Food Establishment Inspection Report

Score: 97.5

Establishment Name: SALEM KITCHEN
Location Address: 50 E MILLER ST
City: WINSTON SALEM **State:** NC
Zip: 27104 **County:** 34 Forsyth
Permittee: ANNE GEIS CATERING, INC.
Telephone: (336) 722-1155
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034020298
☒ Inspection ☐ Re-Inspection
Date: 10 / 08 / 2018 **Status Code:** A
Time In: 01 : 40 ○ am ☒ pm **Time Out:** 03 : 40 ○ am ☒ pm
Total Time: 2 hrs 0 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 1
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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☒	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food Time/Temperature					.2653						
16	☐	☐	☐	☒	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐			Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	1	☒	0	☒	☒	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	0.5	☒	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	0.5	☒	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☒	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 2.5

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034020298

☒ Inspection ☐ Re-Inspection   Date: 10/08/2018
Comment Addendum Attached? ☐   Status Code: A
Water sample taken? ☐ Yes ☒ No   Category #: IV

Email 1:

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
fetuccini	walk-in cooler	40	roast beef	make-unit	38	rice	cooling (30 minutes)	90
mashed	cooling (1 hr)	50	ham	make-unit	41	ambient air	upright cooler	38
chicken	walk-in cooler	42	tuna salad	cooling (1 hr)	57	hot plate temp	dish machine	175
green beans	walk-in cooler	41	broccoli salad	make-unit	45	hot water	3-compartment sink	136
corn	walk-in cooler	40	pasta salad	make-unit	41	quat (ppm)	3-compartment sink	300
chicken breast	cooling (1 hr)	74	succatash	display case	43	ServSafe	Julie Ross 8-25-19	0
pasta salad	walk-in cooler 2	45	brussel sprout	display case	42	rice	cooling (1.5 hr)	54
turkey	make-unit	41	chicken breast	cooling (30 minutes)	68			

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.

14   4-702.11 Before Use After Cleaning - P - Employee observed placing baking sheets in sanitizer vat of 3-compartment sink for less than 3 seconds. Utensils and food-contact equipment shall be sanitized properly. For quat sanitizers, leave utensils or equipment submersed in sanitizer for at least 60 seconds. CDI - Baking sheets placed back into sanitizer.

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31   3-501.15 Cooling Methods - PF - Repeat - Chicken breasts in walk-in cooler were cooling in plastic container with plastic wrap tightly wrapping container, mashed potatoes were cooling with lids attached in walk-in cooler, chicken breasts cooling in make-unit, and tuna salad cooling in make-unit. Potentially hazardous foods shall be cooled while loosely covered or uncovered, and must be cooled in equipment that is designed for rapid cooling such as the blast chiller or walk-in cooler. CDI - Container with tight-fitting lids/plastic wrap vented as corrective action and the items in the make-unit were moved to the walk-in cooler to continue cooling.

39   3-304.14 Wiping Cloths, Use Limitation - C - Sanitizer cloths in bucket of sanitizer solution, but cloths were not fully submerged. Ensure that wiping cloths are fully submerged in sanitizer solution in between uses. 0 pts. '

Lock Text ○

Person in Charge (Print & Sign):   *First* Julie   *Last* Saunders

Regulatory Authority (Print & Sign):   *First* Andrew   *Last* Lee

REHS ID: 2544 - Lee, Andrew

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 2 8

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47   4-602.13 Nonfood Contact Surfaces - C - Buildup of flour on shelf in front of prep tables and near sandwich unit. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. 0 pts.

53   6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Additional cleaning necessary on restroom floors in the corners and floor cleaning necessary underneath prep tables and equipment in prep areas. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean.

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