

Food Establishment Inspection Report

Score: 96

Establishment Name: SHORTY'S

Establishment ID: 3034011008

Location Address: 1834 WAKE FOREST ROAD
 City: WINSTON SALEM State: North Carolina
 Zip: 27106 County: 34 Forsyth
 Permittee: WAKE FOREST UNIVERSITY
 Telephone: (336) 758-4869

Date: 11/21/2022 Status Code: A
 Time In: 9:50 AM Time Out: 1:10 PM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant

Inspection Re-Inspection
Wastewater System:
 Municipal/Community On-Site System
Water Supply:
 Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 5
 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 |
|--|--|-----|-----|---|----|
| 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"/> OUT/N/A | | | | |
| Handwashing sinks supplied & accessible | | 2 | 1 | 0 | |
| Approved Source .2653, .2655 | | | | | |
| 11 | <input checked="" type="checkbox"/> OUT | | | | |
| Food obtained from approved source | | 2 | 1 | 0 | |
| 12 | <input checked="" type="checkbox"/> IN 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"/> IN OUT | | | | |
| Required records available: shellstock tags, parasite destruction | | 2 | 1 | 0 | |
| Protection from Contamination .2653, .2654 | | | | | |
| 15 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O | | | | |
| Food separated & protected | | 3 | 1.5 | X | X |
| 16 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T | | | | |
| Food-contact surfaces: cleaned & sanitized | | 3 | X | 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"/> 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"/> T/N/A/N/O | | | | |
| Proper hot holding temperatures | | 3 | X | 0 | X |
| 22 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O | | | | |
| Proper cold holding temperatures | | 3 | 1.5 | 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 OUT | | | | |
| Time as a Public Health Control; procedures & records | | 3 | 1.5 | 0 | |
| Consumer Advisory .2653 | | | | | |
| 25 | <input checked="" type="checkbox"/> IN OUT | | | | |
| Consumer advisory provided for raw/undercooked foods | | 1 | 0.5 | 0 | |
| Highly Susceptible Populations .2653 | | | | | |
| 26 | <input checked="" type="checkbox"/> IN OUT | | | | |
| Pasteurized foods used; prohibited foods not offered | | 3 | 1.5 | 0 | |
| Chemical .2653, .2657 | | | | | |
| 27 | <input checked="" type="checkbox"/> IN OUT | | | | |
| Food additives: approved & properly used | | 1 | 0.5 | 0 | |
| 28 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A | | | | |
| Toxic substances properly identified stored & used | | 2 | 1 | X | X |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 29 | <input checked="" type="checkbox"/> IN OUT | | | | |
| 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 | | | | |
| 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 | | | | |
| Variance obtained for specialized processing methods | | 2 | 1 | 0 | |
| Food Temperature Control .2653, .2654 | | | | | |
| 33 | <input checked="" type="checkbox"/> OUT | | | | |
| Proper cooling methods used; adequate equipment for temperature control | | 1 | 0.5 | 0 | |
| 34 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | | | | |
| Plant food properly cooked for hot holding | | 1 | 0.5 | 0 | |
| 35 | <input checked="" type="checkbox"/> OUT | | | | |
| 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"/> OUT | | | | |
| Insects & rodents not present; no unauthorized animals | | 2 | 1 | 0 | |
| 39 | <input checked="" type="checkbox"/> OUT | | | | |
| Contamination prevented during food preparation, storage & display | | 2 | 1 | 0 | |
| 40 | <input checked="" type="checkbox"/> OUT | | | | |
| Personal cleanliness | | 1 | 0.5 | 0 | |
| 41 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T | | | | |
| Wiping cloths: properly used & stored | | 1 | 0.5 | X | |
| 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"/> OUT | | | | |
| In-use utensils: properly stored | | 1 | 0.5 | 0 | |
| 44 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T | | | | |
| Utensils, equipment & linens: properly stored, dried & handled | | 1 | X | 0 | 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"/> T | | | | |
| Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | | 1 | 0.5 | 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"/> T | | | | |
| Non-food contact surfaces clean | | 1 | X | 0 | X |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 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"/> IN <input checked="" type="checkbox"/> T | | | | |
| 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 |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SHORTY'S
 Location Address: 1834 WAKE FOREST ROAD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: WAKE FOREST UNIVERSITY
 Telephone: (336) 758-4869

Establishment ID: 3034011008
 Inspection Re-Inspection Date: 11/21/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: watts-beth@harvesttableculinary.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 |
|---------------------------|-------------------------------|------|-------------------|-----------------|------|------|----------|------|
| fries | cooling 30 mins | 51 | water | 3-comp | 124 | | | |
| fries | cooling an additional 45 mins | 43 | rinse cycle (ppm) | dish machine | 0 | | | |
| lentils | hot holding | 148 | cabbage | prep unit | 41 | | | |
| gyro | hot holding | 94 | chicken | drawer | 40 | | | |
| gyro | reheated to | 167 | lettuce | cooling 2 hours | 58 | | | |
| feisty feta | cold holding | 41 | tomatoes | walk-in | 41 | | | |
| romaine | table prep cooler | 40 | quinoa | walk-in | 41 | | | |
| mixed greens | table prep cooler | 40 | chicken | walk-in | 41 | | | |
| tomatoes | front prep line | 41 | feisty feta | walk-in | 41 | | | |
| feta | front prep line | 41 | hamburger | final cook | 178 | | | |
| chickpeas | front prep line | 41 | chicken | final cook | 168 | | | |
| tomato and cucumber salad | front prep line | 41 | | | | | | |
| chickpeas | under front prep line | 41 | | | | | | |
| rice | hot holding | 80 | | | | | | |
| rice | reheated to | 166 | | | | | | |
| chicken | hot holding | 142 | | | | | | |
| ambient air | low reach-in | 30 | | | | | | |
| falafel | low reach-in | 46 | | | | | | |
| ambient air | low reach-in | 38 | | | | | | |
| sanitizer (quat) | 3-comp | 400 | | | | | | |

Person in Charge (Print & Sign): *First* Beth *Last* Watts
 Regulatory Authority (Print & Sign): *First* Ashley *Last* Mize

Beth Watts

Ashley Mize

REHS ID: 2663 - Mize, Ashley
 REHS Contact Phone Number: (336) 830-0717

Verification Required Date: _____
 Authorize final report to be received via Email: *Beth Watts*



Comment Addendum to Inspection Report

Establishment Name: SHORTY'S

Establishment ID: 3034011008

Date: 11/21/2022 **Time In:** 9:50 AM **Time Out:** 1:10 PM

Certifications

| Name | Certificate # | Type | Issue Date | Expiration Date |
|------------|---------------|--------------|------------|-----------------|
| Beth Watts | | Food Service | | 12/20/2022 |

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.

- 15 3-304.15 (A) Gloves, Use Limitation (P) Employee grabbed items off the floor to discard and did not change gloves or wash hands. If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI-education with employee, employee changed gloves and washed hands.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P). The dish machine was registering sanitizer at 0ppm after multiple runs. Maintain sanitizer at correct concentrations when being used to sanitize. Bleach dish machine shall be maintained at 50-200ppm. CDI-3-comp in the kitchen will be used and some dishes will be taken to the fourth floor dish machine to be ran through and brought down.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The gyro and multiple pans of rice were being held too cool in the hot box in Yamas. Ensure TCS food being held hot is being held at 135F or above. CDI-gyro and rice reheated to 165F or above.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The falafel was being held too warm (46F) in the low reach-in unit. Ensure TCS foods being held cold are being held at 41F or below. CDI-container of falafel discarded.
- 28 7-201.11 Separation - Storage- Glass cleaner stored on table beside the panini bread. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- Moved to chemical storage location by PIC.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Wet wiping cloth being stored on prep surface and a wiping cloth was being stored in the detergent bucket. Wiping cloths shall be stored either in buckets of sanitizer or dry and not visibly soiled.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required- Multiple stacks of pans wet while stacked. Air dry equipment and utensils after cleaning and sanitizing and before stacking.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment- The lid on the prep cooler on the back side of shorty's side was in poor repair. Equipment shall be kept in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) Nonfood contact surfaces need additional and more frequent cleaning (inside cool units, inside dry storage units, gaskets, shelving, etc.). Nonfood contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) The wall behind the table top cooler on the Yamas side has chipping paint and needs repaired or repainted to be smooth or easily cleanable. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.