

# Food Establishment Inspection Report

Score: 94

Establishment Name: NAWAB INDIAN CUISINE

Establishment ID: 3034011394

Location Address: 129 S STRATFORD ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 20 / 2018 Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 11 : 20 ☒ am ☐ pm Time Out: 02 : 05 ☒ am ☐ pm

Permittee: NAWAB RESTAURANT INC.

Total Time: 2 hrs 45 minutes

Telephone: (336) 725-3949

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: 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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .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	
<b>Preventing Contamination by Hands</b> .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	
<b>Approved Source</b> .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	
<b>Protection from Contamination</b> .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	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	0	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
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 checked="" 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	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .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	03	0	
38	<input type="checkbox"/>	<input checked="" 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	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			03	0	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .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	03	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			1	03	0	
<b>Physical Facilities</b> .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	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>6</u>										



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# Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27104

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

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Telephone: (336) 725-3949

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☒ Inspection ☐ Re-Inspection Date: 09/20/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

Email 2:

Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	cooling	130	chicken tikka	oven	149	garden salad	serving line	49
broccoli fritter	cooling	89	samosa	walk-in cooler	39	chicken tikka	serving line	150
potato	make-unit	33	goat	walk-in cooler	40	rice	serving line	148
spinach paste	make-unit	38	lamb	thawing	49	chicken	cooling (1hr later)	78
squashed	make-unit	36	thaw water	prep sink	81	broccoli fritter	cooling (1hr later)	60
yellow lentil	make-unit	35	hot water	3-compartment sink	137	ServSafe	Pawan Kumar 6-19-22	0
salad	cooling	51	chlorine (ppm)	dish machine	50			
rice	oven	151	spinach	serving line	59			

## 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 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Both immersion blenders had visible food residue/powder on them and required additional cleaning. Food-contact surfaces of equipment shall be cleaned to sight and touch. In-use utensils shall be cleaned and sanitized at least every 4 hours. CDI - Both blenders taken to 3-compartment sink to be rewashed. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Spinach and garden salad at buffet ice bath measured 59F and 49F respectively. Potentially hazardous foods in cold holding shall be 45F or below. CDI - Ice added to ice bath. Recommend establishment use time as a public health control for salads on buffet line. \*\*Beginning January 1st, 2019 the cold holding temperature requirement for potentially hazardous foods will change from 45F to 41F. Recommend establishment acquire mechanical salad bar or use time as a public health control for salads.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Samosas in walk-in cooler were cooked 2 days ago but did not have date mark. Potentially hazardous ready-to-eat foods shall be date marked if held in the establishment for at least 24 hours. The PH RTE foods shall be discarded 7 days from preparation if held at 41F or below with day 1 being the date of preparation. CDI - Date added to tray of samosas. 0 pts.

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Person in Charge (Print & Sign): Pawan Kumar

Regulatory Authority (Print & Sign): Andrew Lee

*Pawan Kumar*  
*Andrew Lee REHS*

REHS ID: 2544 - Lee, Andrew

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3128



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- 31 3-501.15 Cooling Methods - PF Cooked chicken and broccoli fritters cooling at room temperature. Cooked chicken measured 130F and had been cooling for 30 minutes. Broccoli fritters measured 89F and had been cooling 1 hour. Cook stated that the cooked chicken would be cooled for another hour before placing in walk-in cooler. Place cooling potentially hazardous foods in the walk-in cooler to facilitate rapid cooling. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours and from 70F to 45F within 4 hours. CDI - Both items placed in the walk-in cooler to continue cooling.
- 33 3-501.13 Thawing - C - Raw goat thawing at ambient air temperature. Potentially hazardous foods shall be thawed under refrigeration, as part of the cooking process, or under running water that measures 70F or less. Do not use cold running water in the summer as the temperature will not be below 70F. Raw goat moved to walk-in cooler.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 2 containers of onion sauce stored on walk-in cooler floor during inspection and bag of flour stored on floor in upstairs area. Food shall be stored at least 6 inches off the floor. CDI - Flour and onion sauce containers both placed on shelves.
- 38 2-402.11 Effectiveness-Hair Restraints - C - Several members of the wait staff were observed portioning rice and preparing other foods such as salads. Employees who work with food shall wear hair restraints such as hair nets or caps. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Disposable bowl used as a scoop in sauce at make unit. In-use utensils that are stored in food or ingredients shall have a handle. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Dish washer observed using a cloth towel to dry dishes as they were removed from the dish machine. Utensils shall be air dried. Do not use cloth towels to dry utensils or equipment. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Repeat - Large pots stored underneath staircase. Utensils and food-contact surfaces of equipment shall not be stored underneath stair cases. Remove utensil rack from underneath stairs.
- 45 4-501.12 Cutting Surfaces - C - Repeat - 1 large cutting board and 1 small cutting board have deep scoring marks and are not easily cleanable. Resurface or replace worn cutting boards. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Torn gaskets present on make-unit. Also, plastic "stopper" for meat grinder is held together by duct tape. Rust present on the inside of walk-in cooler door. Recondition or replace listed equipment.



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- 47 4-602.13 Nonfood Contact Surfaces - C - Additional cleaning needed on walk-in cooler shelves and shelf above ice machine. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. Clean listed areas. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Grout between floor tiles worn in several locations in kitchen (worst in front of 3-compartment sink). Floors, walls and ceilings shall be easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Additional cleaning necessary on metal wall panels behind dish machine. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low at tandoor oven (26 foot candles). Lighting shall be at least 50 foot candles in food preparation areas. Replace burnt out light bulbs. 0 pts.



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