

Food Establishment Inspection Report

Score: 94

Establishment Name: PIEDMONT SNACK BAR

Establishment ID: 3034010323

Location Address: 3820 N. LIBERTY ST.

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: BRIAN KEY

Telephone: (336) 767-4173

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 08/01/2022 Status Code: A

Time In: 8:30 AM Time Out: 10:45 AM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A				
Certified Food Protection Manager		X	0		X
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	1	X	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> O				
Food separated & protected		3	1.5	X	X
16	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	X	0	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> O				
Proper hot holding temperatures		3	1.5	X	X
22	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	X	0	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	X	X
34	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X
48	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Warewashing facilities: installed, maintained & used; test strips		1	X	0	X
49	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Plumbing installed; proper backflow devices		2	1	X	
52	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	X	0	
54	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS: 6					



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIEDMONT SNACK BAR
 Location Address: 3820 N. LIBERTY ST.
 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: BRIAN KEY
 Telephone: (336) 767-4173

Establishment ID: 3034010323
 Inspection Re-Inspection Date: 08/01/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: BKEY5@TRIAD.RR.COM
 Email 2:
 Email 3: BKEY5@TRIAD.RR.COM

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
gravy	hot hold on table	120						
sausage	hot hold	136						
tots	"	174						
tenderloin	heat for service	169						
ranch	upright	40						
ambient	"	38						
chlorine-ppm	bottle	100						
lettuce	make unit	40						
ambient	"	32						
chicken salad at 8:40	74 and at 9:18	47						
water	3 comp	152						

Person in Charge (Print & Sign): *First* Scott *Last* Murray
 Regulatory Authority (Print & Sign): *First* Nora *Last* Sykes




REHS ID: 2664 - Sykes, Nora
 REHS Contact Phone Number: (336) 703-3161

Verification Required Date: 08/01/2022

Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: PIEDMONT SNACK BAR

Establishment ID: 3034010323

Date: 08/01/2022 **Time In:** 8:30 AM **Time Out:** 10:45 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) REPEAT- Person in charge during inspection is not a Certified Food Protection Manager. 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.
- 10 6-301.12 Hand Drying Provision (Pf)- Paper towels absent in restroom. Provide paper towels or approved alternative for hand drying at each handsink. CDI-Provided by PIC.
6-301.14 Handwashing Signage (C)- Signs not present. Sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks. CDI-Provided by REHS.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- Cracked egg shells placed in container that was sitting on top of raw onions in make unit. French toast batter containing raw eggs above ready to eat foods in make unit. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Education and all foods relocated properly.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P)- Cutting board stated to be cleaned every day at end of day. Clean this at least each 4 hours as it is used with TCS foods such as tomatoes. CDI-Education. Cutting board will be washed/rinsed/sanitized at 3 comp sink a minimum of 4 hours after first use with a potentially hazardous food, procedure change.
4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P)-Establishment washed dishes on this day, but had no bleach to make chlorine sanitizer to sanitize dishes with a concentration as required. After being cleaned equipment food contact surfaces and utensils shall be sanitized with a concentration of 50-200ppm chlorine. CDI-Dishes to be re-washed and sanitized properly.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Gravy on counter at 120F. Maintain TCS foods hot at 135F or above. CDI-Gravy discarded.
- 28 7-102.11 Common Name - Working Containers (Pf)- Two spray bottles of chemicals without labels. 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. CDI-Bottles labeled.
- 33 3-501.15 Cooling Methods (Pf)- Chicken salad and slaw cooling in thick portions in covered containers. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI-Foods spread out into thin layer in metal pans uncovered and placed into cooler and cooled rapidly thereafter.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT-. The undersides and legs of equipment are rusting. / Welding of hood needs to be welded smooth. / Shelving in upright cooler are damaged and exposing rust. Torn gasket in bottom door of two door upright. Remove coating from make unit for cleanability. Equipment shall be maintained cleanable and in good repair.
- 48 4-303.11 Cleaning Agents and Sanitizer, Availability (Pf) No bleach available to make sanitizer at time of inspection. PIC stated the last of the bleach was used to make a spray bottle on Friday. Chemical sanitizers that are used to sanitize equipment and utensils as specified under Part 4-7, shall be provided and available for use during all hours of operation. VERIFICATION REQUIRED. Obtain bleach for sanitizing before time to wash dishes at closing time today. Contact information provided.
4-501.14 Warewashing Equipment, Cleaning Frequency (C)- Three compartment sink in need of cleaning. Warewashing equipment shall be cleaned: before use, throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function, and, if used, at least every 24 hours.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. - Small drip at pipe under 3 comp sink. Three of Five toilets in restroom with "out of order" signs on stall doors. Maintain plumbing in good repair.

53 6-501.18 Cleaning of Plumbing Fixtures (C)- Toilets and urinals heavily soiled.

55 6-501.12 Cleaning, Frequency and Restrictions (C) Repeat. Floors and walls under equipment and behind flat top require additional cleaning. Physical facilities shall be cleaned as often as necessary to be maintained. // 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repeat. Floors, walls and ceilings in restrooms are damaged and/or missing, paint is chipping, caulking needs to be redone, and missing tiles need to be replaced. Wall at shelf at 3 comp sink is damaged, missing rubber base under grill area. Wall damage in kitchen at grill area. Damaged wall at can wash. Floor damage in kitchen. Wall Physical facilities shall be maintained cleanable and in good repair.

Additional Comments

4-501.16 Warewashing Sinks, Use Limitation. If a WAREWASHING sink is used to wash wiping cloths, wash produce, or thaw FOOD, the sink shall be cleaned as specified under § 4-501.14 before and after each time it is used to wash wiping cloths or wash produce or thaw FOOD. Sinks used to wash or thaw FOOD shall be SANITIZED as specified under Part 4-7 before and after using the sink to wash produce or thaw FOOD.

It is best practice to write a standard operating procedure to comply with this rule and to only use the sanitize vat of the sink to wash vegetables, as it is typically the cleanest portion of the sink.

If steam well is not functioning properly, obtain another, or hold foods on grill to maintain food temperatures. Use food thermometer to check food temperatures.