

Food Establishment Inspection Report

Score: 95.5

Establishment Name: VILLAGE TAVERN #4

Establishment ID: 3034010476

Location Address: 102 REYNOLDA VILLAGE

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 09/22/2021

Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 1:46 PM

Time Out: 5:16 PM

Permittee: THE VILLAGE TAVERN, INC.

Total Time: 3 hrs 30 min

Telephone: (336) 748-0221

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: 4

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										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		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0			<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	<input checked="" type="checkbox"/>			
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	0			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	<input checked="" type="checkbox"/>			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.3	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.3	<input checked="" type="checkbox"/>			
Potentially Hazardous Food Time/Temperature .2653										Consumer Advisory .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			Highly Susceptible Populations .2653										
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0			24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0			
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Chemical .2653, .2657										
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0			
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	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"/>		
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>		Conformance with Approved Procedures .2653, .2654, .2658										
Consumer Advisory .2653										Physical Facilities .2654, .2655, .2656										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
Highly Susceptible Populations .2653										Plumbing installed; proper backflow devices										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0			49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0			
Chemical .2653, .2657										Sewage & waste water properly disposed										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	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"/>		51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.3	0			
Conformance with Approved Procedures .2653, .2654, .2658										Garbage & refuse properly disposed; facilities maintained										
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			52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.3	<input checked="" type="checkbox"/>			
										Physical Facilities installed, maintained & clean										
										Meets ventilation & lighting requirements; designated areas used										
										Total Deductions: 4.5										



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Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: VILLAGE TAVERN #4
 Location Address: 102 REYNOLDA VILLAGE
 City: WINSTON-SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: THE VILLAGE TAVERN, INC.
 Telephone: (336) 748-0221

Establishment ID: 3034010476
☒ Inspection ☐ Re-Inspection Date: 09/22/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: reynolda@villagetavern.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	Juan Lopez 6/4/24	0.0	blue cheese	sliding reach in cooler	40.8			
final rinse	dishmachine	168.0	air temperature	sliding reach in cooler	40.8			
quat sanitizer	3 comp sink (ppm)	200.0	sour cream	dessert cooler	48.0			
hot water	3 comp sink	132.0	liquid eggs	dessert cooler	51.0			
chlorine sanitizer	bar dishmachine (ppm)	200.0	beets	salad make unit	59.0			
chicken	main make unit	41.0	boiled eggs	salad make unit	58.0			
Brie cheese	main make unit	40.0	blue cheese dressing	salad make unit	56.0			
sliced tomatoes	main make unit	39.0	blue cheese, feta cheese, goat	salad make unit (50F-52F)	52.0			
cut lettuce	main make unit	41.0	chopped lettuce	salad make unit	50.0			
feta cheese	main make unit	39.0	diced tomatoes	salad make unit	52.0			
2 containers of pimento cheese	sandwich make unit (48F-54F)	54.0	chicken	salad make unit	56.0			
slaw	sandwich make unit	40.0	air temperature	salad make unit	60.8			
ham	sandwich make unit	41.0	salmon	grill drawer	40.0			
chicken	sandwich make unit	41.0	french onion soup	hot hold	176.0			
pasta	walk in cooler	40.0	grits	hot hold	164.0			
pimento cheese	walk in cooler	39.0	beans	hot hold	168.0			
sour cream	outdoor walk in cooler	41.0	chicken wings	final cook	203.0			
cheese	outdoor walk in cooler	40.0	taco meat	cooling in walk in cooler @ 2:37nm	105.0			
chicken	small make unit next to grill	40.0	taco meat	cooling in walk in cooler @ 3:29nm	70.0			
slaw	small make unit next to grill	39.0						

Person in Charge (Print & Sign): Juan *First* *Last* Lopes
 Regulatory Authority (Print & Sign): Jackie *First* *Last* Martinez

REHS ID: 3003 - Martinez, Jackie

Verification Required Date: 09/24/2021

REHS Contact Phone Number: (336) 703-3137



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• Food Protection Program



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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.

- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Small pan of grilled chicken on flat top was stored out of temperature control and measured between 117F-132F. Item had recently been cooked at noon. TCS foods in hot holding shall be held at 135F or above. PIC stated chicken is cooked and held for 2 hours. CDI- Time as a public health control procedure was written and approved during inspection. Remaining chicken in container was used up.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- The following items measured above 41F in the salad make unit as noted in the temperature log: 2 portions of cooked beets, 1 container of boiled eggs, 1 container of chopped eggs, 1 container of blue cheese dressing, 3 containers of chopped lettuce, 1 portion of diced tomatoes, and 1 container each of goat cheese, feta cheese, and blue cheese. 2 containers of pimento cheese in the main make unit measured between 48F-54F. In the dessert cooler a carton of liquid eggs and a bag of sour cream measured between 48F-51F. Maintain TCS foods in cold holding at 41F or less. CDI-All items noted above were voluntarily discarded. *Note- Until salad unit is repaired, TCS ingredients will be placed on temporary time as a public health procedure. Procedure was written and approved during inspection.
- 22 3-501.19 Time as a Public Health Control - P- Discard time label on chive butter was not on container. Establishment shall follow their time as a public health procedures. If time as a public health procedure is being used, 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 shall be discarded. CDI- Chive butter was discarded.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P- Chlorine sanitizer in bar dishmachine measured above 200ppm. Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations provided by manufacturers instructions. CDI- Maintenance repaired dishmachine during inspection. It is now measuring at 100 ppm.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF- Essential salad make unit has an air temperature of 60.8F and is not able to maintain TCS ingredients at 41F or below. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. VERIFICATION REQUIRED within 48 hours that salad make unit has been repaired and is able to hold TCS foods at 41F or below. Contact information provided. *Note- Establishment will use approved time as public procedure for TCS ingredients in salad unit.*
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- 2 boxes of take out containers were left on floor next to outdoor walk in cooler. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Floor in outdoor walk in cooler is warped and needs to be repaired. Water build up occurs where it is bent in. Exterior steel panel on left bottom side of outdoor walk in cooler door is beginning to rust off. Door for outdoor walk in cooler needs to frequently be manually adjusted so that it closes fully. Maintain equipment and good repair and proper adjustment.
- 47 4-602.13 Nonfood Contact Surfaces - C- Inside the walk in cooler, the shelves at the back, the fanguards, and the ceiling needs to be thoroughly cleaned. Clean the gaskets of both walk in coolers.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C-Lid on dumpster has become detached on one side and needs to be repaired/replaced. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability -C- REPEAT-Splash guard at handsink in bar and back of kitchen needs to be reattached and resealed. Stainless steel panel above dishmachine area needs to be reattached it is beginning to hang off. Cove base needs to be reattached where it is peeling off near back of downstairs storage room.

