

Food Establishment Inspection Report

Score: 90

Establishment Name: AU BON PAIN

Establishment ID: 3034020668

Location Address: 1 MEDICAL CENTER BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 08 / 2017 Status Code: A

Zip: 27157 County: 34 Forsyth

Time In: 09 : 45 ☒ am ☐ pm Time Out: 12 : 30 ☒ am ☐ pm

Permittee: AU BON PAIN CORPORATION

Total Time: 2 hrs 45 minutes

Telephone: (336) 727-9440

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: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				13		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	

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	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
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	03		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03		
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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			2	1		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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				1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				03	0	
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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										10



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 Telephone: (336) 727-9440

Establishment ID: 3034020668
☒ Inspection ☐ Re-Inspection Date: 08/08/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: cafe272@cafe.aubonpain.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Diced Chx	Salad Make	39	Milk	Coffee RIC	45	Ham	WIC	40
Boiled Egg	Salad Make	45	SL Tomato	Make Unit 2	36	SL Melon	Grab n Go	40
SL Tomato	Salad Make	39	Veggie	Make Unit 2	29	Muesli	Grab n Go	40
Blk Beans	Salad Display	40	Turkey	Cooling -Make Unit	50	Pasta Soup	Consumer-HH	154
Boiled Egg	Salad Display	44	Bacon	Cooling 45 min	60	Veg Beef	Consumer-HH Soup	163
Mozz Chz	Make Unit	39	Sausage	Lo Boy	39	S. Goolsby	Serv Safe 5/16/22	00
Roast Beef	Make Unit	38	Soup	Rethermalizer	187	QAC	3 comp	200
Turkey	Make Unit	32	Liquid Egg	Bakery RIC	39	Hot Water	3 comp	138

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.

- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-Observed soda nozzles at consumer beverage station and shield to back ice machine to contain black residue. In equipment such as ice bins and beverage dispensing nozzles, food contact surfaces shall be cleaned at a frequency to prevent accumulation of mold. CDI-Items cleaned during inspection. 0 points.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured ham and cheese croissants (113-115F) and spinach and cheese croissants (109-113F) in hot holding lamp warmer in consumer area below 135F. Two lights in the warmer were not working. When hot holding potentially hazardous food items, products shall be maintained at 135F or greater. CDI-Croissants discarded. Replace burned out bulbs. 0 points.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Repeat-Observed roasted corn, black beans, smoked salmon (cooked), roasted tomatoes, sliced ham chub, mozzarella cheese not date marked in reach-in units and walk-in cooler. Ready-to-eat, potentially hazardous products shall be dated to indicate the day of discard. CDI-Products dated by PIC.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Repeat-Observed sliced roast beef (7/30), sliced turkey (8/7) roasted tomato and chick pea (8/5) beyond the date of disposition in reach-in cooler and make unit. Products shall be discarded once they exceed day of disposition or manufacturers specifications. CDI-Products discarded by PIC.

Person in Charge (Print & Sign): SHAWN ^{First} GOOLSBY ^{Last}

Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3131



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- 31 3-501.15 Cooling Methods - PF-Observed sliced turkey cooling in make unit at 50F. Potentially hazardous foods shall be properly cooled and measure 45F or below prior to placing in cold-holding unit. CDI-Product placed in walk-in cooler to continue cooling. 0 points.
- 34 4-204-112 Temperature Measuring Devices-Functionality - C-No ambient air temperature thermometer present in salad display unit or coffee/milk reach-in cooler. Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed thermometer that is located to allow easy viewing of the device's temperature display. 0 points.
- 36 6-501.111 Controlling Pests - C-Observed multiple gnats flying around drain under Oasis machine. Premises shall be free of pests and harborage conditions. Relocate pipe under Oasis machine to be over drain so that standing water is not present. 0 points.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Repeat-Observed shelving in walk-in cooler to be installed less than 6 inches above the floor. Locate or replace cover to make units. Food shall be stored at least 6 inches above the floor and protected from splash, dust, or other sources of contamination.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Repeat- Observed all single-service articles in consumer area and behind make line (salad bowls and lids, cups) unprotected by means of original plastic sleeve or otherwise. Single-service articles shall be kept in the original protective packaging or stored by using other means that afford protection from contamination.
- 45 4-402.11 Fixed Equipment, Spacing or Sealing-Installation - C-Repeat-Observed not easily movable counter mounted ovens and toaster behind make line that are not elevated or sealed. Around and behind the equipment is soiled with food debris not able to be maintained clean. Equipment shall be sealed or elevated to allow for thorough cleaning.//4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Observed laminate shelving throughout front line to be damaged, exposing particle board. Repair. Make unit behind sandwich station is not functioning properly, with frozen condensation present around metal pans. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-Observed the following nonfood contact areas to be soiled: gaskets to all reach-in units, handles of all equipment, inside of all reach-in units (food, debris), inside of make units and lo boys, crevices around salad display unit, floor of walk-in freezer, inside of milk reach-in cooler, side of oven and equipment on front line, behind and around MerryChef units, plexi glass sticker holder beside salad display, under chip bags at front line display. Nonfood contact areas of equipment shall be maintained clean. Clean these and all soiled non food contact areas.



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- 53 6-501.16 Drying Mops - C-Observed wet mop drying over basin of canwash, dripping water onto the floor. Mops shall be hung so that they may air-dry without soiling walls, equipment or supplies.//6-501.12 Cleaning, Frequency and Restrictions - C-Repeat-Observed build-up, residue and debris under consumer beverage station, floor under thermalizer, floor under make units and Oasis machine, floor of walk-in freezer. Physical facilities shall be maintained clean.

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Spell



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