Establishment Name: WASHINGTON PERK SOUTHSIDE Establishment ID: 30401223 Location Address: 228 W AGADA AVENUE Xinspection Re-Inspection Xinspection Re-Inspection City: WINSTON PERK SOUTHSIDE Establishment ID: 30401223 Xinspection Re-Inspection City: WINSTON PERK SOUTHSIDE Xinspection Re-Inspection Xinspection Re-Inspection City: WINSTON PERK SOUTHSIDE State: NO Date: 56 / 11 / 2018 Status Code: U Permite: AGADA FOODS & PROVISIONS LLC Time In:: 10 : 10 States Status Category #: IV Water Supply: Xinspection Re-Inspection No. of Research Re-Inspection Violations: 4 No. of Research Re-Inspection Violations: 4 No. of Research Re-Inspection Re-I	Food Establishment Inspection	Report	S	Score: <u>93</u>	
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Zp: Z127 County: 34 Forsyth Time In: 10 * 05 % pm Time Out: 12 * 3 % pm Time O	City: WINSTON SALEM	State: NC	Date: Ø 6 / 11 / 2018 Status Code: U		
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25 Solution Food additives: approved & properly used 1030 53 Physical facilities installed, maintained & clean 103 X 1 26 Toxic substances properly identified stored, & used 210 4 Meets ventilation & lighting requirements; 103 X 1 Conformance with Approved Procedures .2653, .2654, .2658 Total Deductions: 7			52 Garbage & refuse properly disposed; facilities		
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Comment Addendum to Food Establishment Inspection Report

stablishment Name: WASHINGTON PERK SOUTHSIDE	Establishment ID: 3034012525					
Location Address: 228 W. ACADIA AVENUE City: WINSTON SALEM State: NC County: 34 Forsyth Zip: 27127 Wastewater System: X Municipal/Community On-Site System Water Supply: X Municipal/Community On-Site System	Inspection Re-Inspection Date: 06/11/2018 Comment Addendum Attached? Status Code: U Water sample taken? Yes No Email 1: acadiafoodsws@gmail.com					
Permittee: ACADIA FOODS & PROVISIONS LLC Telephone: (336) 331-3251	Email 2: Email 3:					
Temperature Observations						
Effective January 1, 2019 Cold Holding will change to 41 degrees						

Item 11/17/20	Location Jessica McClure	Temp 000	ltem ham	Location make unit	Temp 44	ltem quat	Location bucket less than 200	Temp 0
butter	on counter	77	egg salad	reach in unit	41	ambient	reach in	30
tomato	make unit	41	steak bisc	hot hold	124			
chicken salad	make unit	44	sausage bisc	hot hold	126			
lettuce	make unit	50	sausage bisc	hot hold	127			
tuna salad	make unit	45	chicken bisc	hot hold	127			
tempeh	make unit	48	chicken	ice bath	57			
turkey	make unit	42	quat	3 comp	300			

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- REPEAT-Employee touched sanitizer tower and label of chemical then did not wash hands before putting on gloves to make food. Food employees must wash hands and exposed portions of arms after engaging in activites that contaminate hands, and before donning gloves for working with food. CDI-Employee educated and washed hands.// 2-301.12

Cleaning Procedure - P-Observed food employee lathering while rinsing. Hands shall be lathered at least 10 seconds before rinsing. CDI-Employee got more soap and lathered appropriately.

- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P-Four biscuits in hot holding unit at coffee bar from the morning measured 124-127F. Food held hot shall measure at least 135F. CDI-Discarded biscuits.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding -P-REPEAT-Butter sitting out at room temp measured 77F. Chicken in ice bath after approximately 45 minutes measured 57F. (Was ok at beginning of inspection). Lettuce that had been in make unit overnight measured 50F, and tempeh in make unit over night measured 48F. Food held cold shall be held at 45F or less. (41F or less beginning January 1, 2019). CDI-Chicken placed in cooler. Lettuce and tempeh discarded. Butter should have been discarded by 11. Manager stated that butter was being held on Lock time, but no written procedure in place and butter was not labeled with a time removed from temperature control. Butter was still Text out at 11:30 from approximately 7am. Butter discarded.

Person in Charge (Print & Sign):	<i>First</i> Jessica	<i>Last</i> McClure	gam			
Regulatory Authority (Print & Sign)	<i>First</i>): ^{Nora}	<i>Last</i> Sykes	hzy			
REHS ID	: 2664 - Sykes, No	ra	Verification Required Date://			
REHS Contact Phone Number: (336) 703 - 3161 North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer.						
	Page 2 of	Food Establishment Inspection Research	eport, 3/2013			

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Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: WASHINGTON PERK SOUTHSIDE

Establishment ID: 3034012525

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.

3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Chicken salad (6/6), tuna salad (6/7), tempeh (6/7) in make unit helding above 41F were held past the 4 day hold time allowed. 2% milk (5/19) in coffee bar cooler held past its 7 day hold time. Food shall be discarded if it exceeds the temperature and time combination specified in 3-501.17 (A). CDI-All discarded. Much improvement in this area, left at half deduction.

- 38 2-402.11 Effectiveness-Hair Restraints C-Food employee not wearing a hair restraint. Food employees shall wear effective hair restraints.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C-REPEAT-Torn gaskets in small make unit. Refer to transitional permit for additional items in this category. Unit is being replaced, per management. Opts.
- 6-201.11 Floors, Walls and Ceilings-Cleanability C-Caulk around bases of all toilets for cleanability. Physical facilities shall be installed and maintained so they are smooth and easily cleanable. Refer to transitional permit for additional items in this category. // 6-501.12 Cleaning, Frequency and Restrictions - C-Additional cleaning needed in corners and at floor/wall junctures. Dusting needed at wall over microwave and behind 3 door freezer. Maintain floors and walls clean. 0pts.
- 6-303.11 Intensity-Lighting C-Lights low at coffee bar sink (16 foot candles), and at coffee bar machines (20-18 foot candles). Lighting shall measure 20 foot candles at fixtures and 50 foot candles at areas of food prep and service. Increase lighting. See transitional permit for additional items in this category. 0pts.





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