## Food Establishment Inspection Report

Establishment Name: SAMS CLUB CAFE #8228								
Location Address: 930 HANE	S MALL BLVD							
City: WINSTON SALEM	State: North Carolina							
Zip: 27103 Cou	unty: 34 Forsyth							
Permittee: WAL MART STORE/SAMS EAST INC								
Telephone: (336) 765-3590								
	○ Re-Inspection							
Wastewater System:								
Municipal/Community	On-Site System							
Water Supply:								
Municipal/Community	On-Site Supply							

Date: 05/12/2022	Status Code: A								
Time In: 1:13 PM	Time Out: 3:00 PM								
Category#: II									
FDA Establishment Type: Fast Food Restaurant									
No. of Risk Factor/Intervention Violations: 0									
No. of Repeat Risk Factor/Intervention Violations: 0									

Establishment ID: 3034011412

Score:

		0	) IV	lun	icipal/Community On-Site Supply						
ı	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		Γ	CDI	R	VR		
Sı	upe	ervis	ion		.2652						
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	M	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	Ņ	ОИТ			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic I	Practices .2652, .2653	1.					
	-	OUT	_	$\sqcup$	Proper eating, tasting, drinking or tobacco use	1	0.5	-			_
7		ОUТ	_	Ш	No discharge from eyes, nose, and mouth	1	0.5	U			L
_				Conf	tamination by Hands .2652, .2653, .2655, .265	_		-			
9	Ĺ	оит		N/O	Hands clean & properly washed  No bare hand contact with RTE foods or pre-	4	2	0			
	Ĺ	ОПТ			approved alternate procedure properly followed Handwashing sinks supplied & accessible	2	1	0			
	-	rove	_	our			1	U			_
		ОИТ	_		Food obtained from approved source	2	1	0			г
		OUT		N <b>X</b> O		2	1	0			
13	M	OUT			Food in good condition, safe & unadulterated	2	1	0			
	Ĺ	оит		N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pı	ot	ectio	n f	rom	Contamination .2653, .2654						
15	ıχ	ОUТ	N/A	N/O	Food separated & protected	3	1.5	0			
16	×	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
Po	ote	ntial	ly F	laza	rdous Food Time/Temperature .2653						
_	_	_	_		Proper cooking time & temperatures	3	1.5	_			
					Proper reheating procedures for hot holding	3	1.5	-			
		оит			Proper cooling time & temperatures	3	1.5	-			
	٠,	OUT	-	-	Proper hot holding temperatures	3	1.5	-			_
	-	OUT	-	-	Proper cold holding temperatures Proper date marking & disposition	3	1.5	-			_
		оит		$\Box$	Time as a Public Health Control; procedures & records	3	1.5	0			
С	on:	sum	er A	dvi							_
	Т	оит		П	Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Hi	gh	ly S	usc	epti	ble Populations .2653						
	Ť	оит	П		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
CI	hei	mica	i		.2653, .2657						
		оит			Food additives: approved & properly used	1	0.5	0			
28	X	оит	N/A		Toxic substances properly identified stored & used	2	1	0			
		form OUT		П	ith Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	L		_		reduced oxygen packaging criteria or FIACCP plan						

Good Retail Practices  Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,											
and physical objects into foods.											
Compliance Status		OUT		Γ	CDI	R	۷R				
Safe Food and Water .2653, .2655, .2658											
30	IN	оит	n <b>X</b> (A		Pasteurized eggs used where required	1	0.5	0	$\Box$	П	
31	ìХ	OUT			Water and ice from approved source	2	1	0		П	
32		оит	1 <b>)X</b> A		Variance obtained for specialized processing methods	2	1	0			
F	Food Temperature Control .2653, .2654										
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оит	n <b>X</b> A	N/O	Plant food properly cooked for hot holding	1	0.5	0		Н	
_		OUT	<i>'</i> `	N/O	Approved thawing methods used	1	0.5	0		Н	
_		OUT			Thermometers provided & accurate	1	0.5	0		H	
		Ider	ntific	atio	·	_	- 10	_			
37	X	OUT			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	IN	о <b>)</b> (т			Contamination prevented during food preparation, storage & display	2	1	X			
40	×	оит			Personal cleanliness	1	0.5	0			
41	M	оит			Wiping cloths: properly used & stored	1	0.5	0			
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	rop	er Us	se o	f Ute	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
<u>i</u>		оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	оит		Ш	Gloves used properly	1	0.5	0		$\square$	
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	ѻҗт			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X			
		оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5				
49	IN	о <b>)</b> (т			Non-food contact surfaces clean	1	<b>9</b> ¢5	0		X	
PI	hys	ical	Faci	litie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	M	оит			Plumbing installed; proper backflow devices	2	1	0			
52	M	оит			Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
		OUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	_			
55	IN	о <b>х</b> (т		$\vdash$	Physical facilities installed, maintained & clean	1	0%5	0		Х	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	1					
f Pul	olic	Heal	th •	Envi	ironmental Health Section • Food Protection						





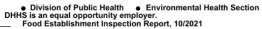
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011412 Establishment Name: SAMS CLUB CAFE #8228 Date: 05/12/2022 Location Address: 930 HANES MALL BLVD X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:brhutch.s08228.us@samsclub.com Water Supply: Municipal/Community On-Site System Permittee: WAL MART STORE/SAMS EAST INC Email 2: Telephone: (336) 765-3590 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 154.0 Meatlover's Pizza hot holding 154.0 Pepperoni Pizza hot holding 148.0 Supreme Pizza hot holding 143.0 Cheese Pizza hot holding 186.0 Hot Dog hot holding 37.0 Ambient make-unit 38.0 Ham reach-in cooler 119.0 3-compartment sink Hot Water 200.0 3-compartment sink Quat Sani Chet Naperkowski 11-17-2026 000.0 Serv Safe First Last Person in Charge (Print & Sign): Brad Hutchens First Last

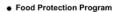
REHS ID: 2795 - Murphy, Victoria

Verification Required Date:



Regulatory Authority (Print & Sign): Victoria







Murphy

## **Comment Addendum to Inspection Report**

**Establishment Name:** SAMS CLUB CAFE #8228 **Establishment ID:** 3034011412

Date: 05/12/2022 Time In: 1:13 PM Time Out: 3:00 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.

- 39 3-305.11 Food Storage Preventing Contamination from the Premises-C: A box was stored on the floor of the walk-in cooler.(A) Except as specified in ¶¶ (B) and (C) of this section, food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment-C: Seal holes in walls of walk-in cooler. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-REPEAT- C: Cleaning is needed to/on the following: shelves in walk-in cooler, pizza racks, make-unit. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris
- 55 53 6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Cleaning is needed to walls throughout the kitchen area and cleaning on floors. Physical facilities shall be cleaned as often as necessary to keep them clean.