## Food Establishment Inspection Report

Establishment Name: SE	A-PRODUCTS	Establishment ID: 3034020137					
Location Address: 463 WESTEND BLVD.  City: WINSTON-SALEM State: North Carolina  Zip: 27101 County: 34 Forsyth  Permittee: SEA PRODUCTS, INC.  Telephone: (336) 722-7107		Date: 05/13/2022 Status Code: A  Time In: 12:20 PM Time Out: 2:00 PM  Category#: IV					
	○ Re-Inspection	FDA Establishment Type: Seafood Department					
Wastewater System:		No. of Risk Factor/Intervention Violations: 0  No. of Repeat Risk Factor/Intervention Violations: 0					
	On-Site Supply						

		rs: C	e Illness Risk Factors and Public Health contributing factors that increase the chance of developing to interventions: Control measures to prevent foodborne illne	oodb	orne	e illne		3			G	9000	d R	etail P	Good Retail Practice ractices: Preventative measures to control the and physical objects into foods
С	omplia	nc	e Status		ΟU	T	CDI	R	VR		Co	mp	lia	ance	Status
Sı	pervision	1	.2652							Ī	Safe	Foo	od a	and W	ater .2653, .2655, .2658
1	OUT N/A		PIC Present, demonstrates knowledge, & performs duties	1		0					30 IN			<b>(</b> A	Pasteurized eggs used where require
2	OUT N/A		Certified Food Protection Manager	1		0					31 )		T	+	Water and ice from approved source  Variance obtained for specialized pro
	nployee F	lealti	.2652			1-1				:	32 IN	ou	T 19	(4	methods
3	) <b>X</b> OUT	П	Management, food & conditional employee;	2	1	0					Food	d Te	mp	eratu	re Control .2653, .2654
	)(OUT	$\vdash$	knowledge, responsibilities & reporting  Proper use of reporting, restriction & exclusion	3	1.5	0	_		<del> </del>	- t		Ţ	Т	П	Proper cooling methods used; adequa
		Н	Procedures for responding to vomiting &	+	+	+	-		$\vdash$	1	33 )	OU	Т		equipment for temperature control
5	<b>Ж</b> оит		diarrheal events	1	0.5	0				İ	34 IN	ou	T N	(A N/O	Plant food properly cooked for hot ho
	od Hygie	nic I												/A N/O	
	)X OUT	Ш	Proper eating, tasting, drinking or tobacco use	_	0.5				<u>Ш</u>	3	36 j)	(OU	Т		Thermometers provided & accurate
7	M OUT	Ш	No discharge from eyes, nose, and mouth	1	0.5	0			Щį		Food	d Ide	enti	ficatio	on .2653
		Cont	amination by Hands .2652, .2653, .2655, .2	_							37 j)	(OU	т	$\top$	Food properly labeled: original contain
В	M OUT	Н	Hands clean & properly washed	4	2	0			$\sqcup$		Prev	enti	ion	of Fo	od Contamination .2652, .2653, .26
	M OUT N/A		No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0				-	38 🕽	ou	т		Insects & rodents not present; no una animals
	OUT N/A		Handwashing sinks supplied & accessible	2	1	0			Щ	-	+	+	+	+	
	proved S	ourc									39 💢	ΟU	Т		Contamination prevented during food preparation, storage & display
	)X OUT		Food obtained from approved source	2	1				L-i	1	40 M	OU	т	+	Personal cleanliness
	IN OUT	<b>1</b> }¢	Food received at proper temperature Food in good condition, safe & unadulterated	2	1	0			<del>                                     </del>	- 1-	41 X	4—	-		Wiping cloths: properly used & stored
3	M OUT	$\vdash$	Required records available: shellstock tags,	2	1	0			$\vdash$		42 X	ου	TN	/A	Washing fruits & vegetables
4	OUT N/A	N/O	parasite destruction	2	1	0					Prop	er l	Jse	of Ut	ensils .2653, .2654
Pr	otection f	rom	Contamination .2653, .2654							- 1	43 X	OU	т	$\top$	In-use utensils: properly stored
5	IX OUT N/A	N/O	Food separated & protected	3	1.5	0					44 X				Utensils, equipment & linens: properly
6	N OUT	П	Food-contact surfaces: cleaned & sanitized	3	1.5	0			$\Box$	ľ		00	'		dried & handled
	)( оит		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				-	45 X	ου	т		Single-use & single-service articles: p stored & used
Po	tentially	Haza	rdous Food Time/Temperature .2653							-	46 X	OU	т		Gloves used properly
			Proper cooking time & temperatures		1.5						Uter	sils	an	d Equ	ipment .2653, .2654, .266
			Proper reheating procedures for hot holding		1.5					ŀ	Т	т	Т		
			Proper cooling time & temperatures		1.5				Ш		47 IN	OX	т		Equipment, food & non-food contact s approved, cleanable, properly design
			Proper hot holding temperatures Proper cold holding temperatures		1.5				$\vdash \vdash$			^`			constructed & used
	/ \		Proper date marking & disposition		1.5				$\vdash$	İ	40 24				Warewashing facilities: installed, mair
		+	Time as a Public Health Control; procedures &	+		+	$\dashv$		$\vdash$	ľ	48 X	OU	"		used; test strips
4	IN OUT NX	N/O	records	3	1.5	0				-	49 X	OU	Т		Non-food contact surfaces clean
Co	nsumer /	Advis	sory .2653								Phys	sica	l Fa	cilitie	s .2654, .2655, .265
>5	X OUT N/A		Consumer advisory provided for raw/	1	0.5	0					50 X			/A	Hot & cold water available; adequate
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Ш	undercooked foods		0.0				Ш		51 X				Plumbing installed; proper backflow d
Hi	ghly Susc	epti	ble Populations .2653								52 ×	OU	Т		Sewage & wastewater properly dispo
6	IN OUT N		Pasteurized foods used; prohibited foods not offered	3	1.5	0					53 💢	ou	TN	/A	Toilet facilities: properly constructed, & cleaned
	emical		.2653, .2657								54 X	ou	т		Garbage & refuse properly disposed;
	IN OUT N		Food additives: approved & properly used		0.5	-			$\sqcup$	L			$\perp$	+	maintained Physical facilities installed, maintaine
	OUT N/A		Toxic substances properly identified stored & used th Approved Procedures .2653, .2654, .2658	1 2	1	0				ı	55 X		$\top$	+	Meets ventilation & lighting requirement

	G	ood	Ret	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	emica	als,	
					and physical objects into foods.						
C	Compliance Status					OUT		CDI	R	VF	
S	afe	Food	d an	d W	ater .2653, .2655, .2658						
30	IN	OUT	1 <b>)X</b> A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	<b>)X</b> A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	npei	ratur	re Control .2653, .2654						
33	×	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	1 <b>)X</b> (A	N/O	Plant food properly cooked for hot holding	1	0.5	0			
35	ìХ	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0			
F	ood	Ide	ntifi	catio	n .2653						
37	X	оит			Food properly labeled: original container	2	1	0		П	
Р	reve	entic	n o	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	OUT			Personal cleanliness	1	0.5	0			
41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	M	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Р	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			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	οχ(т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X	X		
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	OUT			Non-food contact surfaces clean	1	0.5	0			
P	hys	ical	Fac	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	7.4	OUT			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			
54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	M	оит			Physical facilities installed, maintained & clean	1	0.5	0			
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	0					





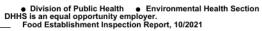
**Score:** 100

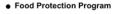
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020137 Establishment Name: SEA-PRODUCTS Location Address: 463 WESTEND BLVD. Date: 05/13/2022 X Inspection Re-Inspection State: NC City: WINSTON-SALEM Comment Addendum Attached? X Status Code: A Zip: 27101 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:seaproducts463@bellsouth.net Municipal/Community On-Site System Water Supply: Permittee: SEA PRODUCTS, INC. Email 2: Telephone: (336) 722-7107 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item 00 Item Location Temp Item Temp Location Pedro Martinez-Medina 10-7-ServSafe 138 Hot water 2 compartment sink 100 Chlorine sanitizer Bottle - ppm 55 Shrimp pasta salad Cooling 12:44 73 Shrimp Cooling 12:44 52 Shrimp pasta salad Cooling 12:56 65 Shrimp Cooling 12:56 39 Walk-in cooler Ambient 35 Slaw Retail 33 Shrimp pasta salad Retail 37 Retail Seasame noodles 38 Shellfish cocktail Retail 39 Mango salsa Retail 37 Stuffed salmon Fish display 40 Upright cooler Whipping cream 179 Carrots 00 VA 724 SS Oysters 00 MA 3257 SS Mussels 00 VA 1439 SS Clams First Last

Redro Martinez. obdina (Knishy Whitley REMS) Person in Charge (Print & Sign): First Last Regulatory Authority (Print & Sign): Christy Whitley

> REHS ID: 2610 - Whitley, Christy Verification Required Date:









## **Comment Addendum to Inspection Report**

Establishment Name: SEA-PRODUCTS Establishment ID: 3034020137

Date: 05/13/2022 Time In: 12:20 PM Time Out: 2:00 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.

47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Small tears in upright cooler in food stand and walk-in freezer. Equipment shall be maintained cleanable and in good repair. // 4-202.11 Food-Contact Surfaces - Cleanability (Pf) Grater with broken handle and cracking in areas. Multiuse food-contact surfaces shall be: (1) smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices;(4) Finished to have smooth welds and joints. CDI: Person-in-charge voluntarily discarded.