

Food Establishment Inspection Report

Score: 90.5

Establishment Name: VIN 205

Establishment ID: 3034012081

Location Address: 205 SOUTH STRATFORD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 09 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 02 : 40 ☐ am ☒ pm Time Out: 06 : 55 ☐ am ☒ pm

Permittee: WINE MERCHANTS WAREHOUSE INC.

Total Time: 4 hrs 15 minutes

Telephone: (336) 765-8175

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: 7

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
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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
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	<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			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	<input 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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
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	<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
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	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
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	03	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
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	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<input 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	<input type="checkbox"/>
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"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
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	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input 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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
Total Deductions: <u>9.5</u>										



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

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 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: WINE MERCHANTS WAREHOUSE INC.
 Telephone: (336) 765-8175

Establishment ID: 3034012081
☒ Inspection ☐ Re-Inspection Date: 08/09/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: jamie@winemERCHANTSGOURMET.COM
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Caleb Flin 1-30-22	00	Chicken	Final	174	Pork belly	Cooling	129
Hot water	3 comp sink	132	Pim cheese	Reach-in	42	Hot water	Dishmachine	165
Quat	3 comp sink - ppm	300	Goat cheese	Reach-in	40			
Quat	Spray bottle - ppm	200	Mushroom	Cooling	60			
Onion	Final	186	Spinach	Salad prep	44			
Fried artich.	Final	167	Cheese	Salad prep	42			
Mashed	Hot hold	148	Butter	Upright 2	43			
Couscous	Hot hold	139	Potatoes	Upright 1	44			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Employee water bottle being stored on prep surface with hot hold unit. 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 and single-use articles; or other items needing protection can not result; drink from a closed beverage container (ie- lid with a straw) to prevent contamination of the employees hands. CDI: Employee beverages moved to shelving below prep table. ✓ Spell
- 7 3-301.11 Preventing Contamination from Hands - P,PF One food employee observed contacting fried artichokes (had fallen off plate, were placed on plate) with bare hands. / One food employee observed preparing and plating cheese appetizer with bare hands. Food employees shall not contact exposed, ready-to-eat food with their bare hands, and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment. CDI: Employees educated, washed hands, and donned gloves. Foods discarded and remade.
- 8 6-301.14 Handwashing Signage - C Handwashing sink in kitchen lacked proper handwashing reminder sign. 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. CDI: REHSI provided handwashing reminders. 0 pts

Person in Charge (Print & Sign): Caleb First Flint Last

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

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P In reach-in cooler - fully cooked, ready-to-eat crab stored on shelving below lobster. Raw shelled eggs stored above ready-to-eat foods. Food shall be protected from cross contamination by separating raw animal foods during storage, display, preparation, and holding from: cooked ready-to-eat food, and separating raw animal foods from each other. CDI: Foods rearranged in order of ready-to-eat to final cook temperature. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following foods in the make unit measuring above 45F: short ribs (52F); mustard greens (46-48F); french fries (67-70F); potatoes (48F); potatoes au gratin (48F); two containers of rice measuring (48F); duck thigh (48-50F); lamb, and pork belly (51F). Ambient air temperature of unit measuring 48.9F. Do not use unit until repaired. Potentially hazardous food shall be held at 45F and below. (As of January 1st, 2019 - 41F and below). CDI: All foods voluntarily discarded.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P // 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF One container of potatoes au gratin from 8/2 in make unit. Several foods (potatoes, mustard greens, lamb, potatoes au gratin, rice, short ribs, cooked pasta) all without date mark; or without indication of when originally made / frozen, and no date indicating when removed from freezer to thaw. Food employee in kitchen, unsure of when all foods were prepared - most from 2-4 days prior. Ready to eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded - based on time/temperature. Food shall be held for 4 days if maintained 42-45F, and for 7 days if maintained 41F and below. The day of preparation shall be counted as Day 1.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Brunch and Dinner menus contain reminder, but do not disclosure foods offered to be undercooked. A Disclosure shall include a description of the animal derived foods; or identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw, or undercooked, or contain raw or undercooked ingredients. CDI: Manager discarded menus, and printed menus during inspection that contained both reminder and disclosure. 0 pts
- 35 3-601.11 Standards of Identity - C Several oils, spices, sauces, etc throughout kitchen did not have labels. Working containers holding food or food ingredients that are remove from their original packages for use in the food establishment, shall be identified with the common name of the food.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Three pairs of tongs hanging on oven handles. Store utensils in a protected location. During pauses in food preparation or dispensing, utensils shall be stored: 1) in the food with their handles above the top of the food and the container; 2) in a food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed; 3) on a clean portion of the prep surface, if the utensil and food-contact surface are cleaned and sanitized appropriately; in running water of sufficient velocity to flush particulates the drain; 4) in a clean, protected location - used with a food that is not potentially hazardous; 5) in a container of water if the water temperature is maintained at 135F and above.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Plates, bowls, frying pans, etc - throughout are being stored with food contact surface exposed. Cover or invert during storage to avoid food-contact surface from being contaminated. / Clean equipment shelving stored next to can wash. Install guard/protection of shelving from splash from the can wash. Cleaned equipment and utensils shall be protected and stored in a location where it can not be contaminated by splash, dust, dirt, etc.



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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single-service boxes stored below prep table, being stored without protection, and soiled with splash and dried food. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. 0 pts
- 45 4-205.10 Food Equipment, Certification and Classification - C Two water warmers at bar area - with label indicating for household use only. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI accredited certification program.
//
4-501.11 Good Repair and Proper Adjustment-Equipment - C Reattach handsink to wall in kitchen. Repair make unit measuring above 45F. 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 The following nonfood-contact surfaces require additional cleaning: gaskets to all reach-in refrigeration to remove food / black build up, grease from hood vents, shelving below prep tables, inside microwave, shelving inside reach-ins, and clean both utensil and equipment shelving. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 51 5-501.17 Toilet Room Receptacle, Covered - C Shared employee restroom (male and female) does not have a trash can that is covered / with a lid. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. 0 pts
- 52 5-501.11 Outdoor Storage Surface - C Outdoor cardboard dumpster sitting on dirt and gravel. An outdoor storage surface for refuse, recyclable, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain. 0 pts
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Single-service and dry foods being stored in unfinished room off side kitchen. Ceilings are exposed and not easily cleanable. Materials for indoor floor, wall, and ceiling surfaces under conditions of normal shall be: smooth, durable, and easily cleanable for areas where food establishment operations are conducted. 0 pts
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas: 31-47 at grill line; 32 at prep table; 17 at prep sink; 28-31 at salad prep unit; low in the dry food storage except directly under drop light - 3 at areas of single-service; and 3 at toilet and handsink in employee restroom. Lighting intensity shall meet at least 50 foot candles in areas of food and drink preparation and working with knives, and equipment where employee safety is a factor; 20 foot candles at handsinks, toilets, warewashing, and equipment storage; and 10 foot candles in food storage. 0 pts



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✓
Spell



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