

Food Establishment Inspection Report

Score: 100

Establishment Name: TART SWEETS

Establishment ID: 3034012430

Location Address: 848 WEST 5TH STREET SUITE 110

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 14 / 2019 **Status Code:** A

Zip: 27101 **County:** 34 Forsyth

Time In: 11 : 20 ^{am} _{pm} **Time Out:** 12 : 15 ^{am} _{pm}

Permittee: TART SWEETS LLC

Total Time: 55 minutes

Telephone: (336) 724-5663

Category #: 1

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 0

No. of Repeat Risk Factor/Intervention Violations: 0

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	15	0	
3	☒	☐	☐	Proper use of reporting, restriction & exclusion			3	15	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	05	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	15	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	15	0	
14	☒	☐	☐	Food-contact surfaces: cleaned & sanitized			3	15	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	15	0	
17	☐	☐	☒	Proper reheating procedures for hot holding			3	15	0	
18	☐	☐	☒	Proper cooling time & temperatures			3	15	0	
19	☐	☐	☒	Proper hot holding temperatures			3	15	0	
20	☒	☐	☐	Proper cold holding temperatures			3	15	0	
21	☒	☐	☐	Proper date marking & disposition			3	15	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	05	0	
Highly Susceptible Populations .2653										
24	☐	☐	☒	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	☐	☐	☒	Food additives: approved & properly used			1	05	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	05	0	
29	☒	☐	☐	Water and ice from approved source			2	1	0	
30	☐	☐	☒	Variance obtained for specialized processing methods			1	05	0	
Food Temperature Control .2653, .2654										
31	☒	☐	☐	Proper cooling methods used; adequate equipment for temperature control			1	05	0	
32	☐	☐	☒	Plant food properly cooked for hot holding			1	05	0	
33	☐	☐	☒	Approved thawing methods used			1	05	0	
34	☒	☐	☐	Thermometers provided & accurate			1	05	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	05	0	
39	☐	☒	☐	Wiping cloths: properly used & stored			1	05	0	
40	☒	☐	☐	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	☒	☐	☐	In-use utensils: properly stored			1	05	0	
42	☒	☐	☐	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	☒	☐	☐	Single-use & single-service articles: properly stored & used			1	05	0	
44	☒	☐	☐	Gloves used properly			1	05	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	05	0	
47	☒	☐	☐	Non-food contact surfaces clean			1	05	0	
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	05	0	
52	☒	☐	☐	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	☒	☐	☐	Physical facilities installed, maintained & clean			1	05	0	
54	☒	☐	☐	Meets ventilation & lighting requirements; designated areas used			1	05	0	
Total Deductions: 0										



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Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: 1

Email 1: tartsweets@gmail.com

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	4 comp sink	133						
Chlorine sani	4 comp sink - ppm	50						
Chlorine sani	Wiping cloth - ppm	100						
Ambient	Milk reach-in cooler	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.

- 39 3-304.14 Wiping Cloths, Use Limitation - C Bucket of wiping cloths being stored on floor below handwashing sink. Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service or single-use articles.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Shelving inside reach-in cooler is beginning to rust on edges, and chip paint. Repair or replace. Equipment shall be maintained in good repair.



Lock
Text



Person in Charge (Print & Sign): HUNTER ^{First} BECK ^{Last}

Regulatory Authority (Print & Sign): CHRISTY ^{First} WHITLEY ^{Last}

REHS ID: 2610 - Whitley, Christy

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 5 7



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