tightly covered and also in deep pans. 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. Ensure proper cooling methods are being followed. CDI-education with management, foods well vented.
4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf). Three reach-in units and the pizza prep unit were not functioning properly. The ambient air temperatures were 45F, 50F, 54F, and 43F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. A verification visit is required on 7/5/2022.
- 38 6-501.111 Controlling Pests (Pf) Cockroach was observed in the pot wash area. Premises shall be kept free of insects, rodents, and other pests. CDI- Establishment has weekly treatments ongoing from pest control. Continue pest mitigation efforts to remove roaches.
- 39 3-307.11 Miscellaneous Sources of Contamination (C). Pan of peppers being stored directly in a pan of brown sugar. In the veggie walk-in freezer, the ice build-up during defrost is dripping on to all of the products stored underneath. Protect food from contamination sources not specifically noted by code. CDI-pan of brown sugar covered, peppers were discarded.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C). In the dining on call section had metal pans holding in-use utensils in water that was 90F. The salad station had two pairs of tongs with the handles stored directly in the salad toppings. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain. CDI-drained the water and refilled with water at 174F, tongs were pulled out of salad toppings.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C). Multiple dishes, pots and pans were being stacked together wet. Ensure adequate air drying time is occurring before stacking dishes together.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Attachment broken at make unit lid in the salad area that needs repaired. Walk-in freezers have ice build-up that must be removed, address causes of ice build-up. A few gaskets throughout the facility were torn and need replaced. Equipment shall be kept in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C). Nonfood contact surfaces throughout facility need additional cleaning (shelving units, inside units, gaskets, etc.). Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) Low floor grout in multiple areas of the kitchen, increase grout throughout facility if possible. Physical facilities shall be kept in good repair. 6-501.12 Cleaning, Frequency and Restrictions (C) Floors in the

beverage walk-in cooler and the dry stock room need additional cleaning. Physical facilities shall be kept clean.