Food Establishment Inspection Report

Score: 94

Establishment Name: LJVM STAND 134
Establishment ID: 3034020790

☒ Inspection ☐ Re-Inspection

Location Address: 2825 UNIVERSITY PKWY
City: WINSTON SALEM
State: NC
Date: 02 / 25 / 2015 **Status Code:** A
Zip: 27105 **County:** 34 Forsyth
Time In: 06 : 00 ○ am ⊗ pm   **Time Out:** 7 : 15 ○ am ⊗ pm
Total Time: 1 hr 15 minutes
Permittee: WAKE FOREST UNIVERSITY
Category #: II
Telephone: (336) 896-9809
FDA Establishment Type: Fast Food Restaurant
Wastewater System: ☒ Municipal/Community ☐ On-Site System
No. of Risk Factor/Intervention Violations: 3
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
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 ☒	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	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 ☒	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 0.5	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	☒	☐	☐	☐
38	☐	☒			Personal cleanliness	1 ☒	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	☐	☐	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1 ☒	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	☒	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1 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 ☒	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	☒ 0.5	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1 0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 0.5	0	☐	☐	☐

Total Deductions: 6

CR Off

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☒ Inspection   ☐ Re-Inspection   Date: 02/25/2015

City: WINSTON SALEM   State: NC

Comment Addendum Attached? ☐   Status Code: A

County: 34 Forsyth   Zip: 27105

Category #: II

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

Permittee: WAKE FOREST UNIVERSITY

Telephone: (336) 896-9809

Email 1: derek.dalton@ovationsfs.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
air	upright refrigerator	32	Christopher	ServSafe Expires	0			
bbq	chaffer	117						
chicken	chaffer	123						
panninis	chaffer	137						
panninis	chaffer	126						
hot water	3 comp. sink	123						
air temp	refrigerator	45						

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.

4   2-401.11 Eating, Drinking, or Using Tobacco - C One employee drink can uncovered stored with food on a sheet pan. Employee beverages must be stored in covered container and stored in a location to prevent contamination of food and clean equipment/utensils. CDI-Beverage discarded.

                ✓ Spell

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Food thermometer probe was not clean. Keep food contact surfaces clean. Cleaned with alcohol swab.

19   3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Pork bbq 117F, chicken tender 123, panninis 126-137F. When hot holding, maintain PHF at 135F or above. Chicken tenders and bbq sent to be reheated to 165 F. Tenders 171F reheat and pork bbq 142F. Pork bbq sent to be reheated again to 165F. Panninis discarded/distributed without pay.

Person in Charge (Print & Sign):   First Derek Dalton   Last   x _(signature)_

Regulatory Authority (Print & Sign): First Anthony   Last Williams   _(signature)_

REHS ID: 1846 - Williams, Tony

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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✓
Spell

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C Box of packaged food items (chips) stored on the floor. Store food min. 6 inches above the floor. CDI-Box relocated to shelf.

38   2-303.11 Prohibition-Jewelry - C Employee involved in preparing drinks was wearing watch. Jewelry is prohibited from employee hands and wrists except for plain ring. Employee removed watch.

39   3-304.14 Wiping Cloths, Use Limitation - C Wet wiping cloth stored on the dirty drainboard of the 3 comp. sink. Store wet wiping cloths in sanitizer.

42   4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Employee knives stored in a cloth bag and paper towel/plastic sheath. Utensils must be stored on a clean, dry surface.

43   4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single service cups stored in a box on the floor. Single service cups must be stored off the floor min. 6 inches.

45   4-205.10 Food Equipment, Certification and Classification - C Bread rack used for storage. Provide storage shelving on min. 6 inches above the floor.

49   5-205.15 System Maintained in Good Repair - P Can wash is slow to drain. Unclog drain.

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52   5-501.115 Maintaining Refuse Areas and Enclosures - C Clean area of the dumpster pad between the dock and the dumpster.

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