

# Food Establishment Inspection Report

Score: 91.5

Establishment Name: MURPHYS 2010

Establishment ID: 3034012010

Location Address: 207 WEST THIRD STREET

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 26 / 2015 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 08 : 50  am  pm

Time Out: 12 : 30  am  pm

Permittee: NIKAS ENTERPRISES INC.

Total Time: 3 hrs 40 minutes

Telephone: (336) 723-5378

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 6

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
<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	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .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	0.5	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .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	1.5	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
<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	<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"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	1.5	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"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<input checked="" type="checkbox"/>	<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"/>
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
<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	1.5	0	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
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"/>
<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	<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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			1	0.5	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	0.5	0	<input type="checkbox"/>
<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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
<b>Utensils and Equipment</b> .2653, .2654, .2663										
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	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	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	0.5	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b>							<b>8.5</b>			



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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: NIKAS ENTERPRISES INC.  
 Telephone: (336) 723-5378

Establishment ID: 3034012010  
 Inspection  Re-Inspection Date: 03/26/2015  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: nikas@murphys2010.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Tomatoes	make unit	40	John Nikas	#11818523 exp	0			
lettuce	make unit	40	Pork chops	final cook	170			
shell eggs	make unit	40	grilled chicken	final cook	170			
grits	hot hold	165						
mac and	reheat	170						
bbq chicken	reach in	40						
greens	reach in	40						
broccoli	reach-in	40						

## 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-Drink sitting on the prep table/sink without a lid. All employees drinks are to have a lid and straw and be stored on a bottom shelf in an area that will not contaminate food, food ingredients, utensils or single service items. CDI- Drink disposed.
- 6 2-301.14 When to Wash - P- 0 points- Food employee washed their hands and turned off the knob with their bare hands, recontaminating them. Employees are to wash their hands when they become contaminated. CDI- Re-washed hands properly.
- 13 3-304.15 (A) Gloves, Use Limitation - P-0 points- Employee cracked eggs and did not remove glove that was visibly soiled with egg. Single-use gloves shall be used for only one task and discarded with damaged, soiled or when interruptions occur in the operation. CDI- Employee informed of the issued and removed gloves.



Person in Charge (Print & Sign): John *First* Nikas *Last*  
 Regulatory Authority (Print & Sign): Doris *First* Hogan *Last*

*[Handwritten Signature]*  
*[Handwritten Signature]*

REHS ID: 1808 - Hogan, Doris

Verification Required Date: 04 / 02 / 2015

REHS Contact Phone Number: ( 336 ) 703 - 3133



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Repeat- Pans and pan inserts dirty and greasy. All food contact surfaces shall be clean to sight and touch./  
4-602.12 Cooking and Baking Equipment - C- Microwave with food debris. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- 0 points-BBQ chicken, greens, broccoli casserole, meat loaf, pork chops, chicken tenderloin, and gravy cooked and cooled, maintained for more than 24 hours not date marked. Refrigerated, ready-to-eat, potentially hazardous foods that are prepared and held for more than 24 hours shall be labeled with the date of preparation or the date of discard. 4 day hold time on temps 42-45F and 7 day hold time on foods maintained at 41F or below. Verification required by 4/2/15 that all items are properly date marked.
- 26 7-201.11 Separation-Storage - P- Bottle of bleach stored above the soda dispenser and tea/coffee maker. Bottle of Windex and can of glass cleaner stored next to the tea/coffee maker and soda dispenser. Poisonous or toxic materials shall be stored so they can not contaminate food, food ingredients, utensils or other items. CDI- Chemicals placed in cabinet below tea/coffee maker and soda dispenser./ 7-102.11 Common Name-Working Containers - PF- Bottle of purple cleaner and bucket/container of sanitizer not labeled. Working containers used for storing poisonous or toxic materials shall be clearly labeled with the common name. / 7-208.11 Storage-First Aid Supplies - P,PF- Advil and other personal items stored above/next to single service and re-usable cups and above to-go sugar. First aid supplies shall be stored in a kit or container which is located to prevent contamination of food, equipment, utensils and linens.
- 31 3-501.15 Cooling Methods - PF-Sausage patties cooked the morning of the inspection were stacked and placed in the top of the make unit. Cooling shall be accomplished by placing food in shallow pans, using an ice bath, thinner portions or other effective means. CDI- Sausage placed in shallow metal pan in the reach-in to cool. Product less than 45F.
- 37 3-305.11 Food Storage-Prevent contamination from premises - C- 0 points- Covered pans of floor stored under the meat prep sink, next to the drain line, closed bags of pancake mix stored under the prep sink, next to the drain line. Food shall be stored in a clean, dry location, not exposed to dust, splash or other contamination (under a sink). CDI- Items moved. / 3-304.13 Linens and Napkins, Use Limitations - C- Biscuits stored in warmer unit directly touching cloth towels. Linens and napkins may not be used in contact with food. CDI- Owner placed foil over the cloths and cover the biscuits with foil.
- 38 2-402.11 Effectiveness-Hair Restraints - C- Food employee preparing food without a hair restraint. 3 employees with beards/go tees. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints and clothing that covers body hair to keep their hair from contaminating food, clean equipment, utensils or unwrapped single service.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-0 points- Wet wiping cloth, full of food debris was sitting on the prep surface of the make unit. Cloths in-use for wiping counters and other equipment shall be held in chemical sanitizer at the proper concentration. Containers of sanitizer shall be stored off the floor. Sanitizer is to be maintained free of food debris. CDI- Towel placed in dirty towel bin, new towels placed in containers of sanitizer.



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- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Pans and containers stored on dirty/greasy shelving. Serving spoons stored with the portion that touches the food sticking up. Empty container used for bulk preparation of tea was stored so that dust may enter the inside of the container. Cleaned equipment and utensils shall be stored in a clean, dry location and covered or inverted. / 4-901.11 Equipment and Utensils, Air-Drying Required - C- Several large pans stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried to avoid bacterial growth. Remove unnecessary items to allow more space to air-dry.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C- 0 points- Interior of the dish machine has lime/scale build-up. The exterior has visible food debris on the top and upper portion of the doors. Warewashing machines and compartments of sinks shall be cleaned before use and throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure it performs properly and at least every 24 hours.
- 47 4-602.13 Nonfood Contact Surfaces - C- 0 points- Cleaning needed inside reach-in (chicken juice present) and inside ovens. Hood filters dusty. Non-food contact surfaces shall be cleaned as often as necessary to maintain them clean.
- 49 5-205.15 System Maintained in Good Repair - P- Back hand sink leaks at the drain, bathroom hand sink leaks and has been repaired with duck tape, dish machine leaks at the bottom and 3 comp sink leaks. The toilet in the employees restroom is cracked at the bottom and leaks. Plumbing system shall be maintained in good repair.
- 51 5-501.17 Toilet Room Receptacle, Covered - C 0 points- Ladies restroom does not have a trash can with a lid. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 53 Floor cleaning is needed under and behind all sinks, tables and equipment. Wall cleaning is needed throughout especially around cook areas. Baseboard repair is needed at the meat prep sink. Floor drains with visible trash and build-up. Ceiling cleaning needed around the HVAC vents. HVAC vents dusty. Wall repair needed by ramp to storage area. Facility shall be maintained clean and in good repair.
- 54 6-303.11 Intensity-Lighting - C- 0 points- Light not working in 3 door reach-in in the kitchen. Lighting shall be 10 ft candles in equipment, such as reach-ins. Repair/replace bulb.



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✓  
Spell



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Spell

