

# Food Establishment Inspection Report

Score: 86.5

Establishment Name: QUIET PINT TAVERN

Establishment ID: 3034012288

Location Address: 1420 WEST FIRST STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 14 / 2018 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 02 : 28 <sup>am</sup><sub>pm</sub> Time Out: 06 : 28 <sup>am</sup><sub>pm</sub>

Total Time: 4 hrs 0 minutes

Permittee: QUIET PINT INC.

Category #: IV

Telephone: (336) 893-6881

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 9

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

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b> 13.5										



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

CR  
OF



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUIET PINT TAVERN

Location Address: 1420 WEST FIRST STREET

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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

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

Permittee: QUIET PINT INC.

Telephone: (336) 893-6881

Establishment ID: 3034012288

☒ Inspection ☐ Re-Inspection Date: 03/14/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: dhillman62@gmail.com

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
Chlorine sani	Dishmachine	100	Green pep	Make unit	36	Wings	Drawers	40
Hot water	3 comp sink	135	Lettuce	Reach-in 1	50	Corn dip	Walk-in	38
Beans	Warmer	164	Pasta salad	Make unit 1	37			
Queso	Warmer	142	Grill mush	Make unit 2	39			
Mushroom	Cooling	126	Onion	Make unit 2	37			
Mushroom	Cooling - 1.5 hour	40	Pork	Drawers	41			
Quat sani	3 comp sink	200	Ham	Make unit 3	37			
Steak	Final	138	Cheese	Drawer	42			

## 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.

- 2-102.12 Certified Food Protection Manager - C // 2-102.11 Demonstration - C Person-in-charge at beginning of inspection, without Food Protection Manager certification. Person-in-charge not actively monitoring handwashing, cooling, and food preparation. The person-in-charge shall demonstrate this knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 2-401.11 Eating, Drinking, or Using Tobacco - C One employee observed eating carrot above slicer prep. / One food employee observed tasting Bruschetta over make unit at pass thru. / One employee beverage stored on prep between two make units, and one employee beverage stored above clean cups on shelving beside handwashing sink. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils and linens; unwrapped single-service or single-use articles; or other items needing protection can not result.
- 2-301.12 Cleaning Procedure - P // 2-301.14 When to Wash - P Several violations of handwashing observed during inspection to include: employee not washing hands upon returning from outside, multiple employees observed turning off faucet handles with cleaned hands, two employees observed removing gloves and changing tasks without handwashing, one employee observed eating carrot and proceeding to continue cleaning equipment and utensils at 3 compartment sink, washing with soap less than 10 seconds, and one employee touching face/nose without handwashing after. Food employees shall wash hands when contaminated, between switching task, before and after donning gloves, etc. The cleaning procedure shall include: (1) Rinse under clean, running warm water; (2) Apply cleaning compound, (3) Rub together vigorously for at least 10 to 15 seconds, (4) Thoroughly rinse under clean, running warm water; and (5) Immediately follow the cleaning procedure with thorough drying and to avoid

Person in Charge (Print & Sign):

Regulatory Authority (Print & Sign): Christy Whitley

*X* *Per D HHS*

*Christy Whitley RCHS*

REHS ID: 2610 - Whitley Christy

Verification Required Date: 03 / 24 / 2018

REHS Contact Phone Number: (336) 703-3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUIET PINT TAVERN

Establishment ID: 3034012288

## 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.



- 7 3-301.11 Preventing Contamination from Hands - P,PF One employee observed removing fried pita chips from fryer, and combining into plastic container, and touching top layer of fried pita chips with bare hands. Food employees may not contact exposed, ready-to-eat with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: REHSI educated food employee on bare-hand contact. 0 pts
- 8 6-301.12 Hand Drying Provision - PF Paper towel dispenser at handwashing sink in dish area, only dispenses paper towels when manually pushing sensor button. Replace paper towel dispenser or provide hand towels out of dispenser. Each handwashing sink shall be provided with individual, disposable towels. // 5-202.12 Handwashing Sinks, Installation - PF Handwashing sink in dish area, without hot water. A handwashing sink shall be equipped to provide water at a temperature of at least (100F) through a mixing valve or combination faucet. \*\*Verification required by 3-24-18 to Christy Whitley when repairs have been completed for hot water and paper towels. Contact 336-703-3157 OR Whitleca@forsyth.cc\*\*
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Observed blade/wheel of slicer, with dried food, after being cleaned and sanitized. / Sticker residue observed on stacked containers above prep sinks. / White plates observed soiled with dried food residue and debris. / Vita-mix and components observed with dried food residue. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Ice shield inside of ice machine (in separate room) observed with brown build up. In equipment such as ice bins, beverage dispensing nozzles, etc - shall be cleaned : (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 18 3-501.14 Cooling - P REPEAT: Individual bags of pasta noodles, observed portioned and wrapped in walk-in cooler measuring 55-63F on two separate temperature checks. / One container of diced chicken, cooked at an unknown time, measuring 66F in make unit. Cooked, potentially hazardous food shall be cooled from 135F to 70F within two hours, and within a total of 6 hours from 135F to 45F. CDI: Person-in-charge voluntarily discarded chicken. / Portioned pasta in walk-in cooler, remove from bulk container, opened individual bags, and placed on sheet pans in walk-in freezer to finish cooling. Pasta remeasuring 15 minutes later at 50F. 0 pts
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Cooked and portioned chicken wings and pulled pork, cooked green peppers, cooked onions, observed inside walk-in cooler and make units without date marking. Ready-to-eat, potentially hazardous food shall be marked with a day/date, when held for more than 24 hours in a food establishment, to indicate the day of preparation/discard. CDI: Person-in-charge date marked all items appropriately during inspection. // 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Two plastic containers and one metal container of Bruschetta observed with day of preparation 3-7 (8 days). / Ready-to-eat, potentially hazardous food shall be held at 41F and below for 7 days OR 42-45F for 4 days. Day 1 shall count as day of preparation. CDI: Person-in-charge voluntarily discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Housemade casear dressing contains raw egg yolk, and is not indicated on menu as containing raw egg. Either use pasteurized eggs, or add reminder to casesar salad. CDI: Owner had staff astresik casesar salad during inspection. 0 pts
- 31 3-501.15 Cooling Methods - PF Rice, portioned into single-use containers with tight fitting lids inside reach-in cooler measuring 50-51F. / Individual portions of pasta (in single-use bags) stacked into deep container, tightly wrapped with tape around wrapping, inside walk-in cooler measuring 55-63F inside walk-in cooler. Ensure cooked, potentially hazardous food have been cooled prior to portioning. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; OR (7) Other effective methods. CDI: Containers of rice vented, pasta separated onto sheet pans and individual bags opened, and placed into walk-in



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUIET PINT TAVERN

Establishment ID: 3034012288

## 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.



- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Two containers of sweet and sour mix observed on the floor at the bar. / One container of mix in outside storage shed being stored on the floor. / Jugs of cooking oil observed on the floor in dry storage and storage shed. / Food in walk-in cooler and walk-in freezer being stored on the floor. Food shall be protected from contamination by storing: 1) in a clean, dry location; 2) where it is not exposed to splash, dust, or other contamination; and 3) at least 6 inches above the floor. // 3-305.12 Food Storage, Prohibited Areas - C Water dripping from condenser inside walk-in freezer, onto foods, and causing heavy ice build up on boxes and shelving. FOOD may not be stored: (A) In locker rooms; (B) In toilet rooms; (C) In dressing rooms; (D) In garbage rooms; (E) In mechanical rooms; (F) Under sewer lines that are not shielded to intercept potential drips; (G) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which
- 38 2-303.11 Prohibition-Jewelry - C // 2-302.11 Maintenance-Fingernails - PF One food employee actively preparing and cooking foods, with long/painted fingernails and wearing a bracelet on wrist. while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. / Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food. // 2-402.11 Effectiveness-Hair Restraints - C One food employee observed actively preparing and cooking food without bead restraint. 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.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Three wet wiping cloths being stored on make units and on table by slicer. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. No sanitizer buckets observed during inspection.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Large leak inside walk-in freezers needs to be repaired. / Recondition or replace rusted rack on clean drainboard of 3 comp sink. / Remove rust from brackets under prep sink. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Additional cleaning needed on shelving above prep sinks, dry food storage, with plate storage above make units, and inside walk-in cooler; rolling rack inside walk-in cooler; and interior and exterior of fryers. Nonfood-contact shall be kept free of an accumulation of dust, dirt, food residue, and grease. 0 pts
- 52 5-501.113 Covering Receptacles - C Two doors and two lids observed open during inspection. Maintain doors and lids closed to prevent pest harborage. 0 pts

53 .



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUIET PINT TAVERN

Establishment ID: 3034012288

## 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.

- 53 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT: Floor cleaning needed behind equipment in the bar area. / Floor cleaning needed inside walk-in cooler. / Clean walls at 3 compartment sink. Physical facilities shall be cleaned as often as necessary to maintain clean. // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Add cove base to newly remodeled men's restroom. In food establishments 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). 0 pts
- 54 6-303.11 Intensity-Lighting - C Lighting measuring low in the following areas (measured in foot candles): 5-7 at urinal in men's restroom, and toilets in each women's restroom. Increase lighting intensity to meet at least 20 foot candles at plumbing fixtures. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Clean vents and dust discharge in kitchen and women's restroom. // 6-305.11 Designation-Dressing Areas and Lockers - C Employee book bag being stored on top of bag of coating crumb in dry storage. / Employee jacket hanging on shelving with clean utensils at dish area. / Employee cell phone being stored on shelving above make unit beside pass thru. Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions. 0 pts

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUIET PINT TAVERN

Establishment ID: 3034012288

## 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.

✓  
Spell

