Food Establishment Inspection Report

Score: 93

Establishment Name: MARIA'S CAFE   **Establishment ID:** 3034012301

Location Address: 4250 NORTH PATTERSON AVENUE

☒ Inspection   ☐ Re-Inspection

City: WINSTON SALEM   **State:** NC

Date: 08 / 01 / 2015   **Status Code:** A

Zip: 27105   **County:** 34 Forsyth

Time In: 08 : 40 ☒ am / ☐ pm   **Time Out:** 11 : 25 ☒ am / ☐ pm

Total Time: 2 hrs 45 minutes

Permittee: MARIA NELSA MORALES

Category #: II

Telephone: (336) 287-8167

FDA Establishment Type: Full-Service Restaurant

Wastewater System: ☒ Municipal/Community   ☐ On-Site System

Water Supply: ☒ Municipal/Community   ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: _____

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	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	☒		0	☐	☐	☐
					Employee Health .2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
					Good Hygienic Practices .2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
					Approved Source .2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
					Protection from Contamination .2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
					Potentially Hazardous Food Time/Temperature .2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☒	☐	☐	Proper reheating procedures for hot holding	3	1.5	☒	☒	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
					Consumer Advisory .2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
					Highly Susceptible Populations .2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
					Chemical .2653, .2657						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☐	☒	☐		Toxic substances properly identified stored, & used	2	☒	0	☐	☐	☐
					Conformance with Approved Procedures .2653, .2654, .2658						
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing 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.

#	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
					Safe Food and Water .2653, .2655, .2658						
28	☒	☐	☐		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☒	☐	☐		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
					Food Temperature Control .2653, .2654						
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	1	☒	0	☐	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
					Food Identification .2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	☐	☒			Insects & rodents not present; no unauthorized animals	2	☒	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☐	☒			Personal cleanliness	1	☒	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
					Proper Use of Utensils .2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	☒	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
					Utensils and Equipment .2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	☒	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
					Physical Facilities .2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	☒	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 7

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CR Off

Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM   State: NC

County: 34 Forsyth   Zip: 27105

☒ Inspection   ☐ Re-Inspection   Date: 08/01/2015

Comment Addendum Attached? ☐   Status Code: A

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: MARIA NELSA MORALES

Telephone: (336) 287-8167

Email 1: morales.karen@ymail.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chili	hot holding unit	140	hot water	3 comp. sink	152			
chicken	hot holding unit	29						
pintos	hot holding unit	83						
ham	upright refrigerator	41						
steak	make unit	44						
onions and	make unit	36						
steak	make unit	68						
chicken	hot holding	118						

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   2-102.12 Certified Food Protection Manager - C-GC- No employee with ANSI accredited manager certification. At least on employee who has supervisory and management responsibility and responsibility to direct and control food preparations shall have an ANSI accredited certification.

✓ Spell

17   3-403.11 Reheating for Hot Holding - P Chicken was 118F and not heated to 135F before placing in hot holding as required for cooked items from the manufacturer. Reheat foods to 135F. For microwave reheating, food must be rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. Chicken reheated to 159F and above as corrective action.

26   7-202.12 Conditions of Use - P,PF Chlorine bleach greater than 200 ppm in bottle. Follow manufacturers instructions for using bleach as a sanitizer. Chlorine sanitizer adjusted to 100-200 ppm as corrective action.
7-102.11 Common Name-Working Containers - PF Chemical sanitizer for wiping cloths was not labeled. Label all chemicals in working containers. Sanitizer labeled on container as corrective action.

Person in Charge (Print & Sign): *First* Maria *Last* Morales

Regulatory Authority (Print & Sign): *First* Anthony *Last* Williams

REHS ID: 1846 - Williams, Tony

Verification Required Date: ___ / ___ / _____

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

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31   3-501.15 Cooling Methods - PF Steak cooling in the make unit was 68F. When cooling PHF, loosely cover food items. Steak loosely covered as corrective action.
Lettuce (77F) was placed in make unit after chopping. Cool food in the reach-in refrigerator. Make unit is designed for cold holding and is not as effective as the reach-in refrigerator. Recommend pre-chilling lettuce and tomatoes before chopping.

36   6-501.111 Controlling Pests - PF One live roach and one dead roach were crawling on pans. Elimate pests. Recommend removing all cardboard from storage shelving. Contact pest control for all pest control activity. Pans were sent to be rewashed.

38   2-303.11 Prohibition-Jewelry - C Food employee wearing bracelet. Food employees may not wear jewelry on hands or wrists with the exception of a plain ring.

42   4-901.11 Equipment and Utensils, Air-Drying Required - C Two pans were stacked wet. Air-dry before stacking.

45   4-205.10 Food Equipment, Certification and Classification - C Pinto beans (83F) and chicken (29F) placed in food warmers before reheating in microwave. Food warmers are not designed for reheating food. Warmers must be used as intended by manufacturer. Products reheated in microwave.
4-102.11 Characteristics-Single-Service and Single-Use - P Plastic grocery bags used for the storage of bread. Grocery bags are not approved for food storage. Single use bags must be approved for food contact.

46   4-302.14 Sanitizing Solutions, Testing Devices - PF Test strips for sanitizer were not available. Test strips must be provided for checking sanitizer. Test strips provided as corrective action.

52   5-501.114 Using Drain Plugs - C Three of eight dumpsters were missing drain plugs. Install drainplugs on dumpsters.
5-501.110 Storage Refuse, Recyclables and Returnables - C Side doors on a couple of dumpsters were left open. Keep doors and lids to dumpsters closed.

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