

Food Establishment Inspection Report

Score: 85.5

Establishment Name: PROVIDENCE RESTAURANT AND CATERING

Establishment ID: 3034012415

Location Address: 5790 UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 22 / 2019 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 12 : 10 ^{am} _{pm} Time Out: 05 : 05 ^{am} _{pm}

Permittee: TCK PROVIDENCE INC.

Total Time: 4 hrs 55 minutes

Telephone: (336) 399-6774

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: 8

No. of Repeat Risk Factor/Intervention Violations: 4

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	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<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			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	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 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	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	<input 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	13	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input checked="" type="checkbox"/>	13	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	<input type="checkbox"/>
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	<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			3	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<input checked="" type="checkbox"/>	1	0	<input checked="" 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	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<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			1	03	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	<input type="checkbox"/>
Total Deductions: 14.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



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County: 34 Forsyth Zip: 27105

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

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

Permittee: TCK PROVIDENCE INC.

Telephone: (336) 399-6774

☒ Inspection ☐ Re-Inspection Date: 03/22/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: jbacon@secondharvest.org

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
servsafe	V. Lanier 7/13/21	00	pimento	upright cooler	62	tomato basil	steam well	108
hot water	3-compartment sink	132	salad	rear upright cooler	43	gravy	steam well	110
quat sani	3-comp sink (ppm)	200	honeydew	rear upright cooler	50	clam chowder	steam well	109
cl2 sani	dish machine (ppm)	50	fruit salad	rear upright cooler	46	grits	steam well	107
tomatoes	make unit	45	fruit salad	rear upright cooler	54			
mozzarella	make unit	47	macaroni	rear upright cooler	46			
lettuce	make unit	44	macaroni	rear upright cooler	47			
slaw	upright cooler	52	macaroni	rear upright cooler	50			

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 2-301.14 When to Wash - P / 2-301.12 Cleaning Procedure - P - 2 employees used bare hands to turn off the faucet of the handwashing sink after washing hands, and one employee attempted to don gloves without washing hands. Employees shall wash hands after contamination and before donning gloves, and may use a clean barrier such as a paper towel to prevent recontamination. CDI: PIC educated employees and employees rewashed hands. 0 pts.
- 8 6-301.11 Handwashing Cleanser, Availability - PF - REPEAT - No soap provided at handwashing sink in mens restroom. Provide soap for handwashing at each handsink. CDI: Soap was provided. // 6-301.12 Hand Drying Provision - PF - REPEAT - No paper towels provided at the handwashing sink in mens restroom. Provide paper towels or approved alternative for hand drying at each handsink. CDI: Paper towels provided. // 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Wine glass being stored in beverage station handwashing sink. Staff observed rinsing coffee filter in handwashing sink. A handwashing sink shall only be used for handwashing.
- 9 3-201.11 Compliance with Food Law - P,PF - No documentation available to confirm source of various cakes in establishment. Food shall be obtained from sources that comply with law. VR: Verification required, contact Michael Frazier at fraziemb@forsyth.cc or 336-703-3382 when documentation of sources is obtained. V

Lock
Text



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

Regulatory Authority (Print & Sign): *First* Michael *Last* Frazier REHSI

REHS ID: 2737 - Frazier, Michael

Vanessa Lanier

Michael Frazier REHSI

Verification Required Date: 04 / 01 / 2019

REHS Contact Phone Number: (336) 703-3382



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P & C - Raw bacon stored over chopped, washed vegetables and fruits on speedrack in walk-in cooler. Raw shrimp over cooked pork and cooked chicken in walk-in cooler. Raw beef over cooked chicken in walk-in cooler. In reach-in freezer, raw catfish was contacting cooked potatoes and vegetable burger. Unwashed produce being stored over washed produce in walk-in cooler. Raw animal foods and ready-to-eat foods shall be protected from cross-contamination by arranging food in equipment so that contamination cannot occur. CDI: PIC corrected stacking order in all cases.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Grits (107F), tomato basil soup (108F), gravy (110F), and clam chowder (109F) were all measured less than 135F in prep line steam wells. Potentially hazardous foods in hot holding shall be maintained at a temperature of 135F or greater. CDI: Foods were sent to be reheated. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - The following foods were measured greater than 41F; in front make unit, tomatoes (45F), mozzarella (47F), lettuce (44F), in upright cooler slaw (52F), pimento (62F), in rear upright cooler salad (43F), honeydew (50F), fruit salad (46-54F), 3 containers of macaroni (46, 47, and 50F). Potentially hazardous foods in cold holding shall be maintained at a temperature of 41F or less. CDI: PIC voluntarily discarded honeydew and macaroni, all other foods were placed in walk-in to cool.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - REPEAT - Cantelope, mortadella, and a large pan of chicken wings were lacking date marks. Potentially hazardous foods held for 24 hours shall be marked to indicate date of preparation, disposition, or consumption on premises. CDI: PIC voluntarily discarded foods. // 2 opened packages of capicola were date marked for preparation on 3/8 and 3/14. Foods shall be discarded once they exceed the time/temperature parameters in 3-501.17. CDI: PIC voluntarily discarded foods.
- 27 3-502.12 Reduced Oxygen Packaging, Criteria - P,PF / 3-502.11 Variance Requirement - PF - REPEAT - Various foods were found vacuum sealed in the establishment, but no HACCP or variance is in place. Foods include cooked vegetables and animal meat, as well as raw animal meats. A food establishment shall obtain a variance from the regulatory authority before packaging food using a reduced oxygen packaging method. CDI: PIC voluntarily discarded all foods that had undergone reduced oxygen packaging procedures. VR: Verification required, contact Michael Frazier at fraziemb@forsyth.cc or 336-703-3382 when HACCP is in place, or when verified processes are being performed in the establishment.
- 30 8-103.11 Documentation of Proposed Variance and Justification - PF - Various cooked foods had undergone a reduced oxygen packaging process with no HACCP or variance in place. Food establishments shall obtain a variance before using reduced oxygen packaging. CDI: PIC voluntarily discarded all foods that had undergone reduced oxygen packaging procedures. VR: Verification required, contact Michael Frazier at fraziemb@forsyth.cc or 336-703-3382 when HACCP is in place, or when verified processes are being performed in the establishment.
- 38 2-402.11 Effectiveness-Hair Restraints - C - 2 Employees were preparing food with no beard guards. FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. 0 pts.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C - One wet wiping cloth being stored on prep surface of make unit. Once wet, store wiping cloths in an approved sanitizer at a concentration listed in 4-501.114. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT - Rusted shelving and brackets used to store clean dishes/utensils located by the clean drain board of the warewashing machine. 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 - Vent covers are soiled with dust in walk-in cooler. Dust on clean utensil shelving. Nonfood contact surfaces shall be clean to sight and touch.
- 51 6-302.11 Toilet Tissue, Availability - PF - No toilet tissue available in mens restroom. A supply of toilet tissue shall be available at each toilet. CDI: Toilet tissue provided. 0 pts.

✓
Spell



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