

Food Establishment Inspection Report

Score: 92.5Establishment Name: K & W CAFETERIA #23Establishment ID: 3034010660Location Address: 3169 PETERS CREEK PKWY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 11 / 19 / 2014 Status Code: AZip: 27107County: 34 ForsythTime In: 09 : 15 ☒ am ☐ pmTime Out: 01 : 40 ☐ am ☒ pmPermittee: K AND W CAFETERIAS, INC.Total Time: 4 hrs 25 minutesTelephone: (336) 785-4972Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 3No. of Repeat Risk Factor/Intervention Violations: 0

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.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

Good Retail Practices											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:								7.5			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: K & W CAFETERIA #23

Establishment ID: 3034010660

Location Address: 3169 PETERS CREEK PKWY

☒ Inspection ☐ Re-Inspection Date: 11/19/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107

Category #: IV

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

Email 1: loc23@kwcafeterias.com

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

Email 2:

Permittee: K AND W CAFETERIAS, INC.

Email 3:

Telephone: (336) 785-4972

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot plate	dish machine	167	Sweet	reach in cooler	44	cream corn	steam table	163
eggs (carton)	walk in cooler	40	baked	final	185	turnip greens	steam table	165
lettuce	walk in cooler	41	chicken	hot hold unit	170	Tomatoes	service line	39
spinach	walk in cooler	44	rice	cold hold	38	potatoe salad	service line	40
Roast beef	Hot cabinet	150	Country steak	hot hold	202	turkey and	service line	164
raw tilapia	walk in cooler (meats)	39	baked mac n	hot hold	175	baked mac n	service line	162
raw whity	walk in cooler (meats)	38	rice and	hot hold	148	tilapia	service line	168
raw chicken	walk in cooler (meats)	42	okra and	steam table	156	Hot held	service line	150+

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.

- 8 6-301.14 Handwashing Signage - C Customer restrooms did not have handwashing procedure signs. Handwashing signs shall be posted wherever employees wash their hands. CDI: Handwashing signs were provided to the PIC and posted in the restrooms during the inspections. CDI. // 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handwashing sink at dish return area had food scraps in its basin. Handsinks shall be used for handwashing only.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Bin of cooked sweet potatoes were cold held at 50F and a bucket of sweet and sour sauce was held at 66F. Cold held foods shall be kept at 45F or below. CDI: Sweet potatoes and sweet and sour sauce were discarded by employees. CDI.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P One spray bottle of sanitizer was above 400 PPM concentration. All sanitizer solutions shall be maintained at provider specifications. CDI: sanitizer solution was discarded and refilled from chemical tower where it tested at 200 ppm. CDI.



Person in Charge (Print & Sign): David *First* Owen *Last*

[Signature]

Regulatory Authority (Print & Sign): Joseph *First* Chrobak *Last*

[Signature]

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3164



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- 31 3-501.15 Cooling Methods - PF Pan of sweet potatoes cooled in reach in after prep. All foods must be cooled in walk in coolers that are adequate to cool down prepared foods. CDI: PIC discarded sweet potatoes. CDI. Do not cool foods in reach in units.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Plastic pitcher of sugar did not have a label on it. All containers of not readily identifiable foods shall be labelled with the common name of the food stored. CDI: Sugar was labelled by an employee. CDI.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C Dead cockroaches are present in the cabinet of the dining room wait station. Remove dead pests from the facility and monitor for pests. Contact pest control is cockroaches or other pests are found.
- 37 3-305.12 Food Storage, Prohibited Areas - C Buckets of pumpkin filling stored on the floor of the walk in cooler and dated as prepped on 11-17-14. All foods must be stored at least 6 inches off the ground. CDI: Foods were moved onto shelves. CDI.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Metal pans stacked wet in dish washing areas. All utensils shall be allowed to air dry completely before storing. Allow for full air drying of utensils after washing.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Boxes of single service items stored on the floor throughout the establishment including in dry storage rooms, hallways, and in outdoor storage shed. Single service items shall be kept off the floors to prevent contamination and aid in cleaning.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Wire shelving through the establishment is corroding or rusted, replace damaged shelving. Large mixer units have rust and paint chipping. Remove rust and paint these items with FDA approved paint. Small holes have formed on the outside of the meat walk in cooler. Caulking is needed on the dish machine and inside the hoods throughout where old caulking has deteriorated. Handles are broken on various pieces of equipment including the Alto Sham and the front hot hold units. Gasket is torn on the front salad cooler. Water pipe at dish machine needs to be re-wrapped where insulation wrap has torn and broken down. Drain gaskets are missing from the front two compartment prep sink. Metal baseboard outside of meat walk in cooler has pulled from the wall and is trapping food, replace. Equipment shall be maintained in good repair. Repair or replace noted items.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Sides and fronts of equipment throughout need cleaning including on cooking equipment, the outside of the three compartment sink, and on piping around equipment. Non food contact surfaces shall be maintained clean. Thoroughly clean equipment, dish washing areas, and all pipes coming from equipment. Maintain a cleaning schedule for all areas.
- 49 5-203.14 Backflow Prevention Device, When Required - P Hose with a spray nozzle is attached to a hose bibb under the back three comp prep sink. There was no backflow prevention attached. A hose with a spray nozzle creates a source of continuous pressure on the water supply and needs to be protected with a back flow preventer rated for continuous pressure applications. Atmospheric backflow preventer attached during inspection, install a backflow preventer for continuous pressure. // 5-205.15 System Maintained in Good Repair - P Handwashing sink at the vegetable prep station was not draining during the inspection. All plumbing systems shall be maintained in good repair.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C Trash bins are not readily available at handwashing sinks throughout the kitchen. Where ever employees wash their hands a waste bin shall be provided for the discard of paper towels. Add waste bins to the handwashing sinks.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Floor tiles, baseboard tiles, and ceiling tiles are damaged throughout the facility. Floors walls and ceilings shall be maintained in good repair to allow for easy cleaning. Evaluate tiles throughout and replace. The three comp prep sink and dry storage hand sink need to be resealed to the wall. Toilets through the establishment need to be recaulked to the floor. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on floors, walls, and ceilings throughout. Ceiling tiles are stained around hoods and cooking areas, floors under equipment, in walk ins, and behind the dish machine need cleaning. Walls need to be cleaned where splash has occurred. Floors walls and ceilings shall be kept clean.
- 54 6-303.11 Intensity-Lighting-0points- C Light bulbs are out in the grill hoods above the main cook line and the bakery area. Lighting is adequate in these locations. Replace burned out bulbs.



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