Food Establishment Inspection Report Score: 93.5 Establishment Name: TNT'S KITCHEN Establishment ID: 3034012612 Location Address: 500 AKRON DR. Date: 10/22/2020 City: WINSTON SALEM Status Code: A State: NC Time In:9:45 AM Time Out: 12:02 PM County: 34 Forsyth Zip: 27105 Total Time: 2 hrs 17 min THEMUS FULKS AND EDWARD FULKS Permittee: Category #: IV Telephone: (336) 776-8557 FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 3 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties عاد اعاق 28 | | | | | | Pasteurized eggs used where required Employee Health .2652 200 o o 29 🖾 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 🖾 🗆 🗆 🗆 Plant food properly cooked for hot holding 5 X П No discharge from eyes, nose or mouth 33 🗆 🖾 🗀 🗀 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre-7 🗆 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 8 🛛 П Handwashing sinks supplied & accessible 200 a a a Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🗆 🖾 Personal cleanliness 11 Food in good condition, safe & unadulterated 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🛛 3130 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛  $\Box$ reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ □ X Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17 🛛 🔲 🔲 Proper reheating procedures for hot holding 3130 - -Equipment, food & non-food contact surfaces 45 🛛 🗀 approved, cleanable, properly designed, constructed, & used □ □ X Proper cooling time & temperatures 3 15 0 0 Warewashing facilities: installed, maintained, & □ □ Proper hot holding temperatures 46 🛛 🗆 ☐ ☐ Proper cold holding temperatures 3130 - -|47| □ | 🕅 Non-food contact surfaces clean 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 49 🔲 🛛 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🛛 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653. .2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 -Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; 26 🛛 🗀 🗀



27 🗆 🗆 🖾

Conformance with Approved Procedures



190-

designated areas used

54 🛛 🗀

Total Deductions: |6.5

2653 2654 2658

Toxic substances properly identified stored, & used

North Carolina Department of Health & Human Services

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Establishment Name: TNT'S KITCHEN	Establishment ID: 3034012612						
Location Address: 500 AKRON DR.	Inspection  □ Re-Inspection Date: 10/22/2020						
City: WINSTON SALEM State	NC Comment Addendum Attached? X Status Code: A						
County: 34 Forsyth Zip: 27105	Water sample taken? Yes X No Category #: IV						
Wastewater System:   Municipal/Community   On-Site System  Water Supply:   Municipal/Community   On-Site System	Email 1:tbfulks@gmail.com						
Permittee: THEMUS FULKS AND EDWARD FULKS	Email 2:						
Telephone: (336) 776-8557	Email 3:						

## Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less									
Item	Location	Temp	Item	Location	Temp Item	Location	Temp		
Eggs	final cook	201	Hamburger Steak	hot holding	145				
Ribs	reheat	210	Macaroni	hot holding	138				
Chicken	reheat	200	Okra	hot holding	146				
Rice	reheat	171	Chili	hot holding	205				
Chili	reheat	202	Hot Water	3-compartment sink	134				
Tomatoes	make-unit	40	C.Sani	3-compartment sink	50				
Hot Dog	make-unit	41	Serv Safe	Edward Fulks 4-10-24	0.000				
Coleslaw	make-unit	33							

First

Last

Person in Charge (Print & Sign): Edward

**Fulks** 

First

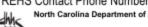
REHS ID: 2795 - Murphy, Victoria

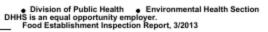
Last

Regulatory Authority (Print & Sign): Victoria

Murphy

Verification Required Date:









## Comment Addendum to Food Establishment Inspection Report

Establishment Name: TNT'S KITCHEN Establishment ID: 3034012612

## 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.

- 3-301.11 Preventing Contamination from Hands P: PIC was observed tearing spoiling area off of ready-to-eat lettuce and placed lettuce back in the make-unit. Food employees may not contact exposed ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatula, tongs, and single-use gloves, or dispensing equipment. CDI: PIC discarded itme.
- 3-101.11 Safe, Unadulterated and Honestly Presented P: A container was observed with spoiling spots on it. Food shall be safe and unadulterated. CDI: PIC indicated that he purchased the item this morning and it came out of the stored in that manner. PIC was going to removed the spoiling area from the item but discarded the whole item instead due to barehand contact.
- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding-REPEAT P: The following items measured at temperatures below 135 F: rice (124 F-131 F) and chili (119 F). Potentially hazardous food shall be measured at a temperature of 135 F and above. CDI: PIC in charge indicated that the items had been in hot holding for less that 2 hours and reheated items to the following: rice (171 F) and chili (202 F).
- 33 3-501.13 Thawing C: A container of chicken was sitting on the counter thawing. Potentially hazardous food shall be thawed under refrigeration that maintains the food temperature at 41 F or less, completely submerged under running water at a temperature of 70 F or below with sufficient water velocity to agitate and float off loose particles in an overflow. CDI: PIC placed items in prep sink and thawed using water less than 70 F
- 38 2-402.11 Effectiveness-Hair Restraints C: The PIC was observed without a hairnet or a beard guard. 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, and linens and unwrapped single-service and single-use articles.
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Cleaning is needed on lower shelving in the POS area and overhead shelving. Nonfood-contact surfaces of equipment shall be clean.
- 49 5-205.15 (B) System maintained in good repair -REPEAT- C: Leaking observed at the meat prep sink. Plumbing fixtures shall be maintained in good repair. \*repairs have been made, taken to half credit\*
- 6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Cleaning is needed on the floors throughout the restaurant./Wall cleaning needed in the warewashing area. Physical facilities shall be cleaned as often as necessary to keep them clean.