

Food Establishment Inspection Report

Score: 94.5

Establishment Name: FORSYTH COURT

Establishment ID: 3034012367

Location Address: 2945 REYNOLDA RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 18 / 2020 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 10 : 20 ^{am} _{pm} Time Out: 12 : 25 ^{am} _{pm}

Permittee: FNR WINSTON SALEM OWNER LLC

Total Time: 2 hrs 5 minutes

Telephone: (336) 723-2006

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: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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 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 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 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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
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 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
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	<input checked="" type="checkbox"/>	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions: <u>5.5</u>										



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Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: FNR WINSTON SALEM OWNER LLC

Telephone: (336) 723-2006

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☒ Inspection ☐ Re-Inspection Date: 11/18/2020

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: tammy.friesen@holidaytouch.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
ServeSafe	F. Villalobos 4/22/22	00	mac cheese	WIC	41			
hot water	3 comp sink	135	lettuce	WIC	41			
hot water	dish machine	167	pasta salad	WIC	40			
quat sani	ppm bucket	200	slaw	WIC	41			
chix salad	cooling 10:35	83	mac salad	upright	40			
chix salad	cooling 45 min	82	seafood sal	upright	41			
chix salad	cooling 20 min in WIF	63	egg salad	upright	41			
sausage	hot holding	142	ham	upright	41			

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 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Person in charge could not locate employee health policy or demonstrate knowledge of 5 foodborne illnesses and symptoms with which employees are not allowed to work. Food employees shall report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food, including the symptoms of vomiting, diarrhea, jaundice, sore throat with a fever, and infected wounds on the hands. Reportable foodborne illnesses include Shigella, Salmonella, E. coli, Hepatitis A, and Norovirus. CDI- Copy of employee health policy left with PIC to be posted. 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT- The following utensils soiled with food residue: two spatulas, 2 spoodles, slicer blade, plastic pan, saucer, and 3 metal pans. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at warewashing machine to be rewashed.
- 18 3-501.14 Cooling - P - Large metal bowl of chicken salad in walk in cooler measured 83F, then measured 82F after 45 minutes. Potentially hazardous foods shall be cooled within time and temperature criteria of 135F-70F within 2 hours, and from 135F-41F within a total of 6 hours. CDI- Chicken salad was placed in walk in freezer and stirred, and measured 63F after 20 minutes. 0 pts.

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Person in Charge (Print & Sign): *First* Francisco *Last* Villalobos

Regulatory Authority (Print & Sign): *First* Lauren *Last* Pleasants

REHS ID: 2809 - Pleasants, Lauren

[Signature]

Verification Required Date: 11 / 28 / 2020

REHS Contact Phone Number: (336) 703 - 3144



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- 31 3-501.15 Cooling Methods - PF - REPEAT- Large covered metal bowl of chicken salad did not meet time and temperature cooling criteria specified under 3-501.14. Use one or more of the following cooling methods: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. If foods are protected from overhead contamination, leave uncovered to facilitate cooling. CDI- Chicken salad placed in walk in freezer, uncovered, and stirred, and met time and temperature cooling criteria.
- 45 4-402.11 Fixed Equipment, Spacing or Sealing-Installation - C - REPEAT- Metal plate has been removed from side of prep sink on cooking line, but it is not sealed to wall and not spaced far enough from wall to be easily cleanable. Equipment that is fixed because it is not easily movable shall be installed so that it is spaced to allow access for cleaning along the sides, behind, and above the equipment; spaced from adjoining equipment, walls, and ceilings at a distance of not more than 1mm; sealed to adjoining equipment or walls, if the equipment is exposed to spillage. Clean wall and side of prep sink and caulk sink to wall.//
4-501.11 Good Repair and Proper Adjustment-Equipment - C - Recaulk hood above cooking equipment. Recaulk vanity to wall in restroom. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT- Additional cleaning needed between fryer and stove, on right side of prep sink at cook line by the wall, and in hood vents above dishmachine and 3 comp sink. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P - REPEAT- Hose at can wash with pistol grip nozzle attachment and only atmospheric backflow prevention device at hose bibb. If spray nozzle is to remain attached, a backflow prevention device rated for continuous pressure must be installed on the faucet. VERIFICATION of backflow prevention device rated for continuous pressure installed on hose by 11/28/2020. Contact Lauren Pleasants at 336-703-3144 or pleasaml@forsyth.cc when device is installed.//
5-205.15 (B) System maintained in good repair - C- Small leak at hot water faucet on cook line prep sink. Plumbing systems shall be maintained in good repair.
- 52 5-501.113 Covering Receptacles - C - One dumpster with lid and door left open. Maintain receptacles for refuse, recyclables, and returnables closed with tight-fitting lids and doors. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - REPEAT- Wall cleaning needed behind and beside prep sinks, behind warewashing machine. Floor cleaning needed under warewashing machine and fryer. Physical facilities shall be cleaned at a frequency necessary to maintain them clean. //
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C -
Repair broken base tiles in restroom and at floor drain under cook line prep sink. Recaulk basetiles to wall under warewashing machine. Seal pipe penetration in wall under cook line prep sink. Physical facilities shall be maintained in good repair.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - REPEAT- Bluetooth speaker stored on clean metal pans at clean dish shelving. Lockers or other suitable facilities shall be used for the orderly storage of employee possessions. CDI- Speaker moved to top shelf with notebooks.



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Spell



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