

Food Establishment Inspection Report

Score: 92

Establishment Name: YAMAS MEDITERRANEAN STREET FOOD

Establishment ID: 3034012602

Location Address: 624 W. 4TH ST.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 05 / 2021 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 10 : 35 ☒ am ☐ pm Time Out: 02 : 15 ☒ am ☐ pm

Permittee: YAMAS MEDITERRANEAN STREET FOOD, INC.

Total Time: 3 hrs 40 minutes

Telephone: (336) 842-5668

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
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	<input type="checkbox"/>
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	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	<input 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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	<input type="checkbox"/>
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	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>

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	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
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	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
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 type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	<input 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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions: 8										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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County: 34 Forsyth Zip: 27101

Wastewater System: ☒ Municipal/Community ☐ On-Site System

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

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Telephone: (336) 842-5668

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☒ Inspection ☐ Re-Inspection Date: 05/05/2021

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: christakism@aol.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
ServSafe	A. Sanchez 3-22-26	00	Feta	2 door glass door	40	Tabbouleh	Walk-in cooler	38
Hot water	3 comp sink	160	Couscous	Serving line - CH	40	Gyro slices	Reheat	188
Hot water	Dishmachine	166	Crepes	Serving line - CH	34	Fries	Serving line	88
Beef kofta	Final	181	Falafel	Serving line - HH	155	Fries	Cook to	177
Romaine	Salad cooler	39	Rice	Serving line - HH	172	Chicken	Serving line - HH	142
Gyro	4 door under flat top	40	FFM (spread)	Serving line - CH	41			
Chicken	Warmer	148	Lamb	Serving line - HH	165			
Lentils	Warmer	169	Corn salad	Walk-in cooler	36			

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.

- 8 5-202.12 Handwashing Sinks, Installation - PF No hot water supplied to handwashing at salad cooler and water temperature reaching a maximum 81F. A handwashing sink shall be equipped to provide water at a temperature of at least 100F through a mixing valve or combination faucet. *Verification required by 5-14-21 to Christy Whitley when complete. Contact 336-703-3157 or Whitleca@forsyth.cc*
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw shelled eggs over buckets of ready-to-eat foods in walk-in cooler. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food. CDI: Person-in-charge moved to separate shelving.
- 17 3-403.11 Reheating for Hot Holding - P Slices of Gyro meat on serving line measuring 101-133F. Food employee removed slices and placed on flat top grill to reheat, removing Gyro meat and placing into container on two occasions when temperature of thicker pieces measuring 142-163F. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. CDI: All slices of gyro meat reheated to measure between 188-195F.

Lock
Text



Person in Charge (Print & Sign): ANTHONY ^{First} SANCHEZ ^{Last}

Regulatory Authority (Print & Sign): CHRISTY ^{First} WHITLEY ^{Last}

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 05 / 14 / 2021

REHS Contact Phone Number: (336) 703 - 3157



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- 18 3-501.14 Cooling - P Large plastic container with tight fitting lid of lamb from previous day in walk-in cooler outer portions 48F and in center 53F. / In plastic 12qt container with tight fitting lid - cheese spread made with Feta day of inspection - measuring 53F at 40 minutes apart. / Chicken broth cooling at room temperature and measured 100F at beginning of inspection and approximately 1 hour at 91F. Potentially hazardous food shall be cooled from 135F to 70F within 2 hours, and within a total of 6 hours from 135F to 41F. If prepared from ingredients at room temperature, food shall be cooled within 4 hours. CDI: Container of lamb and chicken broth voluntarily discarded. / Cheese spread with Feta spread into thin portions on sheet pans and placed in walk-in freezer.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Slices of Gyro meat on serving line measuring 101-133F and fries 88-113F. Potentially hazardous food shall be held hot at 135F and above. CDI: Person-in-charge replaced fries with fresh batch measuring 177-184F. / Gyro meat eventually reaching a reheat temperature 188-193F.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P In walk-in cooler located on speed rack - two sheet pans of Gyro meat, one sheet pan of rice, and three sheet pans of freekah lacking date marks; and open gallon of milk lacking date mark. A food shall be discarded if it is in a container or package that does not bear a date or day. CDI: Discussion with person-in-charge regarding date marking. Items were prepared previous day and date marks applied.
- 31 3-501.15 Cooling Methods - PF Large plastic container with tight fitting lid of lamb from previous day in walk-in cooler did not meet cooling parameters. In plastic 12qt container with tight fitting lid cheese spread with no temperature change and chicken broth cooling at room temperature. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: placing in shallow pans, separating into smaller/thinner portions, using containers that facilitate heat transfer, etc. And when placed in cooling or cold holding equipment, containers shall be: arranged to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination .. during the cooling period to facilitate heat transfer from the surface of the food. *Verification required for methods of cooling by 5-14-21. Contact 336-703-3157 or Whittleca@forsyth.cc*
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Three food containers being stored on floor of walk-in cooler. Food shall be protected from contamination by storing the food: In a clean, dry location; Where it is not exposed to splash, dust, or other contamination; and 6 inches above the floor.
- 38 2-303.11 Prohibition-Jewelry - C Food employee portioning food for customers at serving line wearing a watch on wrist. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Containers storing clean utensils, lids, and sauce bottles with debris in bottom of containers. Ensure employees are routinely cleaning. Cleaned equipment and utensils shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. // 4-903.12 Prohibitions - C Repeat. Boxes of catering equipment and cambro being stored in mechanical closet Cleaned and sanitized equipment, utensils, and laundered linens may not be stored: (1) In locker rooms; (2) In toilet rooms; (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination.



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- 43 4-903.12 Prohibitions - C Catering trays and single-service bowls being stored in mechanical closet. Single-service and single-use articles may not be stored: (1) In locker rooms; (2) In toilet rooms; (3) In garbage rooms; (4) In mechanical rooms; (5) Under sewer lines that are not shielded to intercept potential drips; (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) Under open stairwells; or (8) Under other sources of contamination. // 4-502.13
Single-Service and Single-Use Articles-Use Limitations - C Garlic buckets are being reused to stored foods in walk-in cooler. Once used, discard. Single-service and single-use articles may not be reused.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following areas of equipment are in need of repair: remove corner pieces added to refrigeration unit below flat top; paint peeling from interior and exterior of walk-in cooler; missing cap to shelving in walk-in cooler; four missing caps to black rolling cart; remove rust wheels and castors from rolling walk-in cooler, shelving and supports above three compartment sink and preparation area, legs of prep table at oven; two torn gaskets to beverage reach-in cooler; rust on green handled peelers; right arm of dishmachine missing black cap; ice build up from pipe/condenser in walk-in freezer; yellow cutting board with peeling edges; and finish from can opener mount is peeling. Equipment shall be maintained cleanable and in good repair.
- 49 5-205.15 (B) System maintained in good repair - C Handwashing sink across three compartment sink with heavy leak when water is running. Repair. A plumbing systems shall be maintained in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Recaulk around preparation sink, fill in holes in wall between preparation sink and three compartment sink, regrout between floor tiles at front serving line where grout is low, and repair damaged baseboard at corner of walk-in cooler. Physical facilities shall be maintained cleanable and in good repair. //
- 6-501.12 Cleaning, Frequency and Restrictions - C Racks hanging from ceiling with dust build up. Clean more frequently.
- 54 6-305.11 Designation-Dressing Areas and Lockers - C Employee personal items like purse, cup, etc being stored on same shelving with single-service items beside leaking handwashing sink. Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.



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✓
Spell



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