

Food Establishment Inspection Report

Score: 86.5

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 ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 05/16/2024 Status Code: A

Time In: 11:45 AM Time Out: 3:00 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

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"/> IN <input checked="" type="checkbox"/> OUT N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/>	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 <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"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Food separated & protected	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper cold holding temperatures	<input checked="" type="checkbox"/>	1.5	0
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 <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 OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT 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 OUT <input checked="" type="checkbox"/>	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 OUT <input checked="" type="checkbox"/>	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 OUT <input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	0.5	0
34	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> 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
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"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	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
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	<input checked="" type="checkbox"/>	0.5	0
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	<input checked="" type="checkbox"/>	0.5	0
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"/> IN <input checked="" type="checkbox"/> OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:		13.5			



Comment Addendum to Food Establishment Inspection Report

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Permittee: TS CAFE NC 17, LLC
Telephone: (336) 722-1300

Establishment ID: 3034012688
☒ Inspection ☐ Re-Inspection Date: 05/16/2024
☐ Educational Visit Status Code: A
Comment Addendum Attached? ☒ Category #: III
Email 1:
Email 2:
Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Spinach and Kale Mix/make-unit	67.0				
Yogurt/make-unit	55.0				
Lettuce/finish line	46.0				
Sliced Tomatoes/finish line	41.0				
Yogurt/finish line	39.0				
Rice/make-line	38.0				
Sliced Turkey/make-line	37.0				
Chicken/make-line	37.0				
Eggs/make-line	39.0				
Sliced Tomatoes/make-line	36.0				
Spinach and Kale Mix/walk-in cooler	41.0				
Lettuce/walk-in cooler	41.0				
Corn/walk-in cooler	38.0				
Sliced Tomatoes/walk-in cooler	39.0				
Hot Water/3-compartment sink	123.0				
Quat Sani/3-compartment sink	400.0				

First
Person in Charge (Print & Sign): Diamond

Last
Dorsey

First
Regulatory Authority (Print & Sign): Victoria

Last
Murphy

Diamond

V. Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Dates: Priority:

Priority Foundation: 05/26/2024

Core:

REHS Contact Phone Number: (336) 703-3814

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 2 of _____
● Division of Public Health ● Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 12/2023

● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: TROPICAL SMOOTHIE CAFE NC 17

Establishment ID: 3034012688

Date: 05/16/2024 **Time In:** 11:45 AM **Time Out:** 3:00 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.

- 2 2-102.12 (A) Certified Food Protection Manager-C: There was no certified food protection manager on duty during the inspection. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. At least one certified food protection manager should be present during all hours of preparation and operation.
- 10 6-301.12 Hand Drying Provision-REPEAT-PF: There were no paper towel at the back handwashing sink. Each handwashing sink or group of adjacent handwashing sink shall be provided with:(A) Individual, disposable towels. CDI: Paper towel were supplied to the handwashing sink.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation-P: Unwashed strawberries and blueberries were stored above washed produce. (A) Food shall be protected from cross contamination by: (1) Except as specified in (1)(d) below, separating raw animal foods during storage, preparation, holding, and display from: (c) Fruits and vegetables before they are washed. CDI: The PIC rearranged the items.//3-304.15 (A) Gloves, Use Limitation-P: An employee was observed contacting the trash can with gloved and hands and attempted to prepare food before the regulatory authority intervened. (A) 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: After intervention, the employee discarded gloves and washed hands using the proper handwashing method before donning new gloves.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-PF: Nine lexan pans were observed with dried food residue and debris. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI: All items were placed in the warewashing area to be cleaned. *left at zero points due to improvement from previous inspection*
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: The following items measured at temperatures above 41 F: (smoothie cooler) spinach and kale (67 F) and yogurt (55 F) and (finish line) lettuce (46 F).TCS food shall be maintained at a temperature of 41 F or below. CDI: The PIC stated the items were placed in the unit 1 hour prior from the walk-in cooler. Ice baths were created temporarily for the yogurt and the spinach and kale were discarded *the make-unit is only capable of reaching an ambient of 61 F*
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment-REPEAT-PF: The smoothie make-unit unit is measuring at an ambient of 61 F and unable to hold potentially hazardous items at a temperature of 41 F or below. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. VR: A verification is required by 5/26/24. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc. *all items are to be placed in alternative make-units and ice baths until the unit is repaired*
- 40 2-402.11 Effectiveness - Hair Restraints-C: Three employees were preparing food without a hair restraint. (A) Except as provided in (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 43 3-304.12 In-Use Utensils, Between-Use Storage-C: Several in-use blenders were being stored on heavily soiled mats and surfaces along the smoothie line. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitizer at a frequency specified under §§ 4-602.11 and 4-702.11.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Shelving and legs on equipment are rusting and tarnishing/the walk-in cooler door does not close completely without assistance/there is a cracked well to the dump sink in the smoothie area. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces-C: Replace cutting boards on smoothie stations. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils -REPEAT-C: Cleaning is needed to/on the following: all gaskets, doors, and cavities of coolers; all make unit lids and ledges, lower shelf of prep table, walk-in freezer floor,external surfaces of blenders, smoothie make-unit, shelves in walk-in cooler, outer surfaces of equipment, and outer surfaces of ice machine, . Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 53 6-501.18 Cleaning of Plumbing Fixtures-REPEAT-C: Cleaning is need on the toilets in both restrooms. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.

55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Remove moldy caulk and recaulk smoothie prep sink, splashguards, and handwashing sink./ Recaulk around 3 compartment sink./Recaulk around handwashing sinks in the restrooms/damage observed on wall column at kitchen entrance. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed to/on the following: walls and floors throughout establishment, inside floor drains, floors under equipment and smoothie prep station. Physical facilities shall be cleaned as often as necessary to keep them clean.

Additional Comments

15A NCAC 18A .2660 PUBLIC DISPLAY OF GRADE CARDS The grade card must remain visible and posted in the designated location at all times Do not move, cover, or otherwise fail to display the grade card. The administrator shall be responsible for keeping the grade card posted at the location designated by the Environmental Health Specialist at all times. 15A NCAC 18A .2661 REINSPECTIONS Upon request of the permit holder or his or her representative a reinspection shall be made. In the case of a food establishment that requests an inspection for the purpose of raising the alphabetical grade, and that holds an unrevoked permit, the regulatory authority shall make an unannounced inspection within 10 days from the date of the request.

Call Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc to request a re-inspection