

Food Establishment Inspection Report

Score: 94.5

Establishment Name: GOODNESS GRACIOUS

Establishment ID: 3034014123

Location Address: 2600 NEW WALKERTOWN ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: GOODNESS GRACIOUS WS LLC

Telephone: _____

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 08/04/2022 Status Code: U

Time In: 12:15 PM Time Out: 2:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

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
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
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"/> IN/OUT				
Hands clean & properly washed		4	X	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> IN/OUT/N/A				
Handwashing sinks supplied & accessible		2	X	0	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/OUT				
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/OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Food separated & protected		3	X	0	X
16	<input checked="" type="checkbox"/> IN/OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	X	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/OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	X	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN/OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN/OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN/OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN/OUT/N/A				
Toxic substances properly identified stored & used		2	1	X	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN/OUT				
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/OUT				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN/OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN/OUT				
Proper cooling methods used; adequate equipment for temperature control		1	X	0	X
34	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" 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"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN/OUT				
Contamination prevented during food preparation, storage & display		2	1	X	X
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN/OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN/OUT				
Non-food contact surfaces clean		1	0.5	X	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN/OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	<input checked="" type="checkbox"/> IN/OUT				
Physical facilities installed, maintained & clean		1	X	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: GOODNESS GRACIOUS
 Location Address: 2600 NEW WALKERTOWN ROAD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27101
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: GOODNESS GRACIOUS WS LLC
 Telephone: _____

Establishment ID: 3034014123
 Inspection Re-Inspection Date: 08/04/2022
 Comment Addendum Attached? Status Code: U
 Water sample taken? Yes No Category #: IV
 Email 1: selinadgalloway@gmail.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
hot water	3 comp	130						
sanitizer quat	3 comp	200						
ambient air	walk in cooler	44						
cheese	walk in cooler	45						
raw fish	make unit	39						
mac and cheese	hot holding cabinet	155						
meat balls	hot holding cabinet	157						
yams	hot holding cabinet	155						
rice	hot holding cabinet	158						
yams	hot holding on the grill	166						
cooked cabbage	hot holding on the grill	170						
beef	hot holding on the grill	170						
cabbage	plant final cook for hot holding	177						
ambient air	front make unit	38						
chicken wings	final cook	174						

Person in Charge (Print & Sign): *First* Selina

Last Galloway

Selina Galloway

Regulatory Authority (Print & Sign): *First* John

Last Dunigan

John Dunigan

REHS ID: 3072 - Dunigan, John

Verification Required Date: 08/05/2022

REHS Contact Phone Number: (336) 703-3128

Authorize final report to be received via Email:

Selina Galloway



Comment Addendum to Inspection Report

Establishment Name: GOODNESS GRACIOUS

Establishment ID: 3034014123

Date: 08/04/2022 **Time In:** 12:15 PM **Time Out:** 2:45 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Damion Galloway	20460273	Food Service	04/14/2021	04/14/2026

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.

- 8 2-301.15 Where to Wash (Pf) A food employee washed their hands at the 3 comp sink. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.
- 2-301.14 When to Wash (P) A food employee recontaminated hands after washing by not using the paper towels to turn off the water at the faucet. Food employees shall clean their hands and exposed portions of their arms after engaging in other activities that contaminate the hands. CDI: The food employee re-washed hands correctly. For the rest of the visit, the food employee washed hands properly.
- 2-301.12 Cleaning Procedure (P) A food employee was observed incorrectly washing their hands. The person in charge washed their hands by dipping their hands in soapy water that was in the 3 comp dish sink. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink that is equipped as specified under § 5-202.12 and Subpart 6-301. CDI: The food employee re-washed hands correctly. For the rest of the visit, the food employee washed hands properly.
- 10 6-301.12 Hand Drying Provision (Pf) The handwashing sink in the back near the three comp sink did not have any paper towels present. Each handwashing sink or group of adjacent handwashing sink shall be provided with Individual, disposable towels. CDI: Paper towels were added to he handwashing sink.
- 6-301.11 Handwashing Cleanser, Availability (Pf) The handwashing sink in the back near the three comp sink did not have any soap present. Each handwashing sink or group of adjacent handwashing sink shall be provided with a supply of hand cleaning liquid. CDI: Soap was added to he handwashing sink.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) A open box of raw fish stacked above fully cooked chicken in the upright freezer. Two containers of raw fish were stacked above ready to eat items lemons and cream in the make unit at the cook line. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI: The person in charge corrected the stacking order.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) Several pans stored clean with stickers and sticker residue on outside. Food-contact surfaces shall be clean to sight and touch. CDI- Education provided about sticker residue and dishes sent back to 3 comp sink.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Three bags of shredded cheddar cheese were being held in the walk in cooler above 41F. Time / Temperature Control for Safety Food shall be maintained At 5C (41F) or less. CDI: The person in charge voluntarily discarded the cheese.
- 28 7-206.11 Restricted Use Pesticides, Criteria (P) Several bottles of pesticides for residential use only present in the establishment. Restricted use pesticides specified under 7-202.12(C) shall meet the requirements specified in 40 CFR 152 Subpart I - Classification of Pesticides. CDI: The person in charge voluntarily discarded pesticides.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) The walk in cooler is not holding food at 41F or below. The ambient air was 44F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures. Verification is required for repair of walk in cooler by 08/05/22 before open. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Three boxes of fryer oil were being stored on the floor. Food shall be protected from contamination by storing the food At least 15 cm (6 inches) above the floor. CDI: The person in charged moved the fryer oil off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Continue to work on items listed in the transitional report. Replace or recondition the grill grates that are beginning to rust. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) Additional cleaning needed on the shelves in the walk-in cooler. Nonfood Contact

Surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

- 54 .5-501.115 Maintaining Refuse Areas and Enclosures (C) The dumpster pad is soiled with trash and debris. Refuse storage areas shall be maintained clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Continue to work on items listed in the transitional report. Seal the hole in the ceiling above the soda machine. Physical facilities shall be maintained in good repair.
6-501.12 Cleaning, Frequency and Restrictions (C) Additional cleaning needed on the ceiling tiles near air vent at the cook line. Physical facilities shall be cleaned as often as necessary to keep them clean.