

Food Establishment Inspection Report

Score: 93.5

Establishment Name: O'SO EAT'S

Establishment ID: 3034011991

Location Address: 299 JONESTOWN ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 17 / 2021 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 02 : 30 ^{am} _{pm} Time Out: 05 : 30 ^{am} _{pm}

Permittee: ADELFA INVESTMENTS, LLC

Total Time: 3 hrs 0 minutes

Telephone: (336) 293-6371

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: 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	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			3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	13	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	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			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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	13	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	03	13	
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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	13	
38	<input checked="" type="checkbox"/>	<input 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	13	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	1	13	
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	03	13	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	13	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	13	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	13	
Total Deductions: <u>6.5</u>										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



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Permittee: ADELFA INVESTMENTS, LLC

Telephone: (336) 293-6371

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☒ Inspection ☐ Re-Inspection Date: 02/17/2021

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: jimmystrates@yahoo.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
chicken pie	cooling (2.5 hr)	77	cheese sauce	soup well	155	hot water	3-compartment sink	125
burger	final cook	185	marinara	soup well	160	hot plate temp	dish machine	171
salmon	final cook	195	pasta salad	upright cooler	38	tomato soup	soup well	175
alfredo	cooling (1 hr)	85	egg	make-unit 1	40	angel hair	walk-in cooler	38
alfredo	cooling (2 hr)	55	cole slaw	make-unit 1	38	spaghetti	walk-in cooler	39
mashed	hot hold cabinet	145	meatball	soup well	155	ServSafe	Johnny Faulkner	0
alfredo sauce	soup well	155	green peppers	make-unit 2	39			
queso	soup well	125	elbow pasta	make-unit 2	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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF - Employee observed handling key lime pie with bare hands putting it into to-go container. Employees must not handle ready-to-eat foods with their bare hands unless it is going to be heated to at least 165F prior to serving to consumers. CDI - Pies discarded and employee donned gloves to take out 2 more pie pieces.
- 8 6-301.12 Hand Drying Provision - PF - Paper towel dispenser out of paper towels beside 3-compartment sink. Hand washing sinks shall be equipped with paper towels for employees not wash hands. CDI - Dispenser refilled. 0 pts.
- 18 3-501.14 Cooling - P - Chicken pot pie filling was cooling in walk-in cooler and measured 65-77F after cooling for about 2.5 hours. Potentially hazardous foods shall cool from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Pie filling discarded.

Lock
Text



Person in Charge (Print & Sign): Johnny Faulkner

Regulatory Authority (Print & Sign): Andrew Lee


Andrew Lee REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3128



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Queso measured 126-131F in soup well. Queso was double panned in soup well. Potentially hazardous foods in hot holding shall measure at least 135F. CDI - Queso reheated in microwave to 170F. 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 - Rice sitting cutting board measured 61F. Employee stated rice is sometimes left out of temperature control during rushes. Potentially hazardous foods in cold holding shall measure 41F or less. CDI - Rice moved to walk-in cooler to cool.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF - Pill bottle stored in container that had ramikens and disposable bowls in it. Employee medicines must be stored separate from clean utensils, food, food prep areas, and single-use/single-service articles. CDI - Pill bottle removed by manager. // 7-204.11 Sanitizers, Criteria-Chemicals - P - Bucket of chlorine sanitizer with wiping cloths measured over 200 ppm chlorine on test strip. Chlorine sanitizers shall be 50-200 ppm. CDI - Bucket diluted to 100 ppm.
- 31 3-501.15 Cooling Methods - PF - Pan of pot pie filling was cooling in walk-in cooler in thick portion with tight fitting lid. Pot pie filling did not reach 70F within 2 hours. PH foods shall be cooled using methods such as cooling in shallow pans, using ice wands/ice baths, leaving foods uncovered or loosely covered, or cooling in smaller portions. Cooling methods must be able to cool PH foods within the cooling parameters - from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Pot pie filling was discarded. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Bag of unwashed potatoes stored on floor in dry storage area. Food must be stored at least 6 inches off the floor. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat - 1 wiping cloth bucket measured 0 ppm chlorine on test strip. Wiping cloths shall be stored in a sanitizer solution at food safe concentrations when not in use (50-200 ppm for chlorine). CDI - Bleach added to bucket until solution was 100 ppm.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Chipping shelves in first make-unit. Torn gaskets present on reach-in coolers and make-units on service line. Alto Shaam hot holding unit needs new gauges as old gauges are broken. Alto-Shaam hot holding unit is missing handle. Equipment shall be maintained in good repair. Repair/replace listed equipment. // 4-201.11 Equipment and Utensils-Durability and Strength - C - Discard all melted plastic lids and plastic containers. Discard all utensils with melted plastic handles. 0 pts.



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- 47 4-602.13 Nonfood Contact Surfaces - C - Clean crevices behind knobs on stoves. Panini press has heavy buildup on outside of it and needs cleaning. Clean interior of microwave on back prep table. Heavy grease buildup on wheels of cooking equipment. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 52 5-502.11 Frequency-Removal - C - Remove old coolers from outside back door to prevent them from harboring pests. // 5-501.113 Covering Receptacles - C - Cardboard overflowing in dumpster. Dumpsters shall be covered. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Coved base missing where the wall meets the floor in the dish washing area. Caulking is moldy on handwashing sink beside service line. Floors, walls and ceilings shall be easily cleanable and floor/wall junctures shall be coved to aid in cleaning. // 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning necessary underneath all equipment along service line (coolers, fryers, stove tops). Dust buildup on ceilings and walls above service line. Dust buildup around vents in back of kitchen. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. // 6-501.16 Drying Mops - C - Install mop hanger or hook so mops can be inverted to dry. // 6-501.15 Cleaning Maintenance Tools, Preventing Contamination - C - Leaf blower sitting on bread rack above bread. Maintenance tools shall not be stored where
- 54 6-303.11 Intensity-Lighting - C - Lighting low at bathroom stalls (12-14 foot candles). Lighting low at cooking equipment under ventilation hood on service line (35-42 foot candles), at cooking equipment underneath back ventilation hood (14-24 foot candles) and at both prep sinks (35-38 foot candles). Lighting shall be at least 50 foot candles at food preparation and cooking surfaces and at least 20 foot candles at plumbing fixtures in restrooms. 0 pts.



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✓
Spell



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