

# Food Establishment Inspection Report

Score: 96

Establishment Name: MAY WAY DUMPLINGS

Establishment ID: 3034012409

Location Address: 113 REYNOLDA VILLAGE

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: MAY WAY LLC

Telephone: (434) 327-2678

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/10/2022 Status Code: A

Time In: 2:45 PM Time Out: 4:32 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 0

## 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

| Compliance Status   |    |     |           | OUT  | CDI | R   | VR |
|---|----|-----|-----------|--|-----|-----|----|
| <b>Supervision .2652</b>  |    |     |           |  |     |     |    |
| 1   | IN | OUT | N/A       | PIC Present, demonstrates knowledge, & performs duties   | 1   | X   | X  |
| 2   | IN | OUT | N/A       | Certified Food Protection Manager  | X   | 0   |    |
| <b>Employee Health .2652</b>  |    |     |           |  |     |     |    |
| 3   | IN | OUT |           | Management, food & conditional employee; knowledge, responsibilities & reporting               | 2   | 1   | X  |
| 4   | X  | OUT |           | Proper use of reporting, restriction & exclusion   | 3   | 1.5 | 0  |
| 5   | IN | OUT |           | Procedures for responding to vomiting & diarrheal events                                       | 1   | 0.5 | X  |
| <b>Good Hygienic Practices .2652, .2653</b>                         |    |     |           |  |     |     |    |
| 6   | X  | OUT |           | Proper eating, tasting, drinking or tobacco use  | 1   | 0.5 | 0  |
| 7   | X  | OUT |           | No discharge from eyes, nose, and mouth  | 1   | 0.5 | 0  |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b> |    |     |           |  |     |     |    |
| 8   | X  | OUT |           | Hands clean & properly washed  | 4   | 2   | 0  |
| 9   | X  | OUT | N/A/N/O   | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed      | 4   | 2   | 0  |
| 10  | X  | OUT | N/A       | Handwashing sinks supplied & accessible  | 2   | 1   | 0  |
| <b>Approved Source .2653, .2655</b>                                 |    |     |           |  |     |     |    |
| 11  | X  | OUT |           | Food obtained from approved source   | 2   | 1   | 0  |
| 12  | IN | OUT | X         | Food received at proper temperature  | 2   | 1   | 0  |
| 13  | X  | OUT |           | Food in good condition, safe & unadulterated   | 2   | 1   | 0  |
| 14  | IN | OUT | X/N/O     | Required records available: shellstock tags, parasite destruction                              | 2   | 1   | 0  |
| <b>Protection from Contamination .2653, .2654</b>                   |    |     |           |  |     |     |    |
| 15  | X  | OUT | N/A/N/O   | Food separated & protected   | 3   | 1.5 | 0  |
| 16  | X  | OUT |           | Food-contact surfaces: cleaned & sanitized   | 3   | 1.5 | 0  |
| 17  | X  | OUT |           | Proper disposition of returned, previously served, reconditioned & unsafe food                 | 2   | 1   | 0  |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>            |    |     |           |  |     |     |    |
| 18  | IN | OUT | N/A/X     | Proper cooking time & temperatures   | 3   | 1.5 | 0  |
| 19  | IN | OUT | N/A/X     | Proper reheating procedures for hot holding  | 3   | 1.5 | 0  |
| 20  | IN | OUT | N/A/X     | Proper cooling time & temperatures   | 3   | 1.5 | 0  |
| 21  | X  | OUT | N/A/N/O   | Proper hot holding temperatures  | 3   | 1.5 | 0  |
| 22  | X  | OUT | N/A/N/O   | Proper cold holding temperatures   | 3   | 1.5 | 0  |
| 23  | IN | OUT | X/N/A/N/O | Proper date marking & disposition  | 3   | X   | 0  |
| 24  | IN | OUT | X/N/O     | Time as a Public Health Control; procedures & records  | 3   | 1.5 | 0  |
| <b>Consumer Advisory .2653</b>                                      |    |     |           |  |     |     |    |
| 25  | IN | OUT | X         | Consumer advisory provided for raw/undercooked foods   | 1   | 0.5 | 0  |
| <b>Highly Susceptible Populations .2653</b>                         |    |     |           |  |     |     |    |
| 26  | IN | OUT | X         | Pasteurized foods used; prohibited foods not offered   | 3   | 1.5 | 0  |
| <b>Chemical .2653, .2657</b>  |    |     |           |  |     |     |    |
| 27  | X  | OUT | N/A       | Food additives: approved & properly used   | 1   | 0.5 | 0  |
| 28  | X  | OUT | N/A       | Toxic substances properly identified stored & used   | 2   | 1   | 0  |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>     |    |     |           |  |     |     |    |
| 29  | IN | OUT | X         | Compliance with variance, specialized process, reduced oxygen packaging 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.

| Compliance Status   |    |     |         | OUT  | CDI | R   | VR |
|---|----|-----|---------|--|-----|-----|----|
| <b>Safe Food and Water .2653, .2655, .2658</b>                            |    |     |         |  |     |     |    |
| 30  | IN | OUT | X       | Pasteurized eggs used where required   | 1   | 0.5 | 0  |
| 31  | X  | OUT |         | Water and ice from approved source   | 2   | 1   | 0  |
| 32  | IN | OUT | X       | Variance obtained for specialized processing methods   | 2   | 1   | 0  |
| <b>Food Temperature Control .2653, .2654</b>                              |    |     |         |  |     |     |    |
| 33  | X  | OUT |         | Proper cooling methods used; adequate equipment for temperature control                                | 1   | 0.5 | 0  |
| 34  | IN | OUT | N/A/X   | Plant food properly cooked for hot holding   | 1   | 0.5 | 0  |
| 35  | X  | OUT | N/A/N/O | Approved thawing methods used  | 1   | 0.5 | 0  |
| 36  | X  | OUT |         | Thermometers provided & accurate   | 1   | 0.5 | 0  |
| <b>Food Identification .2653</b>  |    |     |         |  |     |     |    |
| 37  | X  | OUT |         | Food properly labeled: original container  | 2   | 1   | 0  |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b> |    |     |         |  |     |     |    |
| 38  | X  | OUT |         | Insects & rodents not present; no unauthorized animals   | 2   | 1   | 0  |
| 39  | IN | OUT | X       | Contamination prevented during food preparation, storage & display                                     | 2   | X   | 0  |
| 40  | IN | OUT | X       | Personal cleanliness   | 1   | 0.5 | X  |
| 41  | X  | OUT |         | Wiping cloths: properly used & stored  | 1   | 0.5 | 0  |
| 42  | X  | OUT | N/A     | Washing fruits & vegetables  | 1   | 0.5 | 0  |
| <b>Proper Use of Utensils .2653, .2654</b>                                |    |     |         |  |     |     |    |
| 43  | X  | OUT |         | In-use utensils: properly stored   | 1   | 0.5 | 0  |
| 44  | X  | OUT |         | Utensils, equipment & linens: properly stored, dried & handled   | 1   | 0.5 | 0  |
| 45  | X  | OUT |         | Single-use & single-service articles: properly stored & used   | 1   | 0.5 | 0  |
| 46  | X  | OUT |         | Gloves used properly   | 1   | 0.5 | 0  |
| <b>Utensils and Equipment .2653, .2654, .2663</b>                         |    |     |         |  |     |     |    |
| 47  | X  | OUT |         | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1   | 0.5 | 0  |
| 48  | X  | OUT |         | Warewashing facilities: installed, maintained & used; test strips                                      | 1   | 0.5 | 0  |
| 49  | X  | OUT |         | Non-food contact surfaces clean  | 1   | 0.5 | 0  |
| <b>Physical Facilities .2654, .2655, .2656</b>                            |    |     |         |  |     |     |    |
| 50  | X  | OUT | N/A     | Hot & cold water available; adequate pressure  | 1   | 0.5 | 0  |
| 51  | X  | OUT |         | Plumbing installed; proper backflow devices  | 2   | 1   | 0  |
| 52  | X  | OUT |         | Sewage & wastewater properly disposed  | 2   | 1   | 0  |
| 53  | X  | OUT | N/A     | Toilet facilities: properly constructed, supplied & cleaned  | 1   | 0.5 | 0  |
| 54  | IN | OUT | X       | Garbage & refuse properly disposed; facilities maintained  | 1   | X   | 0  |
| 55  | X  | OUT |         | Physical facilities installed, maintained & clean  | 1   | 0.5 | 0  |
| 56  | X  | OUT |         | Meets ventilation & lighting requirements; designated areas used                                       | 1   | 0.5 | 0  |
| <b>TOTAL DEDUCTIONS:</b>  |    |     |         | 4  |     |     |    |





## Comment Addendum to Inspection Report

**Establishment Name:** MAY WAY DUMPLINGS

**Establishment ID:** 3034012409

### 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.

- 1 2-102.11 Demonstration-PF- PIC does not have an ANSI-accredited food protection manager certification. Priority items were violated throughout this inspection such as datemarking. No attempt made to respond to demonstration of knowledge questions (due to communication barrier). The PIC has three options for demonstration of knowledge: (1) Certification by an ACCREDITED PROGRAM, (2) Complying with food code by having no violations of priority items during current inspection. (3) Responding correctly to inspector's questions regarding public health practices and principles application. CDI- Owner arrived during inspection and responded verbally to demonstration of knowledge questions.
- 2 2-102.12 (A) Certified Food Protection Manager-C- No certified food protection manager on duty during inspection. The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM. Have a CFPM on duty at all hours of operation or have more employees obtain certification.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees-P-Permit Holder, Person in Charge and Conditional Employees- Employee health policy does not have salmonella nontyphoidal as one of the reportable illnesses. A food employee shall report to the PIC if they have any of the "Big 6" reportable illnesses: norovirus, hepatitis A virus, shigella spp., shiga-toxin producing e.coli, salmonella typhi or salmonella nontyphoidal. CDI- Management educated and provided with new employee health policy containing reportable illnesses and symptoms.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event-PF- Establishment does not have a written procedure in place for clean-up of vomit or diarrheal incidents. A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. CDI- Management educated and provided educational flyers with an example of a written procedure that they may use.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking- 17 pint size containers of noodles in upright cooler were prepared yesterday around noon and had not been datemarked. Small portion of yogurt bared no datemark and PIC stated it was opened 6 days ago. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. CDI- Containers of noodles datemarked before leaving inspection. Yogurt discarded.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-C- Three bags of ice are being stored in take away plastic bags and on the bottom surface of the ice box. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor. Ice may be stored in clean bins in the ice box.
- 40 2-402.11 Effectiveness - Hair Restraints-C- No hair restraint used by PIC who was also prepping food throughout entire inspection. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures-C- REPEAT- Large amount of trash on the ground around the dumpster in the shared dumpster enclosure. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.