

Food Establishment Inspection Report

Score: 98

Establishment Name: SUBWAY #21949

Establishment ID: 3034011257

Location Address: 5603 COUNTRY CLUB RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 07 / 2019 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 01 : 45 ⁰ am ⁰ pm Time Out: 03 : 25 ⁰ am ⁰ pm

Permittee: PARRISH SUBWAYS, INC.

Total Time: 1 hr 40 minutes

Telephone: (336) 794-2613

Category #: III

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 1

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			2	0		
Employee Health .2652										
2	☒	☐	☐	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	☒	☐	☐	Proper use of reporting, restriction & exclusion			3	15	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	05	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	15	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	15	0	
14	☐	☒	☐	Food-contact surfaces: cleaned & sanitized			3	X	0	X
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	15	0	
17	☐	☐	☒	Proper reheating procedures for hot holding			3	15	0	
18	☐	☐	☒	Proper cooling time & temperatures			3	15	0	
19	☒	☐	☐	Proper hot holding temperatures			3	15	0	
20	☒	☐	☐	Proper cold holding temperatures			3	15	0	
21	☒	☐	☐	Proper date marking & disposition			3	15	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	05	0	
Highly Susceptible Populations .2653										
24	☐	☐	☒	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	☐	☐	☒	Food additives: approved & properly used			1	05	0	
26	☒	☐	☐	Toxic substances properly identified stored, & used			2	1	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	05	0	
29	☒	☐	☐	Water and ice from approved source			2	1	0	
30	☐	☐	☒	Variance obtained for specialized processing methods			1	05	0	
Food Temperature Control .2653, .2654										
31	☒	☐	☐	Proper cooling methods used; adequate equipment for temperature control			1	05	0	
32	☐	☐	☒	Plant food properly cooked for hot holding			1	05	0	
33	☐	☐	☒	Approved thawing methods used			1	05	0	
34	☒	☐	☐	Thermometers provided & accurate			1	05	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	1	0	
37	☒	☐	☐	Contamination prevented during food preparation, storage & display			2	1	0	
38	☒	☐	☐	Personal cleanliness			1	05	0	
39	☒	☐	☐	Wiping cloths: properly used & stored			1	05	0	
40	☒	☐	☐	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	☒	☐	☐	In-use utensils: properly stored			1	05	0	
42	☐	☒	☐	Utensils, equipment & linens: properly stored, dried & handled			1	05	X	
43	☒	☐	☐	Single-use & single-service articles: properly stored & used			1	05	0	
44	☒	☐	☐	Gloves used properly			1	05	0	
Utensils and Equipment .2653, .2654, .2663										
45	☐	☒	☐	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	X	X
46	☒	☐	☐	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	☒	☐	☐	Non-food contact surfaces clean			1	05	0	
Physical Facilities .2654, .2655, .2656										
48	☒	☐	☐	Hot & cold water available; adequate pressure			2	1	0	
49	☐	☒	☐	Plumbing installed; proper backflow devices			2	1	X	
50	☒	☐	☐	Sewage & waste water properly disposed			2	1	0	
51	☒	☐	☐	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	
52	☒	☐	☐	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	☒	☐	☐	Physical facilities installed, maintained & clean			1	05	0	
54	☐	☒	☐	Meets ventilation & lighting requirements; designated areas used			1	X	0	X
Total Deductions: 2										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: III

Email 1: parrishsubway@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
chicken	make-unit	41	teriyaki	walk-in cooler	38			
tuna	make-unit	39	rotisserie	walk-in cooler	40			
chicken	make-unit	39	steak	walk-in cooler	39			
steak	make-unit	40	quat (ppm)	3-compartment sink	300			
roast beef	make-unit	38	ServSafe	Sheree Wood	0			
grilled chicken	make-unit	38	hot water	3-compartment sink	118			
lettuce	make-unit	38	meat ball	hot hold	145			
tomato	make-unit	36						

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - Slicer had visible tomato residue on it along with 1 container and 2 utensils used for chicken salad. Utensils and food-contact surfaces of equipment shall be cleaned to sight and touch. CDI - Soiled items taken to 3-compartment sink to be rewashed. ✓ Spell
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Stacks of metal pans were still wet. Utensils must be air dried prior to stacking. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Reach-in cooler is not functioning and is currently not being used. Equipment shall be maintained in good repair. Repair or remove cooler. 0 pts.

Lock
Text



Person in Charge (Print & Sign): Sheree First Wood Last

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

Sheree Wood
Andrew Lee

REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3128



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- 49 5-205.15 (B) System maintained in good repair - C - Mop sink is clogged and doesn't drain. Plumbing fixtures shall be maintained in good repair. Unclog mop sink. 0 pts.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting is 0 fc in walk-in freezer. Lighting shall be at least 10 foot candles in food storage areas.



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