

Food Establishment Inspection Report

Score: 90

Establishment Name: TWIN PEAKS

Establishment ID: 3034011762

Location Address: 1915 HAMPTON INN COURT

☐ Inspection ☒ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 06 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 00 ☒ am ☐ pm Time Out: 02 : 25 ☐ am ☒ pm

Permittee: LA CIMA RESTAURANTS LLC

Total Time: 4 hrs 25 minutes

Telephone: (336) 306-9183

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: 7

No. of Repeat Risk Factor/Intervention Violations: 4

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	03	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										10



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County: 34 Forsyth Zip: 27103

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

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

Permittee: LA CIMA RESTAURANTS LLC

Telephone: (336) 306-9183

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☐ Inspection ☒ Re-Inspection Date: 11/06/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: winstonsalem@lacimallc.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item SOUP	Location REHEAT WATER BATH	Temp 183	Item SALSA	Location HOT HOLDING	Temp 143	Item FRIES	Location FINAL	Temp 185
SLAW	WIC	36	LETTUCE	MAKE UNIT	39	HW	DISH MACHINE 1	161
SALSA	WIC	34	TOMATO	MAKE UNIT	38	HW	DISH MACHINE 2	161
EGG	REACH IN COOLER	42	PICO	MAKE UNIT	35	HW	3 COMP SINK	154
REFRIED B.	SOUP HOLDER	172	PICO	LOW BOY	36	SANITIZER	3 COMP SINK (PPM)	200
PORK	SOUP HOLDER	155	CHICKEN	LOW BOY	40	SANITIZER	BUCKET (PPM)	200
CHILI	HOT HOLDING	170	SALMON	LOW BOY	40	SERVSAFE	S. ESPINOZA 3-24-22	00
MASH	HOT HOLDING	119	HAMBURGER	FINAL	164			

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.

- 6 2-301.12 Cleaning Procedure - P - REPEAT: Employee observed turning faucet off with bare hands/ without using a barrier. Employee also touched paper towel dispenser after washing hands. Paper towels shall be dispensed before washing hands and a barrier is required for turning off faucet after washing hands. CDI: Employee educated on proper handwashing procedure and rewashed hands.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- REPEAT- Food prep cart was placed in front of handwashing sink during inspection. All hand sinks shall be easily accessible. CDI: Cart was removed from in front of hand sink.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0pts- Raw chicken observed stored above raw salmon and raw shrimp in lowboy. Food shall be separated by species and final cooking temperatures to prevent contamination. CDI: Chicken was placed below shrimp and salmon.

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Person in Charge (Print & Sign): *First* ORLANDO *Last* YAMBO

Regulatory Authority (Print & Sign): *First* SHANERIA SANDERS *Last* JENNIFER BROWN

[Signature]

[Signature]

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Residual food residue was observed on 2 knives, 2 ice scoopers, 2 cups, and blade of meat slicer. Food contact surfaces shall be cleaned to sight and touch. CDI-Items were placed with soiled equipment to be recleaned.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Mash potatoes in make unit measured 116F for hot holding after prepping. Per employee, mash potatoes were prepped using cold milk after cooking and prior to placing in hot holding unit. Potentially hazardous foods for hot holding shall be held at temperature of 135F and above. CDI: Mash potatoes were reheated to 165F or greater.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - REPEAT- Date marking was missing on tomatoes, corn salsa, roasted jalapenos, and salsa inside the walk-in-cooler. PIC stated that foods were prepped yesterday. Ready-To-Eat, Potentially Hazardous Foods shall be date marked for 7 days at 41F and below or for 4 days at 45F-42F (including day of prep). CDI: Date marking stickers were placed on the containers for 11/5/17.
- 26 7-102.11 Common Name-Working Containers - PF-2 name labels were missing on chemical containers. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. PIC unable to determine contents of bottle. CDI: PIC discarded bottles.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Lemons and limes were observed being prepped on soiled side of dish machine area. Food employee used spray nozzle for dish machine to clean the produce. Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306. CDI: Lemon and limes were moved to a prep table for prepping and were to be recleaned in proper prep sink.
- 38 2-402.11 Effectiveness-Hair Restraints - C-Cooked observed not wearing a beard restraint. Food employee shall wear hair restraints such as hats, hair coverings, or beard restraints.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-0 points- 2 wet wiping cloths were observed on prep tables and 3 wet wiping cloths were observed in the dish machine area. Wiping cloths shall be stored in between use in a sanitizer solution when not in use.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- REPEAT- In-use knives were stored in between soiled prep tables. Handle of tongs were inside ready to eat pork. Ice scoops were stored in splash vicinity of hand sink at the bar. In-use utensils may be stored in a clean, dry location when not in use, as long as they are cleaned at the frequency required. CDI-Items were relcoated during inspection.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-0 points-3 stacks of obtainers were observed wet stacked on the clean drying rack. Equipment and Utensils shall be air dried after washing, rinsing, and sanitizing.
- 45 4-501.12 Cutting Surfaces - C- REPEAT-Cutting boards for all make units are deeply cut and stained. Cutting boards shall be resurfaced or replaced.//4-501.11 Good Repair and Proper Adjustment-Equipment - Replace missing kick plate in front of stove. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- 0pts- REPEAT- Cleaning is needed on ledges of prep line, shelving under prep units, and underneath prep tables. Nonfood contact surfaces shall be maintained clean.
- 52 5-501.13 Receptacles - C- 0pts- Observed lid to one outdoor receptacle. Receptacles lids shall remain closed.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0pts- REPEAT- Broken tiles observed in front of the back grill area. Replace tile. Floors, walls, and ceilings shall be in good repair.



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