

Food Establishment Inspection Report

Score: 97.5

Establishment Name: RYAN'S

Establishment ID: 3034010371

Location Address: 719 COLISEUM DR.

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: DENNIS CARTER

Telephone: (336) 724-6132

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/11/2022 Status Code: A

Time In: 1:30 PM Time Out: 3:40 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	X
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	X
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					2.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: DENNIS CARTER
 Telephone: (336) 724-6132


Establishment ID: 3034010371
☒ Inspection ☐ Re-Inspection Date: 05/11/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: ryans@ryansrestaurant.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Luke McMahon 9/30/24	0	she-crab soup	upright	41			
hot water	dish machine	166	ambient air	mini bar cooler	40			
hot water	2 comp sink	122						
quat sanitizer	spray bottle	200						
she-crab soup	final cook	202						
creme brulee	cooling 1:38	77						
creme brulee	cooled 30 min	62						
rice, couscous	WIC	45						
grits, greens, mushrooms	WIC	48						
meatballs	WIC	46						
grilled onions, sweet potatoes	WIC	44						
ambient air	WIC	39						
bacon	US Foods trailer cooler	40						
oysters	WIC	41						
steamed broccoli	WIC	41						
crab cake	reach in cooler	38						
noodles	reach in	40						
steak	double drawers	35						
fries	double drawers	38						
cheese ball	upright	41						

Person in Charge (Print & Sign): Luke McMahon
 Regulatory Authority (Print & Sign): Lauren Pleasants




REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 05/21/2022

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

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Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: RYAN'S

Establishment ID: 3034010371

Date: 05/11/2022 **Time In:** 1:30 PM **Time Out:** 3:40 PM

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 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) - Establishment does not have updated employee health reporting agreement that includes the addition of nontyphoidal Salmonella. Food employees are required to report to the person in charge information about their health and activities as they relate to foodborne illnesses, including the 5 symptoms and 6 reportable illnesses. CDI- New copy of agreement provided by REHS. 0 pts.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) - Establishment does not have written procedures for the clean-up of vomiting or diarrheal events. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI- Copy of written procedures provided by REHS. 0 pts.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) - Underside of ice machine shield has pink buildup. Ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. Increase cleaning frequency. 0 pts.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - In walk in cooler the following TCS foods measured: mashed sweet potatoes, grits, and grilled onions 44F; couscous, rice 45F; meatballs 46F; cooked mushrooms and greens 48F. Ambient air temperature measured 39F. TCS foods shall be maintained cold at 41F or below. CDI- Foods voluntarily discarded by PIC.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) - Establishment is using a temporary US Foods refrigerated trailer for upcoming busy graduation weekend because need for cold holding exceeds current cooler capacity. Trailer cooler contains whole bulk vegetables, bulk dairy, and bulk raw meat products. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. VERIFICATION required within 10 days by 5/21/22 of removal of trailer as a means for cold holding. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc if trailer is removed before 10 day period.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - Containers of sliced potatoes and mixed greens stored on the floor in the walk in cooler. Food shall be stored so it is not exposed to splash, dust, or other contamination, in a clean, dry location, and at least 6 inches off the floor. 0 pts.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - REPEAT with improvement- Recaulk splashguard to prep area handsink. Replace torn gasket on drawer of reach in cooler. Double drawer coolers have drawers that are difficult to close and welding is damaged. End of line prep cooler has work order placed. Maintain equipment in good repair.
- 48 4-302.13 Temperature Measuring Devices, Manual Warewashing (Pf) - Establishment does not have an irreversible registering temperature indicator on warewashing machine that uses hot water sanitization. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensils surface temperature. CDI- Education provided by REHS and person in charge ordered a thermometer during the inspection. 0 pts.
- 51 5-202.14 Backflow Prevention Device, Design Standard. (P)- At can wash faucet, the left side of the splitter valve goes to a hose that has a pistol grip spray nozzle attachment, causing continuous pressure on the atmospheric backflow prevention device. A backflow prevention device installed on a water supply system shall meet ASSE standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. Either install backflow prevention device rated for continuous pressure under splitter valve on left side going to the hose with a spray nozzle, or remove spray nozzle after each use. CDI- Spray nozzle removed from hose. 0 pts.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Repair peeling floor at threshold from kitchen to can wash room. Repair bowed FRP panel to left of walk in cooler door. RegROUT floor tiles where low in cooking area and prep area. Repaint rusted door jambs throughout. Maintain physical facilities in good repair. 0 pts.