

Food Establishment Inspection Report

Score: 98

Establishment Name: CARVING BOARD, THE

Establishment ID: 3034011519

Location Address: 318 SOUTH STRATFORD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: THE CARVING BOARD INC

Telephone: (336) 748-9118

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/16/2023 Status Code: A

Time In: 9:30 AM Time Out: 12:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

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"/> | OUT | Management, food & conditional employee; knowledge, responsibilities & reporting | 2 | 1 | 0 | |
| 4 | <input checked="" type="checkbox"/> | OUT | Proper use of reporting, restriction & exclusion | 3 | 1.5 | 0 | |
| 5 | <input checked="" type="checkbox"/> | OUT | Procedures for responding to vomiting & diarrheal events | 1 | 0.5 | 0 | |
| 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 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"/> | IN OUT | 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 OUT | Food-contact surfaces: cleaned & sanitized | 3 | 0 | | 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"/> | IN OUT/N/A/N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 | |
| 19 | <input checked="" type="checkbox"/> | IN 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"/> | OUT/N/A/N/O | Proper hot holding temperatures | 3 | 1.5 | 0 | |
| 22 | <input checked="" type="checkbox"/> | OUT/N/A/N/O | Proper cold holding temperatures | 3 | 1.5 | 0 | |
| 23 | <input checked="" type="checkbox"/> | OUT/N/A/N/O | Proper date marking & disposition | 3 | 1.5 | 0 | |
| 24 | <input checked="" type="checkbox"/> | IN OUT/N/A/N/O | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 | |
| Consumer Advisory .2653 | | | | | | | |
| 25 | <input checked="" type="checkbox"/> | IN OUT | Consumer advisory provided for raw/undercooked foods | 1 | 0.5 | 0 | |
| Highly Susceptible Populations .2653 | | | | | | | |
| 26 | <input checked="" type="checkbox"/> | IN OUT | Pasteurized foods used; prohibited foods not offered | 3 | 1.5 | 0 | |
| Chemical .2653, .2657 | | | | | | | |
| 27 | <input checked="" type="checkbox"/> | IN OUT | 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 OUT | 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 OUT | 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 OUT | Variance obtained for specialized processing methods | 2 | 1 | 0 | |
| Food Temperature Control .2653, .2654 | | | | | | | |
| 33 | <input checked="" type="checkbox"/> | OUT | Proper cooling methods used; adequate equipment for temperature control | 1 | 0.5 | 0 | |
| 34 | <input checked="" type="checkbox"/> | IN OUT | Plant food properly cooked for hot holding | 1 | 0.5 | 0 | |
| 35 | <input checked="" type="checkbox"/> | IN OUT | 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"/> | OUT | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 | |
| 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"/> | OUT | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1 | 0.5 | 0 | |
| 48 | <input checked="" type="checkbox"/> | IN OUT | Warewashing facilities: installed, maintained & used; test strips | 1 | 0 | | 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/N/A | Hot & cold water available; adequate pressure | 1 | 0.5 | 0 | |
| 51 | <input checked="" type="checkbox"/> | OUT | Plumbing installed; proper backflow devices | 2 | 1 | 0 | |
| 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"/> | OUT | Physical facilities installed, maintained & clean | 1 | 0.5 | 0 | |
| 56 | <input checked="" type="checkbox"/> | OUT | Meets ventilation & lighting requirements; designated areas used | 1 | 0.5 | 0 | |
| TOTAL DEDUCTIONS: | | | | 2 | | | |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CARVING BOARD, THE
 Location Address: 318 SOUTH STRATFORD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: THE CARVING BOARD INC
 Telephone: (336) 748-9118

Establishment ID: 3034011519
☒ Inspection ☐ Re-Inspection Date: 03/16/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: thecarving@aol.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 |
|----------------------|-------------------|------|----------------------|--------------------------|------|------|----------|------|
| Cut mixed fruit | cooling @ 9:36am | 50 | Lemony chicken soup | hot hold | 177 | | | |
| Cut mixed fruit | cooling @ 10:30am | 42 | Sliced tomato | sandwich make unit | 39 | | | |
| Spicy noodles | cooling @ 9:36am | 46 | Lettuce | sandwich make unit | 39 | | | |
| Spicy noodles | cooling @ 10:05am | 39 | Grilled peppers | sandwich make unit | 39 | | | |
| Chicken salad | cooling @ 9:36am | 46 | Cut cucumbers | sandwich make unit | 39 | | | |
| Chicken salad | cooling @ 10:05am | 37 | Smoked turney | sandwich make unit | 40 | | | |
| Ham | display cooler | 40 | Turkey | sandwich make unit | 39 | | | |
| Corn salad | display cooler | 39 | Roastbeef | sandwich make unit | 39 | | | |
| Roasted potatoes | display cooler | 41 | Chicken | walk in cooler | 39 | | | |
| Chicken tenders | display cooler | 39 | Chicken salad | walk in cooler | 39 | | | |
| Chicken salad | display cooler | 40 | Spicy noodles | walk in cooler | 39 | | | |
| Egg salad | display cooler | 40 | Turkey | walk in cooler | 39 | | | |
| Spicy noodle | display cooler | 40 | Cole slaw | walk in cooler | 38 | | | |
| Cole slaw | display cooler | 39 | Cilantro | reach in cooler | 41 | | | |
| Pasta salad spiral | cooling @ 9:40am | 43 | Hot water | 3 compartment sink | 160 | | | |
| Pasta salad spiral | cooling @ 10:05am | 41 | Quat sanitizer | 3 compartment sink (ppm) | 200 | | | |
| Pasta salad bowtie | cooling @ 9:40am | 42 | Hightemp dishmachine | warewashing | 171 | | | |
| Pasta salad bowtie | cooling @ 10:05am | 41 | | | | | | |
| Pasta salad macaroni | cooling @ 9:40am | 43 | | | | | | |
| Pasta salad macaroni | cooling @ 10:05am | 40 | | | | | | |

First
 Person in Charge (Print & Sign): Ernest

Last
 Wright

First
 Regulatory Authority (Print & Sign): Elizabeth

Last
 Manning




REHS ID: 3136 - Manning, Elizabeth

Verification Required Date: 03/26/2023

REHS Contact Phone Number: (336) 703-3135

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: CARVING BOARD, THE

Establishment ID: 3034011519

Date: 03/16/2023 **Time In:** 9:30 AM **Time Out:** 12:00 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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) A ice scoop was stored in a soiled ice bin. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. CDI: Ice scoop and storage bin were taken back to be washed, rinsed, and sanitized.
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) A spray bottle labeled as bleach had a concentration of 0ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions. CDI: Chlorine sanitizer was remade and had a concentration of 50ppm.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf) Establishment is using bleach sanitizer, but does not have chlorine test strips. A test kit or other device that accurately measures the concentration in MG/L of sanitizing solutions shall be provided. VERIFICATION IS NEEDED ON 03/26/2023. YOU MAY CONTACT LIZ MANNING AT 336-462-1991 WHEN YOU ARE READY.