

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: THE LOOP

Establishment ID: 3034012378

Location Address: 320 SOUTH STRATFORD RD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 15 / 2015 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 12 : 15  am  pm

Time Out: 04 : 40  am  pm

Total Time: 4 hrs 25 minutes

Permittee: KVILLE LOOP LLC

Category #: IV

Telephone: (336) 703-9882

FDA Establishment Type: Full-Service Restaurant

Wastewater System:  Municipal/Community  On-Site System

No. of Risk Factor/Intervention Violations: 9

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
<b>Supervision</b> .2652										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	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	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
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"/>
<b>Conformance with Approved Procedures</b> .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	<input type="checkbox"/>

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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
<b>Utensils and Equipment</b> .2653, .2654, .2663										
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	0	<input type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b>							<b>5.5</b>			



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City: WINSTON SALEM State: NC

Comment Addendum Attached?  Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

Email 1: mdtargett@yahoo.com

Water Supply:  Municipal/Community  On-Site System

Email 2:

Permittee: KVILLE LOOP LLC

Email 3:

Telephone: (336) 703-9882

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
raw	cooling drawers	39	feta cheese	reach in	42	sliced	walk in cooler	40
raw chicken	cooling drawers	40	cooked	cooling drawer	40			
chicken	final cook	177	hamburger	cooling	62			
hamburger	final cook	165	raw	thawing	28			
grilled onions	hot hold	140	lettuce	walk in cooler	41			
soup	hot hold	150	hot water	three comp sink	130			
lettuce	make unit	45	quat sanitizer	bucket	200			
lettuce	make unit	45	chlorine	dish machine	50			

## 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.

- 2-102.12 Certified Food Protection Manager - C: 0 pts. Manager on-site has completed course certifying as food protection manager, but does not have certificate of proof. Establishment has 210 days from the date of permit issuance for person in charge to obtain certification of passing a test from a certified food safety manager's course. Provide documentation of certification for PIC on-site during all hours of food preparation.
- 2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. One bottle of partially consumed water sitting on prep shelf beneath tea station. One drink with lid and straw being stored on prep surface behind bread toaster. When drinking, employees shall use a container that will not contaminate hands such as a container with lid and straw and drinks shall be stored down low to not contaminate food, equipment, single-service, single-use articles or linens. CDI: Drinks discarded.
- 2-301.14 When to Wash - P: Three food employees washed hands then recontaminated hands by turning off the faucet without using the paper towel. Food employees shall clean their hands after handling soiled equipment and utensils. CDI: Employees were shown correct washing procedure and re-washed hands using paper towel to turn off faucet.



Person in Charge (Print & Sign): Landi *First* Rose *Last*

*Rose*

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

*Michelle Bell*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 04 / 20 / 2015

REHS Contact Phone Number: ( 336 ) 703 - 3141



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



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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: Food employee used handsink to fill pan with water and place on the grill for hot holding. A handwashing sink may not be used for purposes other than handwashing.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: 0 pts. 9 packs of tuna fillets thawed in vacuum packaging present in cooling drawers. Package states keep frozen and open before thawing. Food shall be safe, unadulterated, and honestly presented. CDI: Tuna packages opened, denatured and discarded.
- 12 3-402.11 Parasite Destruction - P: Parasite destruction records not on-site for salmon. Parasite destruction records must be maintained for aquacultured fish that are not raised in open water, are not raised in net-pens or are not raised in land-based operations such as ponds or tanks, and are not fed formulated feed, such as pellets, that contains no live parasites infective to the aquacultured fish. Provide documentation for source of salmon and feed received with parasite destruction records, if applicable. Verification is required to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc by 4-20-15.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: One wiping cloth bucket not registering quaternary sanitizer. Two wiping cloth buckets with quaternary sanitizer registering less than 150ppm. According to manufacturer's label, sanitizer should range from 150-400 ppm. Establishment is completing correct procedure by getting cloths wet with sanitizer water then placing them in bucket with new solution. Change sanitizer buckets more frequently to maintain correct concentration. CDI: Buckets emptied and new sanitizer solution added. Measured 200 ppm.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Two plates, three small bowls, one soup bowl soiled. Many items with sticker residue present on outsides of containers. Clean items thoroughly and remove sticker
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Fruit mix including pineapple, grapes and melons at 52F on top layer. Bottom of container 39F. Container stacked to tall above the make unit refrigeration line to be able to maintain temperature below 45F. Potentially hazardous food shall be held at 45F or below. CDI: Fruit mixture moved to walk-in cooler and reached 45F by end of inspection.
- 26 7-201.11 Separation-Storage - P: Paper towels stored on shelf with chemicals. Keep single service articles stored so they may not become contaminated by chemicals. //7-207.11 Restriction and Storage-Medicines - P,PF: Ibuprofen stored on shelf with wine glasses. Medicines in a food establishment for employees' use shall be located to prevent contamination of food, equipment, utensils, linens and single-service and single-use articles. CDI: Medication moved with employee items.//7-202.12 Conditions of Use - P,PF: Pesticide restricted for residential use only located in facility on chemical storage shelf. Poisonous or toxic materials shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment. CDI: Pesticide being taken home.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. Squeeze bottles of sauces and oil located at make line not labeled. Except for ingredients that are easily recognizable, working containers of ingredients removed from bulk storage containers shall be identified with the common name of the food. Label.



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Spell

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Spinach in reach in uncovered. Milkshakes in ice cream freezer uncovered. Keep all items covered to afford protection from the premises. CDI: Items covered./ Trash can stored next to single service articles. Move trash can away from single service articles to offer protection from contamination. CDI: Trash can moved.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Three wiping cloths lying on prep surfaces. Once wet, a wiping cloth must be stored submerged in a sanitizer solution.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Knife stored in between prep table and make unit. Two measuring cups with handles lying on ingredients in make unit. In-use utensils shall be stored on a clean and sanitized surface or positioned with their handles out of the ingredients. CDI: Knife moved. Handles uprighted.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C. : Many plates stacked wet. All utensils shall be air-dried prior to nesting together.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Four stacks of to-go boxes uncovered and open to contamination. Single-service articles shall be stored inverted or in original protective wrapping to prevent contamination. CDI: Three stacks inverted; one covered with plastic wrapping.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low at entire grill line (35 fctd) and prep table to the left of pizza oven (28 fctd). Replace bulbs/ increase lighting to meet 50 fctd in food preparation areas.



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✓  
Spell



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