

Food Establishment Inspection Report

Score: 95.5

Establishment Name: FAMOUS TOASTERY WINSTON SALEM

Establishment ID: 3034012419

Location Address: 770 LIBERTY VIEW CT

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 14 / 2018 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 10 : 00 ☒ am ☐ pm Time Out: 12 : 50 ☒ am ☐ pm

Permittee: FAMOUS TOASTERY DISTRICT WINSTON SALEM LLC

Total Time: 2 hrs 50 minutes

Telephone: (336) 306-9023

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: 4

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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<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	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
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	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	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	03	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	03	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	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	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	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
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"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	<input checked="" type="checkbox"/>	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" 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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	
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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>4.5</u>										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: FAMOUS TOASTERY DISTRICT WINSTON SALEM LLC
 Telephone: (336) 306-9023

Establishment ID: 3034012419
☒ Inspection ☐ Re-Inspection Date: 03/14/2018
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: sarah.famoustoasteryws@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
Chorizo	make unit	40	cheese sauce	hot hold	161	tomato	walk in	41
cooked	make unit	41	potato salad	make unit	45	greens	walk in	40
mushrooms	make unit	40	tuna salad	make unit	41	potato	walk in	40
sausage	make unit	40	pasta salad	make unit	42	corned beef	walk in	43
omlette	final cook	183	tomato	make unit	40	sanitizer	three comp sink (ppm)	300
special sauce	hot hold	152	raw burger	low boy	39	hot water	three comp sink	123
breakfast	hot hold	154	bean patties	low boy	39	hot plate temp	dish machine	170
brown gravy	hot hold	162	coleslaw	walk in	42	Katlyn Vogler	9/28/22	0

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.

- 13 3-304.15 (A) Gloves, Use Limitation - P Grill employees touched clothing including pants and aprons during inspection with gloved hands. Same employees wiped down surfaces of equipment with wet wiping cloths during slow periods and returned to making food when orders came up without washing or changing gloves. Employees may only wear gloves for one task and must replace gloves when they become contaminated. CDI: PIC informed of issue and they reviewed policy with employees who then washed hands and changed gloves. Continue hand hygiene training with employees.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Can opener had soil dried on the top of its blade, one bowl had dried grits inside of it and one plate had spices spilled on its surface. Food contact items must be kept clean to sight and touch. cdi: Noted items were removed and cleaned and sanitized at the dish machine. 0 pts
- 18 3-501.14 Cooling - P One pan of grits was at 76 - 80F in the walk in cooler and had a time labelled for 7:30am 3/14/18. Cooling foods must be cooled from 135 to 70F within two hours and 70 to 45F within four hours. CDI: grits discarded during inspection by the GM. 0 pts

Lock
Text



Person in Charge (Print & Sign): Katlyn First Last Vogler
 Regulatory Authority (Print & Sign): Joseph First Last Chrobak

Katlyn Vogler
Joseph Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 03 / 24 / 2018

REHS Contact Phone Number: (336) 703 - 3164



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- 22 3-501.19 Time as a Public Health Control - P,PF Pan of Hollandaise sauce kept on Time as a Public Health Control. However pan is not labelled with time and associated chart for labelling time was last dated and timed for 2/27/18. Potentially hazardous food held on time may be kept for 4 hours once removed from hot or cold holding and must be accurately noted with the time of holding to appropriately discard the food at the end of the 4 hour hold time. PIC labelled the container during inspection with corresponding time. VR: Verification required to check that policy is followed and times are being labelled for hollandaise sauce. Review policy with employees for verification no later than 3/24/18.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C One box of napkins stored on floor of dry storage under shelves. Do not store any single service items on the floor. // 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Two plastic cups used as scoops in flour and sugar in dry storage. Single service articles such as cups cannot be used as scoops. Only approved scoops with handles shall be used. Discard the cups. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Multiple cutting boards in back kitchen are worn with deep cuts and abrasions on their surface. If cutting boards have deep cuts or are no longer easily cleanable they must be removed. Two mesh strainers above three compartment sink are badly damaged and need to be replaced. One spatula over three comp sink is melted and needs to be replaced. Wire shelves in walk in cooler are chipping and starting to rust. Replace damaged shelves as they become difficult to clean. Equipment shall be kept in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed on shelf holding spices in back of kitchen to remove debris. Cleaning needed on bread warmer brackets to remove food debris. Cleaning needed on metal tables under grills to remove oil and debris. Non food contact surfaces shall be kept clean. 0 pts
- 49 5-202.13 Backflow Prevention, Air Gap - P Drain for scrap sink is hanging into the floor drain. Bracket holding drain line is broken causing the drain to dip into the drain. Drains must be provided with an air gap. Repair bracket to hold drain line out of the floor drain. // 5-205.15 (B) System maintained in good repair - C Slight leak at drain on/off arm of sanitizer basin of three comp sink. Slight leak at stem of scrap sink sprayer. Repair noted areas to stop leaks. Plumbing equipment shall be kept in good repair. Contact Joseph Chrobak at (336) 703-3164 or Chrobajb@forsyth.cc for verification of repair to bracket and drain no later than 3/24/18.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on floors under cooking equipment to remove food debris and soil. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Vinyl wall tile peeling off wall behind urinal. Repair damaged tile. Physical facilities shall be kept clean and in good repair. 0 pts



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✓
Spell



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