

Food Establishment Inspection Report

Score: 95

Establishment Name: LOCAL 27101

Establishment ID: 3034012197

Location Address: 310 WEST 4TH STREET SUITE A

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 17 / 2016 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 11 : 50 ^{am} _{pm} Time Out: 04 : 30 ^{am} _{pm}

Permittee: MILLENNIUM EVENT MANAGEMENT INC.

Total Time: 4 hrs 40 minutes

Telephone: (336) 725-3900

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 7

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.											
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				2	0	<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				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	<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				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	<input 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				2	1	0	<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				1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<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				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<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				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<input checked="" type="checkbox"/>	<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				2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										5	



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City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

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

Email 1: lgcarlyle@yahoo.com

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

Email 2:

Permittee: MILLENNIUM EVENT MANAGEMENT INC.

Email 3:

Telephone: (336) 725-3900

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Jon Paul	ServSafe Exp. 4-07-21	0	Lettuce	Reach-in cooler	45			
Chicken	Make unit	50	Raw Chicken	Reach-in cooler	41			
Mustard	Upright Cooler	39	Lettuce	Prep kitchen reach-in	50			
Bacon	Make unit	65	Hot Water	3-comp sink	155			
Tomato	Make unit	50	Chlorine ppm	dish machine	50			
Sliced	Make unit	51						
Lettuce	Make unit	50						
Chicken	Reach-in	42						

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Repeat: 4 employee beverages observed over food prep surfaces and clean utensils, 3 of which did not have a lid with a straw. Employee beverages must be stored below prep surfaces and have a lid with a straw to prevent contamination. CDI - Employee beverages discarded.
- 6 2-301.14 When to Wash - P - 0 pts - Employee washed hands correctly but turned faucet handles off with his bare hands. A clean barrier, such as a paper towel shall be used to turn off faucet handles. Use paper towel as a barrier to turn off faucet handles. CDI - Employee educated and rewashed hands using a paper towel to turn off faucet handles.
- 7 3-301.11 Preventing Contamination from Hands - P,PF - Repeat: Employee observed chopping herbs with bare hands. The use of gloves or other effective methods to avoid bare hand contact with ready-to-eat food shall be implemented. Use gloves. CDI - Employee and PIC educated, rewashed hands, and put on gloves.



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

Regulatory Authority (Print & Sign): *First* *Last*
Grayson Hodge REHSI Carla Day REHS

REHS ID: 2405 - Day, Carla

[Signature]
Grayson Hodge
REHSI
Verification Required Date: 06 / 27 / 2016

REHS Contact Phone Number: () -



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- 8 6-301.14 Handwashing Signage - C - 0 pts - Handwashing reminder signs needed at most of the handwashing sinks in the kitchen and women's restroom. Handwash reminder signs shall be at each handwashing sink to remind employees to wash hands. Place a handwash reminder at each handwash sink so that it is easily visible.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Approximately 25% of utensils were soiled including: knives, pans, bins, and plates. All equipment and utensils shall be clean to sight and touch. CDI - Soiled items rewashed.// 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - The chlorine concentration in the dishmachine measured below 50 ppm. The sanitizer concentration shall measure between 50-200 ppm or according to the manufacturer's guidelines. Contact repair person to adjust the concentration of the dishmachine; the 3-compartment sink shall be used for sanitization until the dish machine is adjusted. Verification is required by 6-27-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - Chicken 50F, Tomato 50-51F, and Lettuce 50F measured above 45F. Potentially hazardous food shall be held at 45F and below. PIC stated foods had been recently prepared and to placed in the make units to cool.. Make units are not designed to chill foods. Chill food in the upright cooler or reach-in cooler below 45F before placing it in the make unit. CDI - Foods chilled in cooler.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - 0 pts - Consumer advisory provided on the menu, but did not have the asterisks indicating Asterisks shall be used to indicate which foods can be cooked-to-order. Replace menus with menus that have the correct consumer advisory. CDI - PIC added asterisk to the menu boards and discarded paper menus.
- 31 3-501.15 Cooling Methods - PF - Most food being cooled was placed in tightly wrapped containers. Food being cooled shall be placed in shallow pans, small portions, and loosely covered. Chill food in loosely covered, shallow pans. CDI - Food containers were vented .
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Several bottles of dressings and other condiments were not labeled. Working containers with food that is not easily recognizable shall be labeled with the common name of the food when they are removed from their original packaging. Label bottles.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - Two wet wiping cloths stored on prep surfaces. Wet wiping cloths shall be stored in sanitizer buckets maintained at a concentration specified by the manufacturer. Relocate wet cloths to sanitizer buckets.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pt s-Ice scoop stored on top of the ice machine. In-use utensils shall be stored in a clean, protected location. CDI - Ice scoop cleaned, sanitized, and placed in a metal bin. // Scoop without a handle being used for the flour. Replace with a scoop that has a handle.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - Several stacks of single-service trays were not inverted. Store the single-service articles so that an accumulation of dust and other debris cannot enter the trays.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - A few cutting boards are damaged and need replaced. The flour bin lid is cracked in the prep kitchen. Repair.// 4-205.10 Food Equipment, Certification and Classification - C 0 pts - Milk crates being used for storage. Only equipment that meets ANSI specifications shall be used in the food establishment. Remove.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - 0 pts - Hood filters above the stove are heavily soiled and need cleaned. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust and other debris.
- 49 5-203.14 Backflow Prevention Device, When Required - P - 0 pts - Sprayer attached to the can wash hose without a backflow prevention device. Backflow prevention devices shall be installed if a sprayer is attached to the hose. Disconnect sprayer after each use or install a backflow preventer. CDI - Sprayer detached.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0 pts - Coved bases needed in the bathrooms and in the hallway behind the walk-ins if the area will be continued to be used as a dry storage room. Floors, walls, and ceilings shall be smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting - C - 0 pts - Lighting low at the handsink in the bar area at 13 foot candles. Lighting shall be at least 20 ft/c at plumbing fixtures. Increase lighting. / In the prep kitchen, lights had gone out and temporary lights were used. However, lights began to function again. Contact electrician to evaluate and make necessary repairs.



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Spell



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