

Food Establishment Inspection Report

Score: 94

Establishment Name: K & W CAFETERIA

Establishment ID: 3034010855

Location Address: 800 HANES MILL RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 20 / 2017 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 10 : 45 am pm Time Out: 04 : 00 am pm

Permittee: K&W CAFETERIA INC.

Total Time: 5 hrs 15 minutes

Telephone: (336) 661-0504

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: 4

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	NO	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	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	
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 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	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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	NO	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	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	<input checked="" type="checkbox"/>	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	<input checked="" type="checkbox"/>	
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	03	<input checked="" 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	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	<input checked="" type="checkbox"/>	
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 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	<input checked="" type="checkbox"/>	03	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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	0	<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:								6



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 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Matthew Kekel	5-22-20 00	Slaw	Veggie walk-in	42	Fried fish	Final	183
Hot water	4 comp sink	163	Cut melon	Veggie walk-in	43	Collards	Serving line	171
Hot water	Sanitizer 4 comp sink	171	Hashbrowns	Cooling	83	Mac	Serving line	183
Hot water	Dishmachine	162	Shrimp	Grill reach-in	44	Black eye	To-go serving line	160
Salmon patty	Hot hold box	136	Mac salad	Salad reach-in	45	Beans	To-go serving line	162
Sals steak	Hot hold box	186	Ckn livers	Final	180	Quat Sani	Buckets	400
Roast beef	Meat walk-in	42	Salmon	Final	202	Lasagna	Serving line	180
Pork	Meat walk-in	45	Cabbage	Final	193	Gravy	Hot hold - stove	157

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.

- 8 6-301.14 Handwashing Signage - C Handwashing sink in stock room, central handsink before exiting to serving line, and handsink by dish area lacked proper handwashing reminder. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. // 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF One food employee observed rinsing rag out in handwashing sink by dish area. Handwashing sink next to dessert prep blocked by speed rack during inspection. A handwashing sink shall be maintained so that it is accessible at all times for employee use, and may not be used for purposes other than handwashing. CDI: Cart moved, and employee educated on uses of a handsink.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Containers of raw sausage in meat walk-in on transfer rack being stored above ready-to-eat deli meat and salmon patty mixture. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat foods. CDI: Person in charge moved sausage to rack below ready-to-eat foods. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Majority of all stacked lexan pans and metal pans being stored clean, observed with food debris or sticker residue. Ensure employees are taking time to thoroughly wash, rinse and sanitize equipment and utensils. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Person in charge had food employees to go through all, and rewash during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Back wall of ice machine with black build up. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, equipment shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.



Person in Charge (Print & Sign): Matthew ^{First} Kekel ^{Last}

Matthew R. Kekel

Regulatory Authority (Print & Sign): Christy ^{First} Whitley ^{Last}

Christy Whitley REHS I

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P To-go salads (not apart of current TPHC) in to-go reach-in measuring 48-52F. Add to-go salads to current foods controlled under TPHC procedures or maintain potentially hazardous foods cold, at 45F and below. (As of January 1, 2019 - 41F and below). CDI: Salads were to be used for lunch rush and discarded after 4 hours. 0 pts
- 31 3-501.15 Cooling Methods - PF REPEAT: All prepared today - Two containers of slaw and container of tuna salad, cooling - tightly wrapped in plastic wrap in salad prep reach-in cooler. Large pan of hashbrowns in walk-in cooler, cooling - tightly wrapped in plastic wrap. Ensure employees are not covering foods in multiple layers of plastic wrap, and venting foods until temperature reaches 45F and below. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled: shallow pans, separating food into smaller/thinner portions, stirring the food in a container place in an ice water bath; using containers that facilitate heat transfer, or when placed in cooling/cold holding equipment, food containers shall be loosely covered/uncovered if protected from contamination. CDI: All foods vented and/or placed on sheets pans to cool.
- 38 2-303.11 Prohibition-Jewelry - C Several employees observed wearing watches, bracelets, and bands on arms while preparing food and handling equipment/utensils during inspection. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 39 3-304.14 Wiping Cloths, Use Limitation - C One bucket of wiping cloths being stored in soapy water buckets. Cloths in-use for wiping counters and other equipment surfaces shall be held completely between uses, completely submerged in a chemical sanitizer solution at a concentration (Quat 150-400ppm) or as specified by manufacturer's label. / One container of sanitizer being stored on floor at grill station under prep table. Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, etc. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Two scoop handles being stored in contact with flours in stock room. Maintain handle protruding out of ingredient. During pauses in food preparation or dispensing, utensils shall be stored in the food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon. 0 pts
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Several stacks of lexan pans, metal containers, and baking sheets, being stored on shelving next to dishmachine, stacked wet. Recommend adding additional areas/racks for air-drying, or other effective methods for air drying. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. // 4-903.12 Prohibitions - C Cleaned drink pitchers being stored under dump sink below tea beverage station. Relocate storage of drink pitchers. Cleaned and sanitized equipment, utensils, laundered linens may not be stored under sewer lines that are not shielded to intercept potential drips.
- 43 4-903.12 Prohibitions - C Single-service bowls/containers being stored under handwashing sink at to-go line. Relocate storage of single-service items. Single-service and single-use articles may not be stored under sewer lines that are not shielded to intercept potential drips. 0 pts



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Spell

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following equipment requires evaluation for repair/replacement: door/gasket to grill station reach-in will not stay closed on its own, rusting/oxidizing shelving and legs of shelving with lemonade and storage of clean utensils, wrap pipe from condenser in veggie walk-in cooler with PVC flexible pipe wrap to intercept potential leaks, cut rusted exposed screw threads in veggie walk-in cooler to 2.5 exposed threads or cap, and repair soap dispenser in dish return room. Clean and evaluate undersides of prep tables for oxidization/rust. Clean and evaluate for replacement of wheels and castors on most rolling/transfer carts to remove rust. Equipment shall be maintained cleanable and in good repair. 0 pts
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Thorough detail cleaning needed on most equipment interior and exterior throughout establishment to include: remove grease build up from grills and fryers (exterior and interior) on grill line, clean and remove grease and carbon build up from around ovens interior and exterior, clean hoods and vents to remove grease build up, undersides of prep tables, remove black build up inside cabinet below beverage station in dining room, shelving/floors/ceilings and around fanguards of walk-ins to remove food debris and dust build up, on all transfer carts in walk-ins, and along back side of fryer line. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust dirt, food residue, and other debris.
- 49 5-205.15 System Maintained in Good Repair - C Leak present under soup kettle across from ovens, under 4 compartment sink in dish area, and under handsink in stock room at pipe. Repair leaks. A plumbing system shall be maintained in good repair. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Replace missing ceiling tiles above dishmachine and large icemachine. Repair damaged ceiling tiles above salad prep table. Smooth caulk to pipe penetrations into ceilings throughout. Recaulk handwashing sink to wall in dish return room, and employee's womens restroom. Floors, walls, and ceilings shall be designed, constructed, and installed to be smooth and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT: Floor cleaning needed along baseboards, and under and between equipment throughout establishment. Wall cleaning needed throughout kitchen. Remove ceiling splatter/staining above 4 compartment sink area. Ceiling cleaning needed around vents throughout to remove dust build up. Physical facilities shall be cleaned as often as necessary to maintain clean.
- 54 6-303.11 Intensity-Lighting - C The following areas measured low lighting (measured in foot candles): 11-13 at handsink and toilets in women's employee's restroom. Replace burned out bulbs to meet at least 20 foot candles in toilet rooms and at handwashing sinks. Angle lighting above to shine directly over - tea prep and cake prep to meet at least 50 foot candles. //
6-501.14 Cleaning
Ventilation Systems, Nuisance and Discharge Prohibition - C Dusty ceilings vents throughout establishment. Dusty vents present on hoods at soup kettles. Clean frequently, so exhaust from vents are not a cause of contamination. 0 pts



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