Food Establishment Inspection Report

Score: 90.5

Establishment Name: ALLENS DAIRY TREATS
Location Address: 3686 REYNOLDA ROAD
City: WINSTON-SALEM   **State:** NC
Zip: 27106   **County:** 34 Forsyth
Permittee: HAL G ALLEN
Telephone: (336) 924-9341
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034010100
☒ Inspection ☐ Re-Inspection
Date: 08 / 13 / 2019   **Status Code:** A
Time In: 11 : 15 ☒am ☐pm   **Time Out:** 02 : 00 ☐am ☒pm
Total Time: 2 hrs 45 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 3
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	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	☒ 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 1.5 ☒	☒	☐	☐
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	☒ 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 0.5 ☒	☒	☐	☐
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	☐	☒	☐
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	☒ 1 0	☐	☒	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 ☒	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	☒ 0.5 0	☐	☒	☐
Physical Facilities					**.2654, .2655, .2656**				
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 1 0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2 1 ☒	☐	☐	☐
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	☒ 0.5 0	☐	☒	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 0.5 0	☐	☐	☐

Total Deductions: 9.5

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Page 1 of 3   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

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Permittee: HAL G ALLEN

Telephone: (336) 924-9341

☒ Inspection ☐ Re-Inspection Date: 08/13/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	3 comp sink	123	air temp	walk in cooler	39	chicken	reach in cooler	39
chl sani	ppm spray bottle	100	chili	walk in cooler	45	turkey	reach in cooler	40
slaw	walk in cooler	55	hot dog	walk in cooler	45	corndog	reach in cooler	35
slaw	cooled 30 min	50	slaw	ice bath	44	corndogs	walk in cooler	48
BBQ	walk in cooler	48	cheese	ice bath	43	corndogs	cooled 30 min	41
BBQ	cooled 30 min	45	milk	ice cream freezer	34	burger	final cook temp	160
tomatoes	walk in cooler	54	chili	hot holding	162	fries	final cook temp	163
tomatoes	cooled 30 min	50	hot dogs	hot holding	158			

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.

1 2-102.12 Certified Food Protection Manager - C - REPEAT - No certified food protection manager present during inspection. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager.

14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Four milkshake cups, 3 milkshake lids soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI - Items placed at 3 compartment sink to be cleaned. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Ice bin lid and ice machine shield soiled with black residue. Equipment such as ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. 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 - In walk-in cooler, ham 45, hot dogs 45, chili 45, corndogs 48, slaw 55, BBQ 48, tomatoes 54. In ice baths on cooking line, slaw 44, cheese 43. Prevent overstacking in containers in ice baths, and ensure ice water surrounds all sides of containers. Adjust walk-in cooler - air temp is 39F. TCS foods shall be maintained at 41F or below. CDI - Slaw, BBQ, and tomatoes in walk-in cooler were out at room temperature during prep, and were vented to cool in walk-in cooler during inspection. Corndogs from prep placed in freezer to cool. Ice water added to ice baths for slaw and cheese. &

Lock Text ○

Person in Charge (Print & Sign): *First* Hal *Last* Allen

Regulatory Authority (Print & Sign): *First* Lauren *Last* Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4

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Page 2 of 3 Food Establishment Inspection Report, 3/2013

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31   3-501.15 Cooling Methods - PF - Containers of tomatoes, slaw, and BBQ with tight-fitting lids in walk-in cooler, and were cooling after lunch prep. When cooling foods, keep containers uncovered or vented if protected from overhead contamination to allow heat to escape. CDI - Containers vented during inspection. 0 pts.

39   3-304.14 Wiping Cloths, Use Limitation - C - REPEAT - Several wet wiping cloths observed on prep surfaces. Once wiping cloths are wet, store in chemical sanitizer at a concentration specified under 4-501.114.

45   4-205.10 Food Equipment, Certification and Classification - C - REPEAT - Two ice cream chest freezers are being used to store fries, and other frozen foods. Equipment shall be used according to manufacturer's instructions. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace torn gaskets in reach in freezer, and in freezer by 3 compartment sink. Repair leak in fan box of walk-in cooler. De-rust outside of ice cream freezer at service line. Replace peeling laminate at front counter. Replace missing panel of freezer next to 3 comp sink. Replace panel under hood ledge where exposed wood is showing. Repair vanity in men's restroom. Equipment shall be maintained in good repair.

46   4-501.14 Warewashing Equipment, Cleaning Frequency - C - All 3 compartments and drainboards of warewashing sink soiled and need to be cleaned before the next use. The compartments of sinks used for washing and rinsing equipment and utensils shall be cleaned before use and throughout the day at a frequency necessary to prevent recontamination of equipment and utensils. 0 pts.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT - Deep cleaning needed on equipment, including but not limited to: counters, all shelves in front line and dry storage throughout, walk-in cooler shelves, exterior of all equipment especially in ice cream station and under hood, prep sink and prep counter, exterior of soda machine and ice bin, fry station shelves especially the pans of oil. Nonfood-contact surfaces of equipment shall be maintained free of dust, dirt, food residue, and other debris.

49   5-205.15 (B) System maintained in good repair - C - Repair leak in right faucet of 3 compartment sink. Repair handwashing sink so it does not need to be propped up. Plumbing systems shall be maintained in good repair. 0 pts.

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Recaulk handwashing sink to wall in kitchen. Recaulk toilet to floor in men's restroom. Repair broken wall tiles in men's restroom. Remove rotted wood under 3 compartment sink. Physical facilities shall be maintained in good repair. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C - REPEAT - Floors, walls, and ceilings are no longer smooth and easily cleanable, especially behind equipment in ice cream area, in can wash, and in warewashing area. Floors, walls, and ceilings shall be smooth and easily cleanable. // 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - REPEAT - Remove all unnecessary equipment and items from outside in space by can wash, and in area next to hot water heater inside. The premises shall be free of items unnecessary to the operation and maintenance of the establishment, and litter. // 6-501.12 Cleaning, Frequency and Restrictions - C - All floors, walls, ceilings need cleaning.

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Page 3 of   3   Food Establishment Inspection Report, 3/2013

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Page 4 of N/A **Food Establishment Inspection Report, 3/2013**

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Page 5 of ___ N/A   Food Establishment Inspection Report, 3/2013

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Page 6 of ___N/A___ Food Establishment Inspection Report, 3/2013