Food Establishment Inspection Report

Score: 99

Establishment Name: EINSTEIN BROTHERS BAGELS
Establishment ID: 3034060027
Location Address: 601 S MARTIN LUTHER KING DR HILL HALL
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 11 / 19 / 2020 Status Code: A
Zip: 27110 County: 34 Forsyth
Time In: 11 : 45 ⊗ am ○ pm Time Out: 02 : 30 ○ am ⊗ pm
Permittee: WINSTON SALEM STATE UNIVERSITY
Total Time: 2 hrs 45 minutes
Telephone: (336) 750-2787
Category #: II
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: 0
No. of Repeat Risk Factor/Intervention Violations:

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2 0			
Employee Health .2652									
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 1.5 0			
3	☒	☐			Proper use of reporting, restriction & exclusion	3 1.5 0			
Good Hygienic Practices .2652, .2653									
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2 1 0			
5	☒	☐			No discharge from eyes, nose or mouth	1 0.5 0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	☒	☐			Hands clean & properly washed	4 2 0			
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 1.5 0			
8	☒	☐			Handwashing sinks supplied & accessible	2 1 0			
Approved Source .2653, .2655									
9	☒	☐			Food obtained from approved source	2 1 0			
10	☐	☐		☒	Food received at proper temperature	2 1 0			
11	☒	☐			Food in good condition, safe & unadulterated	2 1 0			
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2 1 0			
Protection from Contamination .2653, .2654									
13	☒	☐	☐	☐	Food separated & protected	3 1.5 0			
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3 1.5 0			
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0			
Potentially Hazardous Food TIme/Temperature .2653									
16	☐	☐	☐	☒	Proper cooking time & temperatures	3 1.5 0			
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3 1.5 0			
18	☐	☐	☐	☒	Proper cooling time & temperatures	3 1.5 0			
19	☒	☐	☐	☐	Proper hot holding temperatures	3 1.5 0			
20	☒	☐	☐	☐	Proper cold holding temperatures	3 1.5 0			
21	☒	☐	☐	☐	Proper date marking & disposition	3 1.5 0			
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2 1 0			
Consumer Advisory .2653									
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1 0.5 0			
Highly Susceptible Populations .2653									
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 1.5 0			
Chemical .2653, .2657									
25	☐	☐	☒		Food additives: approved & properly used	1 0.5 0			
26	☒	☐	☐		Toxic substances properly identified stored, & used	2 1 0			
Conformance with Approved Procedures .2653, .2654, .2658									
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1 0.5 0			
29	☒	☐			Water and ice from approved source	2 1 0			
30	☐	☐	☒		Variance obtained for specialized processing methods	1 0.5 0			
Food Temperature Control .2653, .2654									
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1 0.5 0			
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1 0.5 0			
33	☒	☐	☐	☐	Approved thawing methods used	1 0.5 0			
34	☒	☐			Thermometers provided & accurate	1 0.5 0			
Food Identification .2653									
35	☒	☐			Food properly labeled: original container	2 1 0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	☒	☐			Insects & rodents not present; no unauthorized animals	2 1 0			
37	☒	☐			Contamination prevented during food preparation, storage & display	2 1 0			
38	☒	☐			Personal cleanliness	1 0.5 0			
39	☐	☒			Wiping cloths: properly used & stored	1 ☒ 0			
40	☒	☐	☐		Washing fruits & vegetables	1 0.5 0			
Proper Use of Utensils .2653, .2654									
41	☒	☐			In-use utensils: properly stored	1 0.5 0			
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0			
43	☒	☐			Single-use & single-service articles: properly stored & used	1 0.5 0			
44	☒	☐			Gloves used properly	1 0.5 0			
Utensils and Equipment .2653, .2654, .2663									
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0			
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0			
47	☐	☒			Non-food contact surfaces clean	1 ☒ 0			
Physical Facilities .2654, .2655, .2656									
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 1 0			
49	☒	☐			Plumbing installed; proper backflow devices	2 1 0			
50	☒	☐			Sewage & waste water properly disposed	2 1 0			
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0			
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1 0.5 0			
53	☐	☒			Physical facilities installed, maintained & clean	1 0.5 ☒			
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 0.5 0			
					Total Deductions:	1			

Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 11/19/2020

City: WINSTON SALEM State: NC
Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27110
Water sample taken? ☐ Yes ☒ No Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System
Email 1: stevenson-lakeith@aramark.com

Permittee: WINSTON SALEM STATE UNIVERSITY
Email 2:

Telephone: (336) 750-2787
Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
egg	warming cabinet	150	marinara	norlake refrigerator	41			
chicken	make unit	41	hot water	3 compartment sink	161			
marinara	make unit	41	quat sani	3 comp sink 200ppm	00			
ham	make unit	41	quat sani	bucket 200ppm	00			
cheese	make unit	41	quat sani	bucket 0ppm	00			
egg	make unit	30	servsafe	R. Howell 3/9/25	00			
cheese	norlake refrigerator	41						
ham	norlake refrigerator	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.

39 3-304.14 Wiping Cloths, Use Limitation - C- A cloth for wiping was stored inside of a bucket of liquid that measured 0ppm sanitizing solution- Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114- 0 pts.

Spell

47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed for the following pieces of equipment: The interior surfaces of the MerryChef oven and the exterior surfaces of the bagel slicer- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris- 0 pts.

53 6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning is needed for the floor beneath the retail cooler, the ceiling tiles, grid system and lighting tracks above the prep station, floor and baseboards around the front counter- Physical facilities shall be cleaned as often as necessary to keep them clean.// 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair the baseboards at the front counter- Physical facilities shall be maintained in good repair.

Lock Text ◯

Person in Charge (Print & Sign): Ronald (First) Howell (Last)

Regulatory Authority (Print & Sign): Damon (First) Thomas (Last) , REHS #2877

REHS ID: 2877 - Thomas, Damon Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3135

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