

Food Establishment Inspection Report

Score: 94.5

Establishment Name: FAMOUS TOASTERY WINSTON SALEM

Establishment ID: 3034012419

Location Address: 770 LIBERTY VIEW CT

Inspection Re-Inspection

City: WINSTON SALEM State: NC

Date: 01 / 19 / 2021 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 09 : 55 am pm Time Out: 12 : 10 am pm

Permittee: FAMOUS TOASTERY DISTRICT WINSTON SALEM LLC

Total Time: 2 hrs 15 minutes

Telephone: (336) 306-9023

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 2

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.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" type="checkbox"/>
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1		<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13		<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized		13		<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13		<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3		0	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1		<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1		<input checked="" type="checkbox"/>

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03		<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1		0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03		<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1		0	<input checked="" type="checkbox"/>
Total Deductions:					5.5			



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 Water Supply: Municipal/Community On-Site System
 Permittee: FAMOUS TOASTERY DISTRICT WINSTON SALEM LLC
 Telephone: (336) 306-9023

Establishment ID: 3034012419
 Inspection Re-Inspection Date: 01/19/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: sarah.famoustoasteryws@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
grilled chicken	steam table	98	feta	make-unit	35	hot water	3-compartment sink	140
sausage	steam table	140	chorizo	make-unit	33	hot plate temp	dish machine	175
black beans	steam table	140	brie	make-unit	36	ServSafe	Joshua Baranowski	0
grits	steam table	168	liquid egg	ice bath	40	grilled chicken	cooling (1 hr)	60
corned beef	walk-in cooler	41	brie	salad cooler	39			
turkey	walk-in cooler	41	pasta salad	salad cooler	39			
mushroom	walk-in cooler	38	chicken salad	salad cooler	37			
mushroom	make-unit	33	quat (ppm)	3-compartment sink	200			

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.

- 8 6-301.12 Hand Drying Provision - PF - Paper towel dispenser out of paper towels beside 3-compartment sink during inspection. All hand washing sinks shall be equipped with paper towels for employee hand washing. CDI - Dispenser refilled. 0 pts. ✓ Spell
- 11 3-202.15 Package Integrity - PF - 3 dented cans found on can rack. Cans with dents on the top or bottom seams, or the internal seam, shall be separated to be returned to manufacturer or discarded. CDI - Dented cans separated to receive credit from manufacturer. 0 pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Country ham with USDA safe handling instructions stored above cooked corned beef on speed rack in walk-in cooler. Raw animal products shall not be stored above ready-to-eat foods. CDI - Country ham moved below corned beef on speed rack. 0 pts.

Lock Text



Person in Charge (Print & Sign): Josh *First* *Last*
Baranowski

Regulatory Authority (Print & Sign): Andrew *First* *Last*
Lee



REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 2 8



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - At least 50% of dishes checked today had visible food residue on them (plates, egg dicer, metal pans, mixing bowl, sauce containers, scoops, etc.). Also, deli slicer, immersion blender, and espresso machine milk wand had visible food/milk residue on them. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. Also, in-use food-contact equipment or utensils must be cleaned and sanitized at least every 4 hours of continual use. Recommend establishment have wiping cloth bucket with sanitizer to clean milk wand after every use so it can be cleaned within time frame. CDI - Dirty dishes and equipment taken to the dish machine to be rewashed.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 3 thin pieces of grilled chicken breasts measured 98-118F in hot holding. Potentially hazardous foods in hot holding shall be at least 135F. CDI - Chicken moved to shallow pan and moved to walk-in cooler to cool. 0 pts.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Repeat - Small container of corned beef in low drawer cooler had a date of prep of 1-7. Container of caesar dressing in walk-in cooler had a date of prep label of 1-8. Potentially hazardous ready-to-eat foods shall be discarded 7 days from preparation, with day 1 being the date of preparation. CDI - Items discarded.
- 26 7-201.11 Separation-Storage - P - Soap stored on shelf above single-use trays in downstairs storage area. Do not store chemicals above single-use and single-service articles. CDI - Soap moved to bottom shelf. 0 pts.
- 27 3-404.11 Treating Juice - P,PF - Gallon of orange juice found in walk-in cooler. Establishment makes their own orange juice and packages it in gallon containers. Juice packaged in a food service establishment shall be treated under a HACCP plan to attain a 5-log reduction of the most resistant microorganism of public health significance. If not treated then a WARNING label must be applied. The warning label is "WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.". CDI - Gallon of juice discarded today. Do not package orange juice until warning labels can be applied to every packaged juice container made in establishment. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 1 wiping cloth bucket stored on floor in back of kitchen. Sanitizer buckets must be stored 6 inches off the floor. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Fan guards in walk-in cooler have dust/grease residue on them and need additional cleaning. Back warmer drawer needs to be detail cleaned. Bulk dry good storage containers need to be cleaned. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. Improvement since last inspection so only half credit deducted.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Wall damage along baseboard in men's restroom stall. Floors, walls and ceilings shall be easily cleanable and in good repair. // 6-501.113 Storing Maintenance Tools - C - Disposable trays stored in same box as power drill. Maintenance equipment or tools shall not be stored where they can contaminate single-use/single-service articles, food, or clean utensils. 0 pts.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low at prep table beside ventilation hood (40 foot candles), at mop sink (0 foot candles), and in both restrooms (1-10 foot candles). Lighting shall be at least 50 foot candles at food preparation surfaces, at least 10 foot candles at mop sink, and at least 20 foot candles at plumbing fixtures in restrooms.



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✓
Spell



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