Food Establishment Inspection Report

Establishment Name: FITZ	Z ON MAIN	Establishment ID:	3034011962				
Location Address: 109 N MAIN STREET City: KERNERSVILLE State: North Carolina Zip: 27284 County: 34 Forsyth Permittee: FITZ ON MAIN, LLC		Date: 05/20/2022 Time In: 9:20 AM Category#: III	_Status Code: A _Time Out: _11:45 AM				
Telephone: (336) 992-1824			Full Coming Doctourant				
	○ Re-Inspection	FDA Establishment Type:	E: Full-Service Restaurar				
Wastewater System: ⊗ Municipal/Community Water Supply:	On-Site System	No. of Risk Factor/Interve					
	On-Site Supply						

Water Su ⊗ Mun	ipply: icipal/Community	,								NO.	01 1	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					Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												
Compliance Status		С	UT	CDI	I R	VR	C	Cor	mp	lia	nce	e Status	0	UT	CDI	R	١
Supervision .2652							s	afe	Foo	od a	nd W	Nater .2653, .2655, .2658					Ī
1 IX OUT N/A	PIC Present, demonstrates knowledge, & performs duties	1	0							T i)	4		1 0	_	_	П	
2 X OUT N/A	Certified Food Protection Manager	1	0				31)X	OU	Т	-	Water and ice from approved source 2	4	1 0		++	_
Employee Health .2652		11	ļ				32	IN	ου	T !X	4	Variance obtained for specialized processing methods 2	!	1 0			
Management, food & conditional employee;			1 0		Π		F	000	d Te	mpe	ratu	ure Control .2653, .2654	Ė				Ī
4 IX OUT	knowledge, responsibilities & reporting Proper use of reporting, restriction & exclusion		1.5 0					T.,	,	j	T	Proper cooling methods used; adequate	Т	Т		П	
5 IN OXT	Procedures for responding to vomiting &	+	0.5	1					OU			equipment for temperature control 1		0.5		Ш	
	diarrheal events	1.	0.5								A N/O	,		0.5 0		\coprod	_
Good Hygienic F	Practices .2652, .2653 Proper eating, tasting, drinking or tobacco use	1 (0.5 0	Т	П	\vdash			OU		N/O		_	0.5 0 0.5 0	_	++	_
7 X OUT	No discharge from eyes, nose, and mouth		0.5 0					_	_		icatio	·		10		ш	Ī
Preventing Cont	amination by Hands .2652, .2653, .2655, .26	56							o)(T	Food properly labeled: original container 2		1)	(П	_
8 IN (XT	Hands clean & properly washed	4	2	X				_	1	- 1	of Fo	ood Contamination .2652, .2653, .2654, .2656, .2657		- 12	`		Ī
9 X OUT N/AN/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2 0				_	Ė	_		T	Insects & rodents not present; no unauthorized	\top	Т	Т	П	-
10 X OUT N/A	Handwashing sinks supplied & accessible	2	1 0			\Box	38) JA	ou	Т		animals 2	!	1 0		Ш	
Approved Source	e .2653, .2655						39	M	ου	т		Contamination prevented during food preparation, storage & display	,	1 0			
11 Ж оит	Food obtained from approved source		1 0				İ		9X		-	proparation, corage or archie)		0.5		++	_
	Food received at proper temperature		1 0						0)(+	-		1.5 p		x	-
13 🕅 оит	Food in good condition, safe & unadulterated Required records available: shellstock tags,	+	1 0			H		-	<u> </u>	T N/A	4		-	0.5 0	_	Ħ	-
14 IN OUT 100 N/A N/O	parasite destruction	2	1 0				Р	rop	er l	Jse	of Ut	Itensils .2653, .2654	Ť				Ī
Protection from Contamination .2653, .2654					43	IN	% (т	T	In-use utensils: properly stored	Ti	X 5 0	Τ	П	-		
	Food separated & protected		1.5				44	ı Ma	ου	т		Utensils, equipment & linens: properly stored,	T			П	
16 IN ØXT	Food-contact surfaces: cleaned & sanitized	3	1.5	X				_	-	1		dried & handled 1	1	0.5 0		\vdash	_
17 X OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1 0				45	M	ου	т		Single-use & single-service articles: properly stored & used		0.5			
Potentially Hazardous Food Time/Temperature .2653							46	M	ΟU	т		Gloves used properly 1	. (0.5		Ħ	_
18 X OUT N/A N/O Proper cooking time & temperatures 3 1.5 0					U	lten	sils	and	ΙEqι	uipment .2653, .2654, .2663					Ī		
	Proper reheating procedures for hot holding Proper cooling time & temperatures		1.5 0 1.5 0			H		Τ		Т	Т	Equipment, food & non-food contact surfaces	Т	Т	Τ	П	
	Proper hot holding temperatures		1.5 0			\vdash	47	IN	%	T		approved, cleanable, properly designed,	. ().5 D			
22 X OUT N/A N/O	Proper cold holding temperatures		1.5 0									constructed & used	+	-		++	_
23 IN OXT N/A N/O	Proper date marking & disposition	3	1.5	X			48	M	ου	т		Warewashing facilities: installed, maintained & used; test strips	. (0.5			
24 IN OUT 1X4 N/O	Time as a Public Health Control; procedures & records	3	1.5 0				49	M	ΟU	т			. (0.5		\forall	-
Consumer Advisory .2653						P	hys	sica	l Fac	ilitie	ies .2654, .2655, .2656					Ī	
25 X OUT N/A	Consumer advisory provided for raw/	1	0.5 0				50	X	ΟU	T N/A	4			0.5 0		\Box	_
	undercooked foods	Ш							ou			Plumbing installed; proper backflow devices 2		1 0		\sqcup	_
Highly Susceptil	ble Populations .2653 Pasteurized foods used; prohibited foods not	Т	\top	Т	Т	\dashv		-	OU	\neg	-	Sewage & wastewater properly disposed 2 Toilet facilities: properly constructed, supplied	+	1 0		++	-
26 IN OUT NXA	offered	3	1.5 0				53	×	ou	T N/A	1	& cleaned	. (0.5		Ш	
Chemical	.2653, .2657	1. 1					54	M	ou	т		Garbage & refuse properly disposed; facilities maintained		0.5 0			
27 IN OUT NX	Food additives: approved & properly used Toxic substances properly identified stored & used		0.5 0 1 No	X	+	$\vdash \vdash$	55	M	OU	т	+	Physical facilities installed, maintained & clean 1		0.5 0		+	-
	th Approved Procedures .2653, .2654, .2658	1-1	الارا ـ					Ť	0)(Meets ventilation & lighting requirements;	T			\forall	-
29 IN OUT NA	Compliance with variance, specialized process,		1 0				56	IN	YA.	4		designated areas used 1	1 ().5 Ø		Ш	
23 III OUT INN	reduced oxygen packaging criteria or HACCP plan	-	1 0	<u></u>			L		_		_	TOTAL DEDUCTIONS: 1	_				
	North Carolina Department of Health	o L.J		Comdo	D		n of Du	de li e				vironmental Health Castian - Food Dretection					



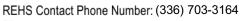


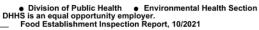
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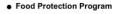
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011962 Establishment Name: FITZ ON MAIN Date: 05/20/2022 Location Address: 109 N MAIN STREET X Inspection Re-Inspection State: NC City: KERNERSVILLE Comment Addendum Attached? Status Code: A County: 34 Forsyth Zip: 27284 Water sample taken? Yes X No Category #: III Email 1:fitzonmain@aol.com Water Supply: Permittee: FITZ ON MAIN, LLC Email 2: Email 3:fitzonmain@yahoo.com Telephone: (336) 992-1824 Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Location Temp 121 166 Hot Water 3 Comp Slnk Steam Well Sausage 100 147 Gravy Steam Well Sanitizer Chlorine 3 Comp Sink 170 0 Steam Well Grits Sanitizer Chlorine **Bucket** 100 173 Chili Steam Well Sanitizer Chlorine Spray Bottle **CFPM Angel** 0 179 2/5/23 Fried Egg Cook To Guillen 165 Ham Omelet Cook To 189 Sausage Cook To 197 Pork Chop Cook To 40 Pimento Cheese Flip Top 41 Chicken Salad Flip Top 38 Balogna Flip Top 42 Lettuce Flip Top 40 Tomato Flip Top 42 Cheese Flip Top 39 Slaw Flip Top Tomato 5/20 58 Reach In Cooling 54 Tomato 1029am Reach In Cooling 41 Chili Reach In 39 Reach In Hot Dog 33 Reach In Ambient

First Last Person in Charge (Print & Sign): Angel Guillen First Last Regulatory Authority (Print & Sign): Glen Pugh

> REHS ID: 3016 - Pugh, Glen Verification Required Date:









Comment Addendum to Inspection Report

Establishment Name: FITZ ON MAIN Establishment ID: 3034011962

Date: 05/20/2022 Time In: 9:20 AM Time Out: 11:45 AM

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.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) 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.
 - ***Establishment did not have written procedures. Last inspections was 7/28/2021 and operator was unaware of new requirements. CDI discussed with PIC and left a copy of vomit clean up plans.
- 8 2-301.14 When to Wash (P) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and: (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (H) Before donning gloves to initiate a task that involves working with FOOD.
 - ***Grill cook cracked raw shell eggs with gloved hands then changed gloves and went to grab bread and cooked bacon. CDI discussed when to wash and had employee wash hands. Discussed using tongs to grab ready to eat foods instead of gloved hands. Observed employee using tongs to handle ready to eat ingredients after discussion.
- 15 3-302.11 Packaged and Unpackaged Food Separation, Packaging, and Segregation (P) (A) FOOD shall be protected from cross contamination by:(1) Except as specified in (1)(d) below, separating raw animal FOODS during storage, preparation, holding, and display from:(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables.
 ***Raw ground beef was stored above shell eggs and whole cut pork chops in reach in under flip top. CDI these products were
 - ***Raw ground beef was stored above shell eggs and whole cut pork chops in reach in under flip top. CDI these products were rearranged to prevent cross contamination.
- 16 4-703.11 Hot Water and Chemical Methods (P) After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (C) Chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion: (2) A contact time of at least 7 seconds for a chlorine solution of 50-100 ppm.

 ***Employee was washing dishes in 3 compartment sink using correct procedures, but the dishes were not being submerged in the sanitize compartment due to over crowding and not enough solution in the sink. CDI discussed with employee and showed correct way. Employee filled sink more and is sanitizing smaller batches of equipment to allow full contact.
- 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Refrigerated, READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT and if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, and: (1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1 and not to exceed 7 days.
 ***Opened packages of commercially prepared chili and hot dogs in the reach in cooler were not date marked. PIC stated that these were opened on Wednesday 5/18/2022. CDI products were date marked correctly and date marking procedures discussed.
- 28 7-102.11 Common Name Working Containers (Pf) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.
 - ***A spray bottle of sanitizer was not labeled. CDI the spray bottle was labeled correctly.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.
 - ***Working containers of grits in prep area and container of sugar in dry storage area were not labeled.
- 40 2-303.11 Prohibition Jewelry (C) Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.
 ***Employee preparing food was wearing a watch.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at 50-100 ppm chlorine.
 - ***Sanitizer bucket holding wiping cloths did not register a change when tested.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with

- a FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD.
- ***The ice scoop holder is right next to the dirty dish drain board at 3 comp sink. This is not a good location as it is exposed to splash and contamination. It should be moved to a more protected location. Food debris is present in the holder and needs to be cleaned.
- 47 4-501.11 (A) Good Repair and Proper Adjustment Equipment (C) EQUIPMENT shall be maintained in a state of repair.

 ***The soda fountain machine is equipped with an ice holder. When this door is opened it should deactivate the dispenser to prevent contamination of the ice, but did not when EHS tested it.
- 56 6-202.11 (A) Light Bulbs, Protective Shielding (C) -Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
 - ***The fluorescent light fixtures above grill/counter area, above prep area, and in dry storage do not have protective shielding.