

Food Establishment Inspection Report

Score: 98

Establishment Name: MAGNOLIA BISTRO

Establishment ID: 3034012855

Location Address: 5790 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: SUPERHOST HOSPITALITY

Telephone: (336) 767-9595

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/01/2024 Status Code: A

Time In: 8:00 AM Time Out: 10:55 AM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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

| Compliance Status | | OUT | CDI | R | VR |
|--|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Supervision .2652 | | | | | |
| 1 | IN | <input checked="" type="checkbox"/> | N/A | | |
| PIC Present, demonstrates knowledge, & performs duties | | 1 | | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 2 | <input checked="" type="checkbox"/> | OUT | N/A | | |
| Certified Food Protection Manager | | 1 | | 0 | |
| Employee Health .2652 | | | | | |
| 3 | <input checked="" type="checkbox"/> | OUT | | | |
| Management, food & conditional employee; knowledge, responsibilities & reporting | | 2 | 1 | 0 | |
| 4 | <input checked="" type="checkbox"/> | OUT | | | |
| Proper use of reporting, restriction & exclusion | | 3 | 1.5 | 0 | |
| 5 | <input checked="" type="checkbox"/> | OUT | | | |
| Procedures for responding to vomiting & diarrheal events | | 1 | 0.5 | 0 | |
| Good Hygienic Practices .2652, .2653 | | | | | |
| 6 | <input checked="" type="checkbox"/> | OUT | | | |
| Proper eating, tasting, drinking or tobacco use | | 1 | 0.5 | 0 | |
| 7 | <input checked="" type="checkbox"/> | OUT | | | |
| No discharge from eyes, nose, and mouth | | 1 | 0.5 | 0 | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | |
| 8 | <input checked="" type="checkbox"/> | OUT | | | |
| Hands clean & properly washed | | 4 | 2 | 0 | |
| 9 | <input checked="" type="checkbox"/> | OUT | N/A | N/O | |
| No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | | 4 | 2 | 0 | |
| 10 | <input checked="" type="checkbox"/> | OUT | N/A | | |
| Handwashing sinks supplied & accessible | | 2 | 1 | 0 | |
| Approved Source .2653, .2655 | | | | | |
| 11 | <input checked="" type="checkbox"/> | OUT | | | |
| Food obtained from approved source | | 2 | 1 | 0 | |
| 12 | IN | OUT | <input checked="" type="checkbox"/> | | |
| Food received at proper temperature | | 2 | 1 | 0 | |
| 13 | <input checked="" type="checkbox"/> | OUT | | | |
| Food in good condition, safe & unadulterated | | 2 | 1 | 0 | |
| 14 | IN | OUT | <input checked="" type="checkbox"/> | N/O | |
| Required records available: shellstock tags, parasite destruction | | 2 | 1 | 0 | |
| Protection from Contamination .2653, .2654 | | | | | |
| 15 | IN | <input checked="" type="checkbox"/> | N/A | N/O | |
| Food separated & protected | | 3 | 1.5 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 16 | IN | <input checked="" type="checkbox"/> | | | |
| Food-contact surfaces: cleaned & sanitized | | 3 | 1.5 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 17 | <input checked="" type="checkbox"/> | OUT | | | |
| Proper disposition of returned, previously served, reconditioned & unsafe food | | 2 | 1 | 0 | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | |
| 18 | IN | OUT | N/A | <input checked="" type="checkbox"/> | |
| Proper cooking time & temperatures | | 3 | 1.5 | 0 | |
| 19 | IN | OUT | N/A | <input checked="" type="checkbox"/> | |
| Proper reheating procedures for hot holding | | 3 | 1.5 | 0 | |
| 20 | IN | OUT | N/A | <input checked="" type="checkbox"/> | |
| Proper cooling time & temperatures | | 3 | 1.5 | 0 | |
| 21 | IN | <input checked="" type="checkbox"/> | N/A | N/O | |
| Proper hot holding temperatures | | 3 | 1.5 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 22 | <input checked="" type="checkbox"/> | OUT | N/A | N/O | |
| Proper cold holding temperatures | | 3 | 1.5 | 0 | |
| 23 | IN | <input checked="" type="checkbox"/> | N/A | N/O | |
| Proper date marking & disposition | | 3 | 1.5 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 24 | IN | OUT | <input checked="" type="checkbox"/> | N/O | |
| Time as a Public Health Control; procedures & records | | 3 | 1.5 | 0 | |
| Consumer Advisory .2653 | | | | | |
| 25 | IN | OUT | <input checked="" type="checkbox"/> | | |
| Consumer advisory provided for raw/undercooked foods | | 1 | 0.5 | 0 | |
| Highly Susceptible Populations .2653 | | | | | |
| 26 | IN | OUT | <input checked="" type="checkbox"/> | | |
| Pasteurized foods used; prohibited foods not offered | | 3 | 1.5 | 0 | |
| Chemical .2653, .2657 | | | | | |
| 27 | IN | OUT | <input checked="" type="checkbox"/> | | |
| Food additives: approved & properly used | | 1 | 0.5 | 0 | |
| 28 | <input checked="" type="checkbox"/> | OUT | N/A | | |
| Toxic substances properly identified stored & used | | 2 | 1 | 0 | |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 29 | IN | OUT | <input checked="" type="checkbox"/> | | |
| Compliance with variance, specialized process, reduced oxygen packaging 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.

| Compliance Status | | OUT | CDI | R | VR |
|--|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Safe Food and Water .2653, .2655, .2658 | | | | | |
| 30 | IN | OUT | <input checked="" type="checkbox"/> | | |
| Pasteurized eggs used where required | | 1 | 0.5 | 0 | |
| 31 | <input checked="" type="checkbox"/> | OUT | | | |
| Water and ice from approved source | | 2 | 1 | 0 | |
| 32 | IN | OUT | <input checked="" type="checkbox"/> | | |
| Variance obtained for specialized processing methods | | 2 | 1 | 0 | |
| Food Temperature Control .2653, .2654 | | | | | |
| 33 | <input checked="" type="checkbox"/> | OUT | | | |
| Proper cooling methods used; adequate equipment for temperature control | | 1 | 0.5 | 0 | |
| 34 | IN | OUT | N/A | <input checked="" type="checkbox"/> | |
| Plant food properly cooked for hot holding | | 1 | 0.5 | 0 | |
| 35 | <input checked="" type="checkbox"/> | OUT | N/A | N/O | |
| Approved thawing methods used | | 1 | 0.5 | 0 | |
| 36 | <input checked="" type="checkbox"/> | OUT | | | |
| Thermometers provided & accurate | | 1 | 0.5 | 0 | |
| Food Identification .2653 | | | | | |
| 37 | <input checked="" type="checkbox"/> | OUT | | | |
| Food properly labeled: original container | | 2 | 1 | 0 | |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | |
| 38 | <input checked="" type="checkbox"/> | OUT | | | |
| Insects & rodents not present; no unauthorized animals | | 2 | 1 | 0 | |
| 39 | <input checked="" type="checkbox"/> | OUT | | | |
| Contamination prevented during food preparation, storage & display | | 2 | 1 | 0 | |
| 40 | <input checked="" type="checkbox"/> | OUT | | | |
| Personal cleanliness | | 1 | 0.5 | 0 | |
| 41 | <input checked="" type="checkbox"/> | OUT | | | |
| Wiping cloths: properly used & stored | | 1 | 0.5 | 0 | |
| 42 | <input checked="" type="checkbox"/> | OUT | N/A | | |
| Washing fruits & vegetables | | 1 | 0.5 | 0 | |
| Proper Use of Utensils .2653, .2654 | | | | | |
| 43 | <input checked="" type="checkbox"/> | OUT | | | |
| In-use utensils: properly stored | | 1 | 0.5 | 0 | |
| 44 | <input checked="" type="checkbox"/> | OUT | | | |
| Utensils, equipment & linens: properly stored, dried & handled | | 1 | 0.5 | 0 | |
| 45 | <input checked="" type="checkbox"/> | OUT | | | |
| Single-use & single-service articles: properly stored & used | | 1 | 0.5 | 0 | |
| 46 | <input checked="" type="checkbox"/> | OUT | | | |
| Gloves used properly | | 1 | 0.5 | 0 | |
| Utensils and Equipment .2653, .2654, .2663 | | | | | |
| 47 | IN | <input checked="" type="checkbox"/> | | | |
| Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | | <input checked="" type="checkbox"/> | 0.5 | 0 | <input checked="" type="checkbox"/> |
| 48 | <input checked="" type="checkbox"/> | OUT | | | |
| Warewashing facilities: installed, maintained & used; test strips | | 1 | 0.5 | 0 | |
| 49 | IN | <input checked="" type="checkbox"/> | | | |
| Non-food contact surfaces clean | | 1 | 0.5 | <input checked="" type="checkbox"/> | |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 50 | <input checked="" type="checkbox"/> | OUT | N/A | | |
| Hot & cold water available; adequate pressure | | 1 | 0.5 | 0 | |
| 51 | IN | <input checked="" type="checkbox"/> | | | |
| Plumbing installed; proper backflow devices | | 2 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 52 | <input checked="" type="checkbox"/> | OUT | | | |
| Sewage & wastewater properly disposed | | 2 | 1 | 0 | |
| 53 | <input checked="" type="checkbox"/> | OUT | N/A | | |
| Toilet facilities: properly constructed, supplied & cleaned | | 1 | 0.5 | 0 | |
| 54 | <input checked="" type="checkbox"/> | OUT | | | |
| Garbage & refuse properly disposed; facilities maintained | | 1 | 0.5 | 0 | |
| 55 | <input checked="" type="checkbox"/> | OUT | | | |
| Physical facilities installed, maintained & clean | | 1 | 0.5 | 0 | |
| 56 | IN | <input checked="" type="checkbox"/> | | | |
| Meets ventilation & lighting requirements; designated areas used | | 1 | 0.5 | <input checked="" type="checkbox"/> | |
| TOTAL DEDUCTIONS: | | | | | 2 |



Comment Addendum to Inspection Report

Establishment Name: MAGNOLIA BISTRO

Establishment ID: 3034012855

Date: 05/01/2024 **Time In:** 8:00 AM **Time Out:** 10:55 AM

Certifications

| Name | Certificate # | Type | Issue Date | Expiration Date |
|--------------|---------------|--------------|------------|-----------------|
| Takara Smith | | Food Service | 05/20/2023 | 05/20/2028 |

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 2-103.11 (A) - (P) Person-In-Charge Duties (Pf). No sign advising customers to obtain new tableware upon return trips to buffet. This is a duty of the PIC. CDI - PIC made sign and is now posted at buffet.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw shell eggs stored over turkey lunch meat in reach in unit on prep line. Store ready to eat foods over raw animal products. Foods shall be stored according to their final cook temps. CDI - Food storage order corrected during inspection.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). Whisk and approximately 4-5 bowls/plates soiled but stored with clean utensils. Food contact surfaces shall be clean to sight and touch. CDI- items taken to warewashing to be cleaned further.

- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Repeat. Grits from a previous day's service were left in the hot holding box; grits were 74F. Ensure all potentially hazardous TCS food is being held at 135F or above if being held hot. CDI-items discarded.

- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Honeydew date marked 4/23-4/30; this is actually 8 days. Day of preparation is Day 1, then add 6 more. Honeydew should have been discarded at the end of 4/29. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI - all honeydew discarded.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat. Walk in freezer door has been repaired/replaced, but there is still small amount of ice build up on door and floor. Gaskets on the walk-in cooler and up right reach-in are broken. Equipment shall be kept in good repair.

4-502.11 (A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices (C). One of the service pans on buffet is missing a center fitting in the glass. This fitting helps keep the warm air in the pan. Replace fitting. Utensils shall be maintained in good repair.

- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C). Detailed cleaning needed on base of coffee makers, inside drawers in service area, inside steam wells (not currently used). Non food contact surfaces of equipment shall be kept free of accumulation of dust, dirt, food residue, and other debris.

- 51 5-205.15 (B) Maintained in good repair. Repeat. Leak at hot water valve on sink at the steam table, leak at cold water valve at 2-comp sink. Plumbing shall be kept in good repair.

- 56 6-303.11 Intensity - Lighting (C). Four lights out in corner of kitchen over prep sink; during evening hours light would not meet intensity. Lighting low over grill, fryer, and flat top area; 24-36 fc observed; lighting shall be 50 fc where employees are working with food. Catering storage room lighting low in 1/2 the room where one light is out (16 fc); lighting shall be 20 fc in this area.