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>	
Location Address: 22 8V ACADIA AVENUE Xin poetion Re-inspection City: WiNSTON SALEM State: NC Date: 06 / 11 / 20 12 States Code: U  2 (2 ) 2712 COUNTY: 34 Forsy Permittee: ACADIA FOODS & PROVISIONS LLC Category 4: N  FOA Establishment Type: No: of Rick Ractor/Intervention Violations: 4 No: of Rick Ractor/Intervention Violation: 4 No: of Rick Ractor/Intervention No: of Rick Ractor/Intervention No: o	Establishment Name: WASHINGTON PERK SOUTHS	SIDE	Establishment ID: 3034012525		
City:       MINSTON SALEM       State:       NC       Date:       6 / 11 / 20 1 8 States Code:       U         Zp:       2127       County:       34 Forsyth       Time In::       10::       9 & 9 mintes         Permittee:       AADIA FOODS & PROVSIONS LLC       Total Time:       2 hs 2 minutes       County:       4 Food					
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		
Permitte:     ACADIA FOROS & PROVISIONS LLC     Total Time:     2 has 26 minutes       Telephone:     (36) 331-3251     Category f: // Category f: // No. of Risk Factor/Intervention Violations:     4       Wastewater System:     Municipal/Community     On-Site Supply     No. of Risk Factor/Intervention Violations:     3       Image: Control times     Risk Factor/Intervention Violations:     4     No. of Risk Factor/Intervention Violations:     4       Image: Control times     Risk Factor/Intervention Violations:     3     Control times     4       Image: Control times     Risk Factor/Intervention Violations:     4     No. of Risk Factor/Intervention Violations:     4       Image: Control times     Risk Factor/Intervention Violations:     3     Control times     4     Control times     0     Control times     4       Image: Control times     Risk Factor/Intervention Violations:     3     Control times     0     Control times     1	•		Time In: $1 \emptyset : \emptyset 5 \bigotimes_{nm}^{\infty}$ Time Out: $1 2 :$	$30^{\circ}$ am	
Permitter         Category #: //           Category #: //         FDA Establishment Type::           Wastewater System: Municipal/Community On-Site System         FDA Establishment Type::           No. of Repeat Risk Factors and Public Health Interventions         Risk Factor/Intervention Violations: 4           No. of Repeat Risk Factors and Public Health Interventions         Bits factor::Community On-Site System           No. of Repeat Risk Factors and Public Health Interventions         Bits factor::Community On-Site System           No. of Repeat Risk Factors and Public Health Interventions         Bits One::Community One-Site System           No. of Compliance Status         Or Onl % for           Support Soft Reserves to prevent functions to prevent functions         Bits One::Compliance Status         Or Onl % for           Support Soft Reserves         202         No. of Compliance Status         Or Onl % for           Support Soft Reserves         202         203         Soft Reserves         203         In Manual Water           Support Soft Reserves         202         203         Manual Water         203         204         203         205         203         205         205         205         205         205         205         205         205         205         205         205         205         205         205         205			Total Time: 2 hrs 25 minutes	<u></u> @ pm	
Telephone:       (30): 331-331-321       FDA Establishment Type:       No. of Risk Factor/Intervention Violations:       3         Wastewater System:       Municipal/Community       On-Site Supply       Municipal/Community       On-Site Supply         Foodborne Illness Risk Factors and Public Health Interventions Risk Review: Control Royan and recommunity       On-Site Supply       So: of Risk Factor/Intervention Violations:       4         Productions       Compliance Status       on       oil all all       Compliance Status       on       cite         Bit Review:       Compliance Status       on       oil all all       Compliance Status       on       on       all       and       on       on       all       and       on       all       and       on       all       and       on       all       and       and       and       all       and       and       all       and       and       all       and       and       all       and					
Water Supply:         Multicipal/Community         On-Site Supply:           Water Supply:         Multicipal/Community         On-Site Supply:           Pool of the set actors and Public Health Interventions         A           No. of Risk Factor/Intervention Violations:         3           Pool of the set actors and Public Health Interventions         Conditions:         4           No. of Risk Factor/Intervention Violations:         3           No. of Risk Factor/Intervention Violations:         4           No. of Risk Factor/Intervention Violation         1           No. of Risk Factor/Intervention Violation         1           No. of Risk Factor/Intervention         1<	-		EDA Establishment Type:		
No. of Repeat Risk Factor/Interventions         Second Real Practices         Cool Real Practices         Batters:::::::::::::::::::::::::::::::::::	Wastewater System: X Municipal/Community	_On-Site Sys		. 4	
Nath factor:       Contributing factors factor of devolging toodharm litters:         Image: Control of the second of	Water Supply: Municipal/Community On-	Site Supply			
Im       out       tail       tail <t< td=""><td colspan="5">Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices</td></t<>	Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices				
Supervision       262         1 M       26         2 M       Management, encloses incomparticitation by according regiment and perform duties         2 M       Management, encloses incomparticitation by according regiment and perform duties         2 M       Management, encloses incomparticitation by according regiment and perform duties         3 M       Management, encloses incomparticitation by according regiment and perform duties         3 M       Proper use of reporting, regiment and perform duties         3 M       Proper use of reporting, regiment and perform duties         3 M       Proper use of reporting, regiment and perform duties         4 M       Proper use of reporting, regiment and perform duties         5 M       No discharge for negets, used and pueries         6 M       M       Hands delen & properly wated         2 M       No have hand contrady with PF food or present and with PF food or present bio independence on and proved dual encloses         3 M       M       Prode regiment and perform duties         4 M       M       Hands delen & properly wated         5 M       M       Hands delen & properly wated         6 M       M       Hands delen & properly wated         7 M       Food totaminition       263.357         7 M       Food oproperly biodical and proveed acuroe		· · · · · · · · · · · · · · · · · · ·			
1       B       CPC Present: Commonstration Or Certification by       2       0       According or provide source       21       0 <td></td> <td>OUT CDI R VR</td> <td></td> <td>OUT CDI R VR</td>		OUT CDI R VR		OUT CDI R VR	
Employee Health       263         2       Monagement, response Nongerges House According Status and S	1 PIC Present; Demonstration-Certification by				
2       M       Measagement, enployees knowledge:       31.0       A       A attained of specialized processing       10.0       0         3       N       Proper use of reporting, restriction & exclusion       11.0       0       263.2653         4       N       Proper eating, tasting, drinking, or tobacco use       21.0       31.2       26.2       265.2         5       N       No discharge from yes, nose or mouth       11.2       21.0       31.2       2       Paint food proper/yound for how holding       11.2       0         5       N       No discharge from yes, nose or mouth       11.2       31.2       2       Approved flawning methods used       11.2       0         7       N       No base hard context with PTE bods or pro- approved flawning methods used       11.2       0       38.2       Food treporty labeled: original containar       21.0       0         8       M       Handwaling sinks supplied & accessible       21.10       38.2       Food treporty labeled: original containar       21.0       0         9       N       Food reports available: shellstook tags.       21.10       0       0       0       0       0       0       0       0       0       0       0       0       0       0       0	acciedated program and perform dates				
3       No       Proper use of reporting. excitation & exclusion       ST_N_N_N         Cood Hyppient: Practices       2652, 2653       Proper eacing methods used, adequate       T_N_N_N         5       M       No discharge from eyes, note or mouth       ST_N_N_N       Proper eacing methods used, adequate       T_N_N_N         5       M       No discharge from eyes, note or mouth       ST_N_N_N       W       Proper eacing methods used       T_N_N_N         7       M       No discharge from eyes, note or mouth       ST_N_N_N       W       Prant food properly cooked for hot hoding       T_N_N_N         8       M       No bacharge from eyes, note or mouth       ST_N_N_N       W       Prant food properly cooked a courate       T_N_N_N         7       M       No bacharge from eyes, note or mouth       ST_N_N_N       W       Proper cooking methods used       T_N_N_N         8       M       No bacharge from eyes, note or mouth       ST_N_N_N       ST_N_N_N       ST_N_N_N       ST_N_N_N         9       M       No bacharge from eyes, note or mouth       ST_N_N_N       ST_N_N_N       ST_N_N_N       ST_N_N_N         10       No bacharge from eyes, note or mouth       ST_N_N_N       ST_N_N_N       ST_N_N_N       ST_N_N_N       ST_N_N_N       ST_N_N_N       ST_N_N_N		31.50			
Good Hygienic Practices       2452, 2453         4       M       Proper eating, dating, drinking, or tobacco use       2110       32       X       Proper eating, dating, drinking, or tobacco use       1210       122       X       Plant todaproperty cocked for tob tobing       1210       122       X       Plant todaproperty cocked for tob tobing       1210       122       X       Plant todaproperty cocked for tob tobing       1210       122       X       Approved having methods used, adequate       1210       122       12100       12100       12100 <td></td> <td>31.30</td> <td></td> <td></td>		31.30			
4       B       Proper eating, tasting, dinking, or tobacco use       Display=1         5       No. discharge from eyes, nose or mouth       Display=1       Display=1         5       No. discharge from eyes, nose or mouth       Display=1       Display=1         7       No. discharge from eyes, nose or mouth       Display=1       Display=1       Display=1         7       No. discharge from eyes, nose or mouth       Display=1       Display=			21 Proper cooling methods used; adequate		
5       No. discharge from eyes, nose or mouth       Discipic         6       X       Approved thawing methods used       Discipic         6       X       Hands Gean & properly asked       Discipic       Discipic         7       X       No bare hand contact with RTE foods or pre- approved atmate procedure properly followed:       Discipic       Discipic         8       X       Handswahing sinks supplied & accessible       Discipic       Discipic       Discipic         9       X       Food toncelvi labeled: original container       Discipic       Discipi	4 🕅 Proper eating, tasting, drinking, or tobacco use	210			
Preventing Containingtion by Hands       2652, 2653, 2655, 2656, 2656         0       M       Hands clean & properly watched       1       1       1       1       1       1       1       1       0       2       3       M       1       1       1       0 </td <td>5 🛛 🗌 No discharge from eyes, nose or mouth</td> <td>10.50 🗆 🗆 🗆</td> <td></td> <td>-++++++++++++++++++++++++++++++++++++++</td>	5 🛛 🗌 No discharge from eyes, nose or mouth	10.50 🗆 🗆 🗆		-++++++++++++++++++++++++++++++++++++++	
0       0	Preventing Contamination by Hands .2652, .2653, .2655, .2656				
Image: Provent alternate procedure property followed       31 ± 0 ± 1         8 minipage: Section of Food contamination       2632, 2653, 2664, 2655, 2664         9 minipage: Section of Food contamination       2632, 2653, 2664, 2655, 2664         9 minipage: Section of Food contamination       2632, 2653, 2664, 2655, 2664         9 minipage: Section of Food contamination       2632, 2653, 2664, 2655, 2664         9 minipage: Section of Food contamination       2632, 2653, 2664, 2656, 270 ± 1         10 minipage: Section of Food contamination       2632, 2654         11 minipage: Section of Food contamination       2632, 2654         12 minipage: Section of Food contamination       2632, 2654         12 minipage: Section of Food property sected       31 ± 0 ± 1         13 minipage: Section of Food property sected       31 ± 0 ± 1         14 minipage: Section of Food property secred       31 ± 0 ± 1         14 minipage: Section of Food property secred       31 ± 0 ± 1         16 minipage: Section of Food property secred       31 ± 0 ± 1         17 minipage: Section of Food property secred       31 ± 0 ± 1         18 minipage: Section of Food property secred       31 ± 0 ± 1         19 minipage: Section of Food property secred       31 ± 0 ± 1         19 minipage: Section of Food property secred       31 ± 0 ± 1         19 minipage: Section of Food property secred		4×0××□			
8       Mandwashing sinks supplied & accessible       2110       Prevention of Food Contamination       2452, 2653, 2654, 2654, 2654, 2654, 2654, 2654, 2657, 2653, 2654, 2654, 2657, 2653, 2654         10       Image: Structure       Image: Structure       2110       Image: Structure       Image: Structure       2110       Image: Structure		31.50			
Approved Source       2653, 2655         9       Ø       Food obtained from approved source       210       1         10       Ø       Food obtained from approved source       210       1         11       Ø       Food obtained from approved source       210       1         12       Ø       Food in good condition, 3et also & unadulterized       210       1         12       Ø       Pedure records available: shellstock tags,       210       1         13       Ø       Pedure records available: shellstock tags,       210       1         13       Ø       Food opactonat surfaces: cleaned & sanitzed       3100       1         14       Ø       Food contact surfaces: cleaned & sanitzed       210       1         15       Ø       Proper Use of Utensits       2653, 2654       1       1         14       Ø       Food contact surfaces: cleaned & sanitzed       210       1	8 🛛 Handwashing sinks supplied & accessible	210			
9       R       Food obtained from approved source       2100       1         10       R       Food obtained from approved source       2100       1         11       R       Food obtained from approved source       2100       1         11       R       Food in good condition, safe & unadulterated       2100       1         12       R       Required records available: shellstock tags, 2110       1       1         12       R       Required records available: shellstock tags, 2110       1 <td< td=""><td></td><td></td><td>36 N Insects &amp; rodents not present; no unauthorized</td><td></td></td<>			36 N Insects & rodents not present; no unauthorized		
10       Image: Second received at proper temperature       21.0       Image: Second received at proper temperature         11       X       Food received at unadulterated       21.0       Image: Second received at proper temperature       21.1       Xmage: Second received at proper temperature       22.0       Xmage: Second received at proper temperature       22.0       Image: Second received at proper temperature       <			27 🔽 🖂 Contamination prevented during food		
11 No. Pood in good condition, safe & unadulterated 21.0   12 No. Required records available: shellstock tags, 21.0   13 No. Poper records available: shellstock tags, 21.0   14 No. Poper records available: shellstock tags, 21.0   13 No. Poper records available: shellstock tags, 21.0   14 No. Poper records available: shellstock tags, 21.0   15 No. Proper desponded & sanitized 31.0   16 Poper releasing for exercise available: shellstock tags, 21.0   16 No. Proper releasing for exercise available food   17 No. Poper releasing procedures for hot holding   18 No. Proper releasing procedures for hot holding   19 No. Proper cooling time & temperatures   31 No. Proper cooling temperatures <td>10   Image: Second se</td> <td>210000</td> <td>proparation, storage a display</td> <td></td>	10   Image: Second se	210000	proparation, storage a display		
12       Image: Service destruction       21       Image: Service destruction       1030       Image: Service destruction         13       Image: Service destruction       21       Image: Service destruction       1030       Image: Service destruction       1030       Image: Service destruction         13       Image: Service destruction       1030       Image: Service destruction       1030       Image: Service destruction       1030       Image: Service destruction         14       Image: Service destruction       1030       Image: Service destruction       1030       Image: Service destruction       1030       Image: Service destruction         15       Image: Service destruction       1030       Image: Service destruction       1030       Image: Service destruction       <		210 🗆 🗆 🗆			
Proper disposition of returned, previously served, it is is in the service articles: properly stored in the service articles: properly in		210000			
13 13 14 15 10 10 14 10 10 10 10 11 10					
14 Pood-contact surfaces: cleaned & sanitized 3   15 Proper disposition of returned, previously served, reconditioned, & unsafe food   16 Potentially Hazardous Food Time/Temperature 2653   16 Proper disposition of returned, previously served, reconditioned, & unsafe food   16 Proper cooking time & temperatures   17 Proper cooking time & temperatures   18 Proper reheating procedures for hot holding   18 Proper reheating procedures for hot holding   19 Proper reheating procedures for hot holding   19 Proper reheating procedures   10 Proper reheating procedures   10 Proper reheating procedures   10 Proper reheating procedures   116 Proper reheating procedures   117 Proper reheating procedures   118 Proper reheating procedures   119 Proper reheating procedures   119 Proper cold holding temperatures   110 Proper date marking & disposition   111 Proper date marking & disposition   111 Proper date marking & disposition   112 Proper date marking & disposition   113 Proper date marking & disposition   114 Proper date marking & disposition   115 Proper date marking & disposition   119 Proper date marking & disposition   120 Proper date marking & disposition   121 Proper date marking & disposition   122 Proper date marking & disposition <					
13 Image: reconditioned, & unsafe food   Potentially Hazardous Food Time/Temperature 2653   16 Image: Reconditioned, & unsafe food   17 Image: Reconditioned, & unsafe food   18 Image: Reconditioned, & unsafe food   19 Image: Reconditioned, & unsafe food   18 Image: Reconditioned, & unsafe food   19 Image: Reconditioned, & unsafe food   10 Image: Reconditioned, & unsafe food   10 Image: Reconditioned, & unsafe food   10 Image: Reconditioned, & unsafe food   110 Image: Reconditioned, & unsafe food   111 Image: Reconditioned, & unsafe food   112 Image: Reconditioned, & unsafe food   113 Image: Reconditioned, & unsafe food   113 Image: Reconditioned, & unsafe food   113 Image: Reconditioned, & unsafe food   114 Image: Reconditioned, & unsafe food   115 Image: Reconditioned, & unsafe food   115 Image: Reconditioned, & unsafe food   126 Image: Reconditioned, & unsafe food   121 Image: Reconditioned, & unsafe food   122 Image: Reconditioned, & unsafe food   123 Image: Reconditioned, & unsafe food   124 Image: Reconditioned, & uns					
16       X       Proper cooking time & temperatures       3 3 0       X       X       Gloves used properly       1 0 0       X       X       Constructed, & used       1 0 0       X	IS     Image: Second transformed       IS     Image: Second transformed       IS     Image: Second transformed	210000	Single-use & single-service articles; properly		
11       Image: Construct of the construp of the construct of the co					
Image: Interview of the leading proceedules for incliniting incliniting incliniting proceedules for incliniting incliniting inclinities installed, maintained inclinities inclinitinclinities inclinities inclinities inclinities					
19 Image: Constructed, & used   19 Image: Constructed, & used   20 Image: Constructed, & used   20 Image: Constructed, & used   21 Image: Constructed, & used   22 Image: Constructed, & used   23 Image: Constructed, & used   23 Image: Constructed, & used   24 Image: Constructed, & used   24 Image: Constructed, & used   25 Image: Constructed, & used   26 Image: Constructed, & used   27 Image: Constructed, & used   28 Image: Constructed, & used   29 Image: Constructed, & used   20 Image: Constructed, & used   21 Image: Constructed, & used   21 Image: Constructed, & used   23 Image: Constructed, & used   24 Image: Constructed, & used   25 Image: Constructed, & used   26 Image: Constructed, & used   21 Image: Constructed, & used   22 Image: Constructed, & used   23 Image: Constructe			Equipment, food & non-food contact surfaces		
1 2 Proper full indiring temperatures 2   20 20 20   20 20   20 20   20 20   21 20   22 20   21 20   22 20   21 20   22 20   21 20   22 20   20 20   21 20   22 20   21 20   22 20   20 20   21 20   22 20   21 20   22 20   23 20   24 20   23 2653   24 2653   25 2653   26 2653   26 2653   26 20   26 20   20 20   2		+ $+$ $+$ $+$ $+$ $+$ $+$ $+$ $+$ $+$	constructed, & used		
21       X       Proper date marking & disposition       3 X 0 X 1       Physical Facilities       2654, .2655, .2656         22       X       Time as a public health control: procedures & 210       Hot & cold water available; adequate pressure       210       Hot & cold water available; adequate p	19 🗌 🛛 🖸 Proper hot holding temperatures	3×0×□□		10.50	
22       X       Time as a public health control: procedures & 210       48       Hot & cold water available; adequate pressure       210       100         23       X       Consumer Advisory       2653       49       Plumbing installed; proper backflow devices       210       100 <td< td=""><td>20  Proper cold holding temperatures</td><td>3 <b>X</b> O <b>X X</b> 🗆</td><td>47 🛛 🗌 Non-food contact surfaces clean</td><td>10.50</td></td<>	20  Proper cold holding temperatures	3 <b>X</b> O <b>X X</b> 🗆	47 🛛 🗌 Non-food contact surfaces clean	10.50	
22       21 <td< td=""><td>21 🖸 🔀 🗔 Proper date marking &amp; disposition</td><td>3×0××□</td><td></td><td></td></td<>	21 🖸 🔀 🗔 Proper date marking & disposition	3×0××□			
Consumer Advisory       .2653       49 X       Plumbing installed; proper backflow devices       21000         23       X       Consumer advisory provided for raw or undercooked foods       103000       50 X       Sewage & waste water properly disposed       210000         Highly Susceptible Populations       .2653       50 X       Sewage & waste water properly disposed       2100000         24       X       Pasteurized foods used; prohibited foods not offered       31300000       51 X       Toilet facilities: properly constructed, supplied & cleaned       10300000000000000000000000000000000000	22  Time as a public health control: procedures & records	210		21000	
1       1	Consumer Advisory .2653		49 🛛 🗌 Plumbing installed; proper backflow devices	210	
24       A       Pasteurized foods used; prohibited foods not offered       3 13 0       51 ×       A       A cleaned       1 03 0       1         Chemical       .2653, .2657       .2653, .2657         Garbage & refuse properly disposed; facilities       1 03 0          25        X       Food additives: approved & properly used       1 03 0					
24       i       offered       i<					
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		
26       Image: Conformance with Approved Procedures .2653, .2654, .2658         27       Image: Compliance with variance, specialized process, Image: Compliance with variance, specialized			maintainea		
Conformance with Approved Procedures .2653, .2654, .2658 27 Compliance with variance, specialized process, DEDITION			Meets ventilation & lighting requirements;	-++++++++++++++++++++++++++++++++++++++	
Total Deductions: 7					
	27 Compliance with variance, specialized process,	210	Total Deduction	S:   7	

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



## 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> ): <sup>Nora</sup>	<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.





Spell

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