

Food Establishment Inspection Report

Score: 84

Establishment Name: VILLAGE TAVERN 5

Establishment ID: 3034010899

Location Address: 2000 GRIFFITH RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 19 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 01 : 10 ^{am} _{pm} Time Out: 04 : 30 ^{am} _{pm}

Permittee: VILLAGE TAVERN INC

Total Time: 3 hrs 20 minutes

Telephone: (336) 760-8686

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 5

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	13	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	13	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	13	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	13	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	13	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .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	

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	13	0	
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	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	13	13	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	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	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					16			



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Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: VILLAGE TAVERN INC
Telephone: (336) 760-8686

Establishment ID: 3034010899
 Inspection Re-Inspection **Date:** 09/19/2019
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: hanes@villagetavern.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
servsafe	A. Dickson 6/14/21	00	margherita	pizza make unit	38	slaw	walk-in cooler	41
hot water	3-compartment sink	138	mozzarella	pizza make unit	40	apple chutney	cooling @ 1314	115
hot water	dish machine	163	flank steak	alto-shaam	124	apple chutney	cooling @ 1411	67
veggie burger	make unit	49	nacho meat	steam well	159	prime rib	final cook	135
potato salad	make unit	58	french onion	steam well	167	shrimp	final cook	147
thai salad	salad make unit	45	tomatoes	walk-in cooler	41	burger	final cook	180
chicken	salad make unit	49	beans	walk-in cooler	41	chicken	final cook	171
eggs	salad make unit	49	pasta	walk-in cooler	41	milk	waitress cooler	38

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 / 2-301.12 Cleaning Procedure - P - REPEAT - One employee placed raw steak and raw shrimp on grill and without washing hands scooped rice from steam well to plate. Another employee twice used bare hands to turn off handwashing sink faucet after washing hands. Employees shall wash their hands when changing from working with raw to ready-to-eat food, and when they become contaminated from any source. Employees may use a clean barrier to prevent recontamination of the hands from surfaces such as faucet handles. CDI: Educated employees on proper handwashing and employees rewashed hands.
- 7 3-301.11 Preventing Contamination from Hands - P,PF - REPEAT - PIC contacted tomatoes with bare hands while searching for time stamp on holding pan. Employees may not contact ready-to-eat foods with bare hands. CDI: PIC voluntarily discarded tomatoes.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - REPEAT - Open bag of raw beef tenderloin being stored directly on metal holding container of clarified butter in walk-in freezer. Ready-to-eat foods shall be protected from contamination by raw animal foods by arranging foods in equipment so that contamination cannot occur. CDI: PIC moved beef to lower shelf.

Lock Text



Person in Charge (Print & Sign): Aaron *First* Dickson *Last*

Regulatory Authority (Print & Sign): Michael *First* Frazier REHSI *Last*

[Handwritten Signature]

[Handwritten Signature]

REHS ID: 2737 - Frazier, Michael

Verification Required Date: 09 / 29 / 2019

REHS Contact Phone Number: (336) 703 - 3382



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT - A lettuce chopper, tomato slicer, 2 mandolins, a robotcoupe blade and several metal holding pans were soiled with food debris. Slicer blade soiled with towel lint. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: PIC sent items to warewashing area to be cleaned. VR: Verification required due to extensive past history with food contact surface contamination. Determine better procedure for cleaning utensils and equipment by 9/29/19.

- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Flank steak in alto-shaam at cook line measured 124F. Potentially hazardous foods in hot holding shall be maintained at a temperature of 135F or greater. CDI: PIC voluntarily discarded flank steak. 0 pts.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - The following items measured greater than 41F; In salad make unit, chicken (49F), eggs (49F), and slaw (45F), in the cook line make unit potato salad (58F), and vegetable burgers (49F). Potentially hazardous foods in cold holding shall be maintained at a temperature of 41F or less. CDI: PIC sent items to walk-in cooler to cool.

- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - REPEAT - Spray bottle of oil at cook line not labelled. Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Both ice bins at bar being maintained open. Food shall be protected from contamination by storing the food where it is not exposed to contamination. 0 pts.

- 38 2-303.11 Prohibition-Jewelry - C - Food employee at cook line preparing food with watch on. Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands. 0 pts.

- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wiping cloth bucket being stored on food prep surface at baking area. Containers of sanitizer used to store wet wiping cloths shall be stored where they cannot contaminate equipment or food. 0 pts.



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Spell

- 40 3-302.15 Washing Fruits and Vegetables - C - Employee cutting onions without washing. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - REPEAT - Several stacks of metal pans stacked wet in clean utensil storage. Equipment and utensils shall be air-dried after cleaning and sanitizing.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Plastic trim broken off of bottom door of upright cooler at pizza area. Equipment shall be maintained in good repair. 0 pts.



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