

Food Establishment Inspection Report

Score: 95.5

Establishment Name: CAFE AT MADISON PARK

Establishment ID: 3034014091

Location Address: 5650 UNIVERSITY PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 21 / 2017 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 10 : 50 am pm

Time Out: 02 : 05 am pm

Total Time: 3 hrs 15 minutes

Permittee: BLUE CROSS BLUE SHIELD OF NC

Category #: IV

Telephone: (336) 201-4418

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 4

Water Supply: Municipal/Community On-Site Supply

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	N/O	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	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	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	0.5	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	1.5	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.5	0	
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	1.5	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" 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	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.5	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	N/O	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	0.5	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	0.5	0	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.5	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	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"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.5	0	
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"/>	<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	0.5	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
Total Deductions:					4.5			



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City: WINSTON SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27105

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1:

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: BLUE CROSS BLUE SHIELD OF NC

Email 3:

Telephone: (336) 201-4418

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Victoria Nagel	12-15-20 00	Raw	Make unit	41	Greens	Hot hold	136
Soup	Hot hold	165	Lettuce	Upright cooler	40	Chicken	Heat lamp	135
Chicken	Hot cabinet	136	Turkey	Upright cooler 2	41	Buffalo	Salad bar	42
Hot water	3-compartment sink	133	Ham	Upright cooler 2	40	Melons	Salad bar	43
Hot water	Handsink	90	Lettuce	Walk-in cooler	41			
Lasagna	Hot hold	148	Quat ppm	Bucket	0			
Pizza	Hot hold	145	Quat ppm	3-compartment sink	200			
Salad	Ice bath	50	Rinse cycle	Dish machine	171			

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 5-202.12 Handwashing Sinks, Installation - PF - The 2 handsinks beside the cooking line did not provide hot water of at least 100F (80F and 90F). Handwashing sinks shall be equipped to provide water at a temperature of at least 100F through a mixing valve or combination faucet. Verification of 100F hot water is required by 3-31-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Around 4 knives, the meat slicer, a spatula, and equipment drying on the clean drainboard of the 3-compartment sink (mop in contact) were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Soiled items sent to be washed, rinsed, and sanitized.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - 3 sanitizer buckets used to sanitize food-contact surfaces measured 0 ppm quat. Quat sanitizer shall be maintained between 150-400 ppm or according to the manufacturer's instructions. CDI - Buckets refilled with 200 ppm quat solution. (Use cold water for sanitizer)
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - A few buffalo chicken sandwiches (65F), a few turkey sandwiches (60F), salad mix on and ice bath (50F), 2 containers of butter (75F), and slaw in the make unit (49F) were being held above 45F. Potentially hazardous food shall be held at 45F or below. CDI - Salad, slaw, sandwiches, and butter relocated to the walk-in cooler to chill below 45F.

Person in Charge (Print & Sign): Victoria ^{First} Nagel ^{Last}



Regulatory Authority (Print & Sign): Grayson ^{First} Hodge ^{Last}



REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 03 / 31 / 2017

REHS Contact Phone Number: (336) 703 - 3383



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - 0 pts - An opened package of cooked sausages in the upright cooler were prepared Monday morning and were not date marked. Potentially hazardous food shall be date marked with the date of preparation or the date of discard if held in the establishment for more than 24 hours. Potentially hazardous food can be held for a maximum of 4 days between 42-45F, or for a maximum of 7 days at 41F or below. The day of preparation counts as day 1. CDI - Sausages date marked.
- 33 3-501.13 Thawing - C - 0 pts - 2 packages of ground beef were thawing in a container of water inside of the prep sink. Potentially hazardous food shall be thawed under refrigeration, completely submerged under running water at 70F or less, or as part of the cooking process. CDI - Running, cold water provided from prep sink faucet.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat: 2 wet wiping cloths were stored outside of solution and 2 wet wiping cloths were not submerged inside of the sanitizer buckets. Wet wiping cloths shall be stored in a chemical sanitizer solution that is maintained at the correct concentration (150-400 ppm quat). CDI - Cloths relocated to sanitizer buckets.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Recondition/replace 2 damaged cutting boards. Repair beverage dispensers to operate. Replace torn gaskets on the reach-in cooler and upright cooler beside of the walk-in cooler. Damaged tongs discarded. Replace cracked plastic bins. Equipment shall be maintained in good repair.//4-205.10 Food Equipment, Certification and Classification - C - 0 pts - Remove/discard the blender that is labeled "Household use only".
- 49 5-203.14 Backflow Prevention Device, When Required - P - 0 pts - An atmospheric backflow preventer is required under the shut off valve (for the open ended hose) at the mop sink. Backflow preventers are required at each point of water use in a food establishment. Backflow preventers have been installed on the beverage water lines. CDI - Hose disconnected from the splitter. Verification of vacuum breaker is required by 3-31-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc//5-205.15 System Maintained in Good Repair - C - 0 pts - Small drip leak present on the water line beside of the water filters. Plumbing systems shall be maintained in good repair. A work order has been placed to repair water line.
- 52 5-501.113 Covering Receptacles - C - 0 pts - 4 doors on the outdoor dumpsters were open during the inspection. Dumpster lids and doors shall remain closed when not in use.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - 0 pts - Coved baseboard is needed in each of the restrooms, similar to the kitchen area. Provide grout/baseboard to create the cove.//6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed under the soup line equipment. Floors, walls, and ceilings shall be kept clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C - Caulk the prep table to the wall beside of the walk-in cooler. Floors, walls, and ceilings shall be smooth and easily cleanable.



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✓
Spell



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