

Food Establishment Inspection Report

Score: 92

Establishment Name: CAMINO BAKERY

Establishment ID: 3034012153

Location Address: 310 B WEST 4TH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 18 / 2017 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 10 : 05 ^{am} _{pm} Time Out: 12 : 45 ^{am} _{pm}

Permittee: CAMINO BAKERY INC.

Total Time: 2 hrs 40 minutes

Telephone: (336) 721-9990

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: 4

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
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"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	
Prevention of Food Contamination .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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
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	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	<input checked="" type="checkbox"/>	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 8										



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 County: 34 Forsyth Zip: 27101
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: CAMINO BAKERY INC.
 Telephone: (336) 721-9990

Establishment ID: 3034012153
☒ Inspection ☐ Re-Inspection Date: 07/18/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: 1
 Email 1: camino.bakery@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
HORCHATA	MILK RIC	40	Item Serv Safe	Jordan 2/11/20	00			
MED.	QUICHE RIC	40						
CHZ	CHZ/BAKERY RIC	45						
SAUCE	ESPRESSO LINE	77						
HOT WATER	3 COMP	133						
QAC	3 COMP	300						
CL	DISH MACHINE	50						
TOMATO PIE	QUICHE RIC	63						

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.

- 6 2-301.14 When to Wash - P-Observed food employee handle money and then prepare beverages and serve baked good items without washing hands. Observed staff member arrive at work, touch cash register and then serve baked good items without washing hands. Hands shall be washed upon entry into the kitchen, in between tasks, and anytime that hands become contaminated. CDI-Staff and management educated and hands washed.
- 10 3-202.11 Temperature - P,PF-Measured 8 tomato pies in reach-in cooler behind bakery display case at 53F-61F. Pies are provided to establishment from separately permitted department (within facility) and were in the process of cooling in reach-in cooler after preparation this morning at 7:00 am. Foods shall be received at 41F or below or 135F or greater and not in the process of cooling when received. CDI-Tomatoe pies discarded by PIC during inspection. Pies also did not meet cooling parameters prior to being delivered to establishment.
- 22 3-501.19 Time as a Public Health Control - P,PF-Measured mocha and caramel sauces for beverages made in the facility with potentially hazardous cream and other ingredients at 77F. Per policy, sauces are prepares in the establishment, placed in refrigeration, removed and held in warm water, and discarded periodically during shifts. Time as a public health control policy shall be implemented if potentially hazardous foods are being held outside of temperature control. CDI-Sauces were prepared more than 4 hours prior to measuring temperature and were discarded. VERIFICATION REQUIRED WITHIN 10 DAYS. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLIANCE.

Person in Charge (Print & Sign): JORDAN ^{First} CRAWFORD ^{Last}

Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

[Handwritten Signature: J. Crawford]
[Handwritten Signature: J. Brown, M.P.H., R.E.H.]

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 07 / 28 / 2017

REHS Contact Phone Number: (336) 703 - 3131



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- 26 7-201.11 Separation-Storage - P-Observed spray bottles of chemicals hanging on rack containing single-serv plastic wrap and single-serv boxes. Poisonous or toxic chemicals shall be stored so that they do not contaminate food, equipment, utensils, or single-serv items. CDI-Chemicals relocated to approved area. 0 points.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Observed mocha and caramel sauces without labels. Working containers of food or food ingredients shall be labeled with the common name of the food. 0 points.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Observed baked goods on pans and cake plates uncovered on front line by point of sale machine. Items are located under soiled/dusty ceiling tiles and one overhead vent. Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination. Install overhead shelf or barrier to protect uncovered baked good items from contamination./3-306.11 Food Display-Preventing Contamination by Consumers - P-Observed unwrapped apples in a basket for consumer self-service that were not wrapped in plastic or otherwise protected from contamination by consumers Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. CDI-Apples removed from display to be washed and wrapped.
- 38 2-402.11 Effectiveness-Hair Restraints - C-Hair restraints are not being worn by any staff in facility while making drinks or portioning baked goods. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, linens; and unwrapped single-service and single-use.
- 39 4-101.16 Sponges Use Limitation - C-Observed sponge on drain board of 3 compartment sink. Sponges may not be used in contact with cleaned and sanitized or in-use food contact surfaces./3-304.14 Wiping Cloths, Use Limitation - C-Observed wet wiping cloth used to wipe down hose of espresso machine on top of espresso machine. Wet wiping cloths used to wipe down equipment shall be stored in a sanitizing solution when not in use.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed single-serv cups extending well beyond protective sleeve by point of sale machine. Observed single-serv cups stored outside of plastic sleeve on counter adjacent to tea urns by front handsink. Single-serv items shall be covered or protected and remain in original protective packaging or otherwise protected until use.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Remove duct tape from plumbing under 3 compartment sink. Wooden counters, cabinets and drawers throughout front line are damaged and flaking. Wearing finish on counter across from point of sale. Shelving is flaking in espresso cooler and quiche cooler. Replace torn gaskets on espresso reach-in cooler. Equipment shall be maintained in good repair.



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- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C-Unable to locate data plate for warewashing machine. A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications. Contact manufacturer for data plate. 0 points.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Repeat-Cleaning needed on gaskets in espresso reach-in cooler, crevices of ice machine, exposed plumbing under 3 compartment sink, and shelving in quiche reach-in cooler. Nonfood contact surfaces of equipment shall be maintained in good repair.
- 49 5-205.15 System Maintained in Good Repair - C-Front handsink is slow to drain. Plumbing systems shall be maintained in good repair. 0 points.
- 53 6-501.16 Drying Mops - C-Observed mops hanging upside down in canwash in contact with FRP walls. Mops shall be hung so that they can air-dry without soiling walls equipment or supplies. Install durable mop hanger./6-201.11 Floors, Walls and Ceilings-Cleanability - C-Caulking needed around toilets in both restrooms. Physical facilities shall be easily cleanable./6-501.12 Cleaning, Frequency and Restrictions - C-Clean FRP walls by espresso machine and 3 compartment sink. Clean dust from ceiling tile around overhead vent. Physical facilities shall be maintained clean.



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