

Food Establishment Inspection Report

Score: 96.5

Establishment Name: CLOVERDALE KITCHEN

Establishment ID: 3034010081

Location Address: 2237 CLOVERDALE AVE

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 09 / 12 / 2017 **Status Code:** A

Zip: 27103 **County:** 34 Forsyth

Time In: 01 : 10 ^{am} _{pm} **Time Out:** 05 : 00 ^{am} _{pm}

Permittee: CORTESIS, LTD.

Total Time: 3 hrs 50 minutes

Telephone: (336) 725-4401

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:

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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
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			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<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			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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	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			2	1	<input checked="" type="checkbox"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	<input checked="" type="checkbox"/>	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	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			1	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	
Total Deductions: 3.5										



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Permittee: CORTESIS, LTD.

Telephone: (336) 725-4401

Establishment ID: 3034010081

☒ Inspection ☐ Re-Inspection Date: 09/12/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: cloverdalek80461@bellsouth.net

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Johnny Cortesis 8-20-20	00	Tenderloin	Meat reach-in	38	Mac n cheese	Hot hold	169
Hot water	2 comp sink	145	Breast	Final	182	Collards	Hot hold	164
Quat sani	2 comp sink	200	Burger	Final	168	Slaw	Ice bath	45
Hot water	Dishmachine	175	Burger	Final	179	Potatos salad	Ice bath	43
Lasagna	Breakfast reach-in	45	Chicken salad	Salad reach-in	45	Roast	Cooling - RI-Freezer	83
Spanakopita	Breakfast reach-in	42	Hot dog	Salad reach-in	40	Chicken	Cooling - RI-Freezer	50
Boiled egg	Walk-in cooler	40	Lettuce	Salad make unit	40	Salad	Glass door reach-in	44
Rice	Walk-in cooler	42	Green beans	Hot hold	170	Ambient	Dessert cooler	41

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.

- 6 2-301.15 Where to Wash - PF One food employee observed rinsing hands in pre-rinse sink at dishmachine area. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. CDI: Employee instructed on proper handwashing by food employee. Employee washed hands in designated handsink. 0 pts
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P In walk-in cooler: Two containers of vegetable soup dated 9/5 as day of preparation, and one container of baked chicken from 9/2. Potentially hazardous food shall be held for maximum of 7 days if maintained at 41F and below, and maximum of 4 days if maintained 42-45F. (As of January 1st, 2019 at 41F and below). Day of preparation shall be counted as day 1. CDI: Foods voluntarily discarded. //
- 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Container of spaghetti noodles in breakfast reach-in cooler dated 9/5 as day of preparation. Person in charge stated noodles were apart of bulk container in walk-in cooler from 9/9. Remove old labels from containers and ensure all foods are properly dated marked with day of preparation or day of discard. CDI: Spaghetti noodles properly dated during inspection.
- 26 7-201.11 Separation-Storage - P Bleach and floor cleaner being stored above single-service gloves and laundered linens in outside storage. Poisonous or toxic materials shall be stored in a manner so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Person in charge moved single-service items and linens to shelving above cleaners.

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Person in Charge (Print & Sign): *Johnny* *Cortesis*

Regulatory Authority (Print & Sign): *Christy* *Whitley*

REHS ID: 2610 - Whitley Christy

Verification Required Date: 9 / 12 / 2017

REHS Contact Phone Number: (336) 703 - 3157



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Ice bin lid in center drink prep island (dining room location) left open during inspection. Maintain lid closed to protect ice from contamination. Food shall be protected from contamination during storage. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Scoop handles in contact with ingredients in container of flour and container of sugar. Ice bucket stored with interior of bucket exposed on top of ice machine. During pauses in food preparation or dispensing, utensils shall be stored in the food with their handles above the top of the food and the container; in a food that is not potentially hazardous with their handles above the top of the food within containers that can be closed (ie: sugar, cinnamon, etc); on a clean portion of the food preparation table or cooking equipment; in a clean, protected location; etc.
- 42 4-903.12 Prohibitions - C Coolers used for catering being stored in storage room (outside of kitchen). This area is not approved for storage of food or equipment. It is not an enclosed space, with floors, walls, and ceilings properly constructed to be easily cleanable or adequate lighting for storage. Remove all food, equipment, linens, single service and single use articles from this area. 0 pts
- 43 4-903.12 Prohibitions - C Large and small single-service plates, disposable gloves, and laundered linens being stored in storage room (outside of kitchen). This area is not approved for storage of food or equipment. It is not an enclosed space, with floors, walls, and ceilings properly constructed to be easily cleanable or adequate lighting for storage. Remove all food, equipment, linens, single service and single use articles from this area.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair, recondition, or replace the following equipment: paint finish wearing on legs of dishmachine area, shelving in dry storage and chemical storage is rusting/losing finish, drawers at prep table across from breakfast reach-in cooler and wooden drawers next to bread warmer - have lost finish and are no longer smooth and easily cleanable. Equipment shall be maintained cleanable and in good repair. 0 pts
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - C Two compartment sink present in kitchen. Before a 2 compartment sink is used, the facility shall apply for and have a variance approved by the state, obtain and use a detergent-sanitizer solution, or use a hot water immersion step as specified under 4-603.16 (C). Verification to Christy Whitley when completed 336-703-3157 or Whitleca@forsyth.cc. Variance request and supporting documentation provided to person in charge during inspection. 0 pts
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Cove base is needed in dry food storage. Use vinyl base board, tile used in kitchen, or similar. In a food establishment in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). // 6-201.11
Floors, Walls and Ceilings-Cleanability - C Floor in dry food storage is not sealed and is a rough finish of - concrete/asphalt. Floors, walls, and ceilings shall be constructed, designed and installed to be smooth and easily cleanable. 0 pts



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- 54 6-303.11 Intensity-Lighting - C Lighting measuring low in the following areas (measured in foot candles): at beverage station measuring 23-32; toast/bread prep 35; toilet and urinal in men's restroom 11-13; and 14 at first stall in women's restroom. Lighting intensity shall meet at least 50 foot candles in areas of food and drink preparation, and at least 20 foot candles at handsinks and toilets. 0 pts

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