

Food Establishment Inspection Report

Score: 92

Establishment Name: TASTE OF THE TRIAD

Establishment ID: 3034012538

Location Address: 4320 OLD WALKERTOWN RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 20 / 2019 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 09 : 50 ^{am} _{pm} Time Out: 02 : 05 ^{am} _{pm}

Permittee: FAMILY VENTURES, LLC

Total Time: 4 hrs 15 minutes

Telephone: (336) 448-5932

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: 2

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 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	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	13	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	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" 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	

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
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	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions: 8										



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

CR
Off



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TASTE OF THE TRIAD
 Location Address: 4320 OLD WALKERTOWN RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: FAMILY VENTURES, LLC
 Telephone: (336) 448-5932

Establishment ID: 3034012538
☒ Inspection ☐ Re-Inspection Date: 03/20/2019
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: wingo.sabrina@yahoo.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
ServSafe	Steven Waddell 5-8-22	00	Broccoli	Cook to	159	Ambient	Reach-in front line	36
Hot water	3 comp sink	184	Spaghetti	Hot hold cabinet	151	Ambient	Catering upright	37
Chlorine	3 comp sink - ppm	100	Meatloaf	Reheat	200	Spaghetti	Serving line	195
Chlorine	Dishmachine - ppm	200	Mac n chz	Reheat	187	Gravy	Serving line	141
Meatloaf	Walk-in	41	Yams	Reheat	189	Fr. Pork chop	Final	212
Pulled ckn	Walk-in	39	G. beans	Reheat	201	Fr. Chicken	Final	198
Cabbage	Walk-in 10:30	44	Cabbage	Cook to	195	Chicken	Reheat	189
Cabbage	Walk-in 11:40	40	Greens	Cook to	207	Salad	Ice - serving line	39

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 6-301.12 Hand Drying Provision - PF REPEAT: No paper towels provided at front at front line and between kitchen. Each handwashing sink shall be provided with: (A) Individual, disposable towels; (B) A continuous towel system that supplies the user with a clean towel, or similar. Maintain supplied. CDI: Person-in-charge (PIC) restocked paper towels. // 6-301.11 Handwashing Cleanser, Availability - PF No soap supplied at handwashing sink at office or handwashing sink in proximity of three compartment sink. Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI: PIC supplied hand soap at all handwashing sinks.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P REPEAT: Several plates and bowls along front serving line observed with food residue and unknown white debris. / A few plastic containers being stored as clean with sticker residue. / Several metal containers of various sizes being stored on clean utensil shelving with food debris. / Blade of can opener observed with build up and unused day of inspection. / One pair of tongs, strainer spoon, and a mixer with food debris. Equipment food-contact surfaces and utensil shall be kept clean to sight and touch. CDI: PIC sent all to be rewashed during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Brown build up found around ice chute inside of ice machine. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, etc. shall be cleaned: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer
- 18 3-501.14 Cooling - P One large pot with cover of chitterlings in walk-in cooler from previous night measuring 41-43F. / One large pot stacked underneath chitterlings of hog maw measuring 43-47F. Potentially hazardous food shall be cold from 135F to 70F within two hours and from 70F to 41F within 4 hours. CDI: Person-in-charge recommended to discard chitterlings and voluntarily discarded hog maw.

Lock
Text



Person in Charge (Print & Sign):
 First Last
 Regulatory Authority (Print & Sign): CHRISTY WHITLEY
 First Last

Steven Waddell
Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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

Establishment Name: TASTE OF THE TRIAD

Establishment ID: 3034012538

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.

- 26 7-102.11 Common Name-Working Containers - PF Unknown chemical in spray bottle stored on paper towel dispenser at dishmachine. Working containers used for storing poisonous or toxic material such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: PIC discarded solution. // 7-201.11 Separation-Storage - P One small container of chaffing fuel being stored of single-service packets of mayonnaise and canned foods. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment utensils, linens, and single-service and single-use articles by: (A) Separating by spacing or partitioning or (B) Locating poisonous or toxic materials in an area that is not above food, equipment utensils, linens, and single-service and single-use. CDI: PIC removed chaffing fuel.
- 31 3-501.15 Cooling Methods - PF Two large metal cooking pots with chitterlings and hog maws, stacked with circular covers, being stored in walk-in cooler from previous evening measuring 41-47F Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph
- 33 3-501.13 Thawing - C Breakfast pizzas for observed thawing on shelving by office at room temperature. Potentially hazardous food shall be thawed: 1) under refrigeration; 2) as a part of the cooking process; 3) or under running water measuring 70F or less.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Open box of buns being stored in walk-in cooler, under pipe with ice build up and ice on box. Remove food being stored under pipe until repaired. Food shall be protected from miscellaneous sources of contamination. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C REPEAT: Container of broccoli and two boxes of buns being stored on the floor of the walk-in freezer. Food shall be protected from contamination by storing the food: 1) in a clean, dry location; 2) where it is not exposed to splash, dust, or other contamination; and 3) at least 6 inches above the floor.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C REPEAT: Clean utensils and other items being stored in black containers with heavy food debris in bottoms of containers and on utensils. Clean more frequently. Go through utensils, and store covered and/or wrapped. Cleaned equipment and utensils shall be stored: 1) in a clean, dry location; 2) where they are not exposed to splash, dust, or other contamination; and 3) at least 6 inches above the floor. // 4-901.11 Equipment and Utensils, Air-Drying Required - C REPEAT: Bowls being stored below drainboard with standing water. / Two stacks of metal containers on clean utensil shelving stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Ice build up on pipe from condenser in walk-in cooler and trim of ice machine coming off. Repair. / Replace missing cap to right arm on dishmachine. / Replace beverage and milk crates used as shelving inside walk-ins, with easily cleanable shelving. Equipment shall be maintained cleanable and in good repair. // 4-501.12 Cutting Surfaces - C Three cutting boards with heavy staining and deep grooves. Replace. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. // 4-202.11 Food-Contact Surfaces-Cleanability - PF Large container used for meatloaf with large portion damaged. Multiuse food-contact surfaces shall be: (1) smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices.
- 52 5-501.113 Covering Receptacles - C Door on refuse dumpster left open during inspection. Maintain doors and lids closed to prevent pest harborage.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TASTE OF THE TRIAD

Establishment ID: 3034012538

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.

- 54 6-305.11 Designation-Dressing Areas and Lockers - C REPEAT: Employee cell phone and charger being stored on top of make unit with thermometers and other items for food service. Designate an area for employees items/phones that is not separate of food preparation. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Dust discharge around ceiling vents at food preparation area. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TASTE OF THE TRIAD

Establishment ID: 3034012538

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TASTE OF THE TRIAD

Establishment ID: 3034012538

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.

✓
Spell

