

Food Establishment Inspection Report

Score: 95.5

Establishment Name: BOWMAN GRAY TECH CENTER

Establishment ID: 3034010036

Location Address: 950 REYNOLDS BLVD

Inspection Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 07/29/2021

Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 10:45 AM

Time Out: 1:20 PM

Permittee: RJ REYNOLDS TOBACCO COMPANY

Total Time: 2 hrs 35 min

Telephone: (336) 741-7026

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: 3

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/C | 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 | 0 | |
| 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 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 13 | 0 | |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | 13 | 0 | |
| 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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 13 | 0 | |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 13 | 0 | |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 13 | 0 | |
| 22 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Time as a public health control: procedures & records | 2 | 13 | 0 | |
| Consumer Advisory .2653 | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food additives: approved & properly used | 1 | 03 | 0 | |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 | 0 | |
| 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/C | 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 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 | 0 | |
| 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 type="checkbox"/> | <input checked="" 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 | 03 | 0 | |
| 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 | 0 | |
| 54 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | 1 | 03 | 0 | |
| Total Deductions: | | | | | 4.5 | | | |



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOWMAN GRAY TECH CENTER
 Location Address: 950 REYNOLDS BLVD
 City: WINSTON-SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: RJ REYNOLDS TOBACCO COMPANY
 Telephone: (336) 741-7026

Establishment ID: 3034010036
 Inspection Re-Inspection Date: 07/29/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: henry.ferrell@cbre.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---------------|--------------------------|-------|----------|----------|------|------|----------|------|
| ServSafe | Clifton Overcash 12-4-23 | 0.0 | Tomatoes | | | | | |
| Hot water | 3 comp sink | 159.0 | | | | | | |
| Quat sani | 3 comp sink - ppm | 400.0 | | | | | | |
| Philly meat | Hot hold - grill | 210.0 | | | | | | |
| Pork loin | Warmer | 153.0 | | | | | | |
| Potatoes | Warmer | 162.0 | | | | | | |
| Mixed veggies | Warmer | 166.0 | | | | | | |
| Burgers | Warmer | 158.0 | | | | | | |
| Pickled onion | Intial | 77.0 | | | | | | |
| Picked onion | Within 40 minutes | 33.0 | | | | | | |
| Sliced tomato | Make unit | 41.0 | | | | | | |
| Diced tomato | Make unit | 39.0 | | | | | | |
| Ham | Make unit | 51.0 | | | | | | |
| Turkey | Make unit | 55.0 | | | | | | |
| Chicken | Drawers | 39.0 | | | | | | |
| Grits | Walk-in cooler | 41.0 | | | | | | |
| Gravy | Walk-in cooler | 40.0 | | | | | | |
| Lasagna | Walk-in cooler | 37.0 | | | | | | |
| Chicken | Walk-in cooler | 39.0 | | | | | | |
| Tomatoes | Intial | 47.0 | | | | | | |

Person in Charge (Print & Sign): Clifton First Last
Overcash
 Regulatory Authority (Print & Sign): Christy First Last
Whitley

Clifton Overcash

Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 08/06/2021

REHS Contact Phone Number: (336) 703-3157



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.

• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010036

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 Blade of slicer with food debris remaining after being cleaned. / Can opener blade with food debris, unused day of inspection per person-in-charge. / One bowl and one metal container being stored on clean utensil shelving with food residue. Equipment food-contact surfaces and utensil shall be kept clean to sight and touch. CDI: Items cleaned and sanitized during inspection. // 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF After several runs, maximum temperature reached for hot water dishmachine measuring 158F and then continued to drop between 152-156F. *Verification required for the repair of hot water dishmachine by 8-6-21. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. In make unit - American cheese slices over stacked above load limit of container at 46F, sliced deli ham (50-51F) and sliced turkey (53-55F) - in double pans - measuring above 41F. Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: Ham and turkey cooled to 33-35F in walk-in freezer. / Cheese placed back in walk-in cooler to cool 41F.
- 22 3-501.19 Time as a Public Health Control - P,PF Hot brined onions initial temperature to be held on time at 77F and sliced tomatoes 47-48F. / Wraps, sandwiches, and salads being held on time at grab and go were not included in written TPHC procedures. / Hot brined onions were not included in written TPHC procedures. If time without temperature control is used as the public health control for a working supply of potentially hazardous food or for ready-to-eat potentially hazardous food that is displayed or held for sale or service: Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify: The food shall have an initial temperature of 41F or less when removed from cold holding temperature control, or 135F or greater when removed from hot holding temperature control; The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded. *Verification required for using TPHC on added items required by 8-6-21. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*
- 39 3-304.14 Wiping Cloths, Use Limitation - C Two containers of soapy water being used to store wet wiping cloths. Cloths in-use for wiping counters and other equipment surfaces shall be:
held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and laundered daily as specified under ¶ 4-802.11(D).
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair or replace push plate to slicer is damaged and collecting food debris. / Ice machine scoop holder is damaged. / Juicer is chipping paint. / Stand mixer is chipping paint. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. (With improvements) - Additional cleaning needed on interior of make unit and door gaskets, interior of reach-in freezer and door gaskets, and drawers and handles below flat top as food and standing water in interior of unit. Nonfood-contact surfaces of equipment shall be kept free from an accumulation of dust, dirt, food residue, and other debris.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat. Chipping paint from floor lid covers at three compartment sink and oven. / Floors around the floor lids are rough finish. Physical facilities shall be maintained cleanable and in good repair.