

Food Establishment Inspection Report

Score: 95

Establishment Name: QUALITY MART #38

Establishment ID: 3034011077

Location Address: 800 HANES MALL BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: QUALITY OIL MANGER INC

Telephone: (336) 768-8744

☒ 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: 11:10 AM Time Out: 1:20 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

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	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
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	IN	OUT	N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN	<input checked="" type="checkbox"/>	N/A	Handwashing sinks supplied & accessible	2	X	0
Approved Source .2653, .2655							
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0
12	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	<input checked="" type="checkbox"/>	OUT	N/A	Food separated & protected	3	1.5	0
16	IN	<input checked="" type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	3	X	0
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	IN	OUT	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/>	OUT	N/A	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/>	OUT	N/A	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/>	OUT	N/A	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/>	OUT	N/A	Proper date marking & disposition	3	1.5	0
24	IN	OUT	<input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/>	OUT	N/A	Approved thawing methods used	1	0.5	0
36	IN	<input checked="" type="checkbox"/>		Thermometers provided & accurate	1	0.5	X
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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	IN	<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	IN	<input checked="" type="checkbox"/>		Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656							
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN	<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices	2	X	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	IN	<input checked="" type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	1	X	0
55	IN	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	1	0.5	X
56	IN	<input checked="" type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:				5			



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: QUALITY OIL MANGER INC
 Telephone: (336) 768-8744

Establishment ID: 3034011077
☒ Inspection ☐ Re-Inspection Date: 03/16/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: qm0038@qocnc.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
Chili	Hot Hold	177						
Smoked Sausage	Reheat	135						
Slaw	Make Unit	30						
Ambient	Make Cooler	33						
Cheesy Pepper Jack	Rollers	138						
French Toast w/ Sausage	Rollers	138						
Hot Water	Three-Comp	135						
Quat Sanitizer	Three-Comp	200						

First
 Person in Charge (Print & Sign): Cevin

Last
 Cain

Cevin Cain

First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Wilborn

Ebonie Wilborn

REHS ID: 3122 - Wilborn, Ebonie

Verification Required Date:

REHS Contact Phone Number:

Authorize final report to
 be received via Email:



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: QUALITY MART #38

Establishment ID: 3034011077

Date: 03/16/2023 **Time In:** 11:10 AM **Time Out:** 1:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
April Bizjak	23234568	Food Service	01/18/2023	01/18/2028

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.

- 1 2-103.11 Duties (Pf) No active managerial control over food service. Person in charge did not know how long food had been reheating, how often utensils shall be cleaned, how to make sanitizer, when chili and cheese were opened for hot hold or where employee health policy and vomit procedures were located. The PERSON IN CHARGE shall ensure that: employees are properly maintaining the temperatures of TCS foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures; employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for chemical concentration, temperature, and exposure time for chemical sanitizing; employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food, as specified under 2-201.11(A). CDI Education, addressed in report.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Crate stored on top of basin with cleaning supplies. Maintain access to hand sinks. CDI Items removed from hand sink.

6-301.12 Hand Drying Provision (Pf) Hand sink does not have a sign for employees. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks.

6-301.12 Hand Drying Provision (Pf) Hand sink did not have any paper towels available. Provide paper towels or approved alternative for hand drying at each hand sink. CDI Paper towels replaced.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) Person in charge stated utensils are cleaned at least once a day or whenever they look soiled. If used with time/temperature control for safety food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI Education.

4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Cutting board stored on make unit soiled on underside. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI Cutting board taken to be washed.
- 36 4-204.112 Temperature Measuring Devices - Functionality (C) Make cooler does not have a thermometer present. Thermometer inside upright cooler damaged. In a mechanically refrigerator the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Bottom microwave has a cracked door. Paint chipping from shelves inside make and upright cooler and beginning to rust. Upright cooler has rust spots on bottom surface inside. Equipment shall be maintained in good repair.
- 48 4-301.13 Drainboards (C) Chemicals and beverages stored on drainboard at three-compartment sink. Drainboards, utensil racks, or tables large enough to separately accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.
- 49 4-602.13 Nonfood Contact Surfaces (C) Clean top surface of the microwave. Clean behind lid of the make unit. Clean dried sticky spill behind drink machine. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 System Maintained in Good Repair (C) REPEAT Hot water does not turn off independently at faucet handle, secondary valve needed. Maintain a plumbing system in good repair.
- 54 5-501.114 Using Drain Plugs (C) REPEAT Both dumpsters are missing its drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.

5-501.113 Covering Receptacles (C) All dumpster doors left open. Keep dumpster and other outside waste handling containers for refuse, recyclables, and returnables covered with tight-fitting lids or doors.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Plug holes in wall above hand sink. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be

maintained in good repair.

- 56 6-303.11 Intensity - Lighting (C) Light out above three-compartment sink. Lighting above dry stock, hand sink and three-compartment measuring between 7-9FC. The light intensity shall be at least 20 foot candles in areas used for handwashing, warewashing, and equipment and utensil storage.