

Food Establishment Inspection Report

Score: 96

Establishment Name: GRANDMA RUBY'S COUNTRY COOKIN

Establishment ID: 3034012162

Location Address: 6110 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: GRANDMA RUBY'S LLC

Telephone: (336) 377-9227

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/21/2022 Status Code: A

Time In: 9:05 AM Time Out: 10:55 AM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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"/> OUT				
Hands clean & properly washed		4	2	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"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
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				
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	1.5	X	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> IN/OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	X	0	X
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> 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"/> IN/OUT/N/A/N/O				
Proper date marking & disposition		3	X	0	X
24	<input checked="" type="checkbox"/> IN/OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
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"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
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"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN/OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> 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"/> IN/OUT				
Food properly labeled: original container		2	1	X	X
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	X	0	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	X	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
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"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN/OUT				
Physical facilities installed, maintained & clean		1	0.5	X	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

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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: GRANDMA RUBY'S LLC
Telephone: (336) 377-9227

Establishment ID: 3034012162
 Inspection Re-Inspection **Date:** 11/21/2022
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: rubybaugus@msn.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
tomato	make unit	41						
slaw	"	38						
turkey bacon	" bottom	38						
mushrooms	make unit	36						
green beans	steam table	184						
chili	"	174						
cabbage	"	186						
sausage	final cook	176						
burger	"	174						
water	3 comp	132						
chlorine ppm	3 comp 100-200	150						
liquid eggs	front unit	55						
potatoes	front	66						
potatoes	walk in	38						
meatloaf	walk in	38						
boiled eggs	walk in	38						

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




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

Verification Required Date:
Authorize final report to be received via Email: 



Comment Addendum to Inspection Report

Establishment Name: GRANDMA RUBY'S COUNTRY COOKIN

Establishment ID: 3034012162

Date: 11/21/2022 **Time In:** 9:05 AM **Time Out:** 10:55 AM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Tammy Creed		Food Service		06/14/2026

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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (C) Potatoes and bacon in walk in uncovered and not in process of cooling. Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings.
- 17 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food (P)- Container of hot dogs in drawer under grill with date of 11/13-11/19 with visibly molded hot dog on top. Food that is unsafe, adulterated or not honestly presented shall be discarded. CDI-Container of hot dogs discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Liquid eggs in container had been left out for a busy time during service and measured 55F. Cooked potatoes were sitting out for approximately 1.5 hours and measured 66F. Maintain TCS foods at 41F or below. Consider writing and using a procedure for holding these items on time instead of temperature for up to 4 or 6 hours. Contact department if needed, or reference NC Food Code 3-501.19 Time as a public health control. CDI-Potatoes placed on grill for cooking to 165F, eggs in cooler to chill back to 41F.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf)/3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)- Multiple foods in drawer with no datemark: 3 pans of ham, one pan of bologna. Bowl of slaw and container of potatoes in walk in cooler with no date. Date incorrect, or exceeded 7 day hold time on: one pan of bologna (11/13), hot dogs (10/25), red hot dogs (11/13-11/19). Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI-Ham and potatoes datemarked, remainder of foods discarded.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C)- Container of "spice" with no label. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta. CDI-Discarded, as no one knew what it was.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) REPEAT. Containers of tea/lemonade and some drinks on floor in walk-in cooler. Food shall be protected from contamination by storing the food in a clean dry location where it is not exposed to splash, dust, or other contamination, and at least 6 inches above the ground.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT- Chipping shelf in front under counter freezer, and torn gasket. Pepsi machine functions with ice bin open. Threshold at walk in cooler is loose and some damage on outside of door above handle.
4-202.16 Nonfood-Contact Surfaces (C)- Crates being used as shelving in storage area. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)- Clean ceiling in one linear area near door, and assess for damage/repaint in downstairs storage area.

Additional Comments

***New operating hours. Open Fri-Sun pm from 4-9 serving tacos and other American and Mexican foods. Not a shared use, still operating under grandma ruby's permit.