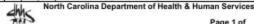
Food Establishment Inspection Report Score: 96.5 Establishment Name: VILLAGE JUICE COMPANY Establishment ID: 3034011662 Location Address: 205 S STRATFORD RD SUITE O Date: 11/17/2020 City: WINSTON SALEM Status Code: A State: NC Time In:9:44 AM Time Out: 11:50 AM Zip: 27103 County: 34 Forsyth Total Time: 2 hrs 6 min VILLAGE JUICE COMPANY LLC Permittee: Category #: III Telephone: (336) 986-9402 Produce Department and Salad FDA Establishment Type: Bar Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 1 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 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 ماماماق 28 | | | | | | Pasteurized eggs used where required Employee Health .2652 200 -29 🖾 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | 190-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 🛛 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- \boxtimes 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 Approved Source .2653, .2655 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 🛛 (2)M(0) (2) (2) (2) Food received at proper temperature 38 🖾 🗀 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🗆 🖾 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | parasite destruction 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 🛛 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 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & □ □ Proper hot holding temperatures 46 🛛 🗆 3130 - -Proper cold holding temperatures |47| □ | 🖾 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 22 🛛 🗆 🗆 🗆 records 49 XI 🗆 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 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 190 -Chemical .2653 ..2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;



27 🗆 🗆 🖾

Conformance with Approved Procedures

26 🛛

designated areas used

54 🔲

Total Deductions: |3.5

2653 2654 2658

Toxic substances properly identified stored, & used

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

Comment Addendum to Food Establishment Inspection Report

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Establishment Name: VILLAGE JUICE COMPANY		Establishment ID: 3034011662				
Location Address: 205 S STRATFORD RD S		Inspection	Date: 11/17/2020			
City: WINSTON SALEM	State: NC	Comment Addendum Attached?	Status Code: A			
County: 34 Forsyth	Zip: 27103	Water sample taken? Yes X No				
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System Permittee: VILLAGE JUICE COMPANY LLC		Email 1: villagejuice@gmail.com				
		Email 2:				
Telephone: (336) 986-9402		Email 3:				

Temperature	Observations
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Effective January 1, 2019 Cold Holding is now 41 degrees or less											
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp			
Spinach	make-unit	39	Black Beans	walk-in cooler	39	Kimichi	salad bar line	39			
Chicken	make-unit	39	Mango Salsa	walk-in cooler	31	Kale	smoothie station	30			
Mango Salsa	make-unit	36	Romaine	walk-in cooler	38	Spinach	smoothie station	30			
Rice	cooling@10:00	107	Brown Rice	salad bar line	180	Hot Water	3-compartment sink	138			
Rice	cooling@10:30	46	Quiona	salad bar line	168	Quat Sani	3-compartment sink	300			
Broccoli	upright cooler	40	Brussel Sprouts	salad bar line	40	Serv Safe	Krystal Neal 8-18-22	0.000			
Chicken	upright cooler	39	Charred Tomatoe	s salad bar line	41						
Spinach	walk-in cooler	40	Chicken	salad bar line	39						

First

Last

Person in Charge (Print & Sign): Krystal

Neal

First

Last

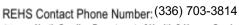
Regulatory Authority (Print & Sign): Victoria

Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:







Comment Addendum to Food Establishment Inspection Report

Establishment Name: VILLAGE JUICE COMPANY Establishment ID: 3034011662

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.

- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P: A large container of brown rice prepared an hour prior measured at 106 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: The PIC decided cool the rice. The rice was placed in the upright freezer and reached 46 F within 30 minutes.
- 39 3-304.14 Wiping Cloths, Use Limitation C: Two buckets of sanitizer holding wiping cloths measured at 0 ppm. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified by manufacturer's EPA labeling. CDI: PIC produce a concentration of 300 ppm.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment--REPEAT C: Replace or resurface and repaint rusting shelves in the walk-in cooler. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Cleaning is needed to/on the following: overhead shelving in the grill area, shelves in the grill area, shelves in walk-in cooler, and upright cooler. Nonfood-contact surfaces of equipment shall be cleaned at a frequency to preclude accumulation of soil residues.
- 53 6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Cleaning needed on the wall in the grill area. Physical facilities shall be maintained in good repair.
- 6-303.11 Intensity-Lighting C: Lighting measured low in the following areas: (men's restroom) sink (8 ft candles), toilet (10 ft candles), (women's restroom) toilet (9 ft candles). Lighting shall be 20 foot candles 30 inches above ground in toilet rooms and at areas used for hand washing.