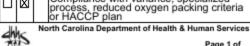
Food Establishment Inspection Report Score: 98 Establishment Name: THYME FOR LINDA CATERING Establishment ID: 3034020675 Location Address: 210 N MAIN ST SUITE 154 Date: 02/23/2021 City: KERNERSVILLE State: NC Status Code: A County: 34 Forsyth Zip: 27284 Time In:8:55 AM Time Out: 10:50 AM Total Time: 1 hrs 55 min Permittee: THYME FOR LINDA CATERING SERVICE LLC Category #: IV Telephone: (336) 267-4302 FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 1 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury. CDI R VR CDI R VR IN OUT N/A N/O Compliance Status I IN OUTIN/AIN/C Compliance Status Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 28 🗆 🗆 🗆 Pasteurized eggs used where required Employee Health 200 29 🛛 🗀 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 15 0 Variance obtained for specialized processing 30 methods Proper use of reporting, restriction & exclusion Food Temperature Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Good Hygienic Practices .2652, .2653 31 🛛 🗀 Proper eating, tasting, drinking, or tobacco 2 1 0 32 Plant food properly cooked for hot holding 1900 5 1 0.5 0 No discharge from eyes, nose or mouth 33 🖾 🗆 🗆 🗆 Approved thawing methods used |D||2||0||-||-Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 6 M П Hands clean & properly washed 4 2 0 No bare hand contact with RTE foods or pre Food Identification 1.9 () X ΙП approved alternate procedure properly followe 35 🖾 🗆 Food properly labeled: original container 8 \square 10 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2657 .2653. .2655 Approved Source Insects & rodents not present; no 36 🛛 🗀 unauthorized animals \boxtimes Food obtained from approved source 2 1 0 Contamination prevented during food preparation, storage & display امام اماما 37 🖾 🗀 10 1 0 Food received at proper temperature 38 🛛 🗀 1 0.5 0 Personal cleanliness 11 Food in good condition, safe & unadulterated 2 1 0 39 🛛 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags 2 1 0 40 🖾 🖂 Washing fruits & vegetables Protection from Contamination .2653, Proper Use of Utensils 3 1.5 0 41 🖾 🗀 In-use utensils: properly stored 14 3 15 X X Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored 42 🖾 🗀 Proper disposition of returned, previously dried & handled 15 🛛 🗆 2 1 0 Served, reconditioned, & unsafe food
Potentially Hazardous Food Time/Temperature .2653 Single-use & single-service articles: properly 43 🖾 🗆 44 🛛 🗀 16 ☐ ☐ ☐ ☐ Proper cooking time & temperatures 3 15 0 Gloves used properly Utensils and Equipment .2653, .2654, .2663 Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 45 🗆 🗆 Proper cooling time & temperatures 3 1.5 0 Warewashing facilities: installed, maintained, & used; test strips 19 3 15 0 ☑ Proper hot holding temperatures \Box 46 🖾 🗆 □ Proper cold holding temperatures 1.5 () 47 🗆 🗖 Non-food contact surfaces clean 21 Physical Facilities .2654, .2655, .2656 \boxtimes 3 1.5 0 ☐ Proper date marking & disposition Hot & cold water available; adequate pressure Time as a public health control:procedures 48 🖾 🗀 🖂 210 & records 49 🛛 🗆 اداد الاست Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1030 50 🖾 🗆 Sewage & waste water properly disposed 210000 undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 🗖 🖂 🖂 🖂 51 🖾 🖂 🖂 Pasteurized foods used; prohibited foods not 3 15 0 -24 🗆 🗆 🖾 52 🕅 🗆 2653, .2657 Chemical



Food additives: approved & properly used Toxic substances properly identified stored.

with Approved Procedures .2653, .2654, .265

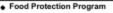
Compliance with variance, specialized

Conformance

 \Box П

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Total Deductions:

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements; designated areas used



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	Comment	<u>Addendı</u>	um to Fo	<u>od Es</u>	tablishm	ient I	nspection	Report		
Establishment Name: THYME FOR LINDA CATERING					Establishment ID: 3034020675					
Location Address: 210 N MAIN ST SUITE 154					X Inspection ☐ Re-Inspection Date: 02/23/2021					
City: KERNERSVILLE State: NC				NC_	Comment Addendum Attached? X Status Code: A					
County: 34 Forsyth Zip: 27284					Water sample taken? Yes X No Category #: IV					
Wastewater System: Municipal/Community On-Site System					Email 1: info@thyme4linda.com					
Water Supply:					Email 2:					
Telephone: (336) 267-4302					Email 3:					
			Temperat	ure Ob	servations	S				
	Effective	January '	1, 2019 Co	old Ho	lding is n	ow 4	1 degrees or	less		
Item cream cheese	Location Reach-in refrigerator	Temp Item 41	Lo	ocation		Temp	Item L	ocation	Temp	
swiss cheese	Reach-in refrigerator	41								
hot dog	Reach-in refrigerator	41								
hot water	3 compartment sink	136								
quat sani	spray bottle 200ppm	00								
servsafe	Linda Wilkinson 3/20/22	00								
Person in Cha	rae (Print & Sian): Linda	First	Wilki	La	st		0			
reison in Cha	rge (Print & Sign): Linda	First	VVIIKI	nson La	et		Kink Willia	~5~		
Regulatory Authority (Print & Sign): Damon Thomas					ot		Cink William	× #2817		
REHS ID: 2877 - Thomas, Damon					Verification Required Date:					



Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: THYME FOR LINDA CATERING Establishment ID: 3034020675

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.

- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P- There is heavy carbon and residue build up on the surfaces of multiple frying pans- Equipment food contact surfaces and utensils shall be clean to the sight and touch- CDI: Items were sent to be cleaned
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- REPEAT- Repair or replace the torn door gasket in the True three door refrigerator. Complete repairs to the Norlake two door refrigerator- Equipment shall be maintained in a state of good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- REPEAT- Cleaning is needed for the interior surfaces of the upper Bake Centre oven and the door gaskets in the Norlake and True refrigerators. Clean the lower shelf of the prep table next to the 3 compartment sink- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.