

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: RYAN'S

Establishment ID: 3034010371

Location Address: 719 COLISEUM DR.

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: DENNIS CARTER

Telephone: (336) 724-6132

☒ Inspection ☐ Re-Inspection**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 03/23/2023 Status Code: A

Time In: 1:40 PM Time Out: 4:50 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 3

**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	<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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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
<b>Approved Source .2653, .2655</b>					
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"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN 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	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
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"/> IN 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	0
23	<input checked="" type="checkbox"/> IN 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
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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
<b>Food Temperature Control .2653, .2654</b>					
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	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> IN OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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	0
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
<b>Proper Use of Utensils .2653, .2654</b>					
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
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	0
<b>Physical Facilities .2654, .2655, .2656</b>					
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	0
56	<input checked="" type="checkbox"/> IN OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					7.5



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RYAN'S  
 Location Address: 719 COLISEUM DR.  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: DENNIS CARTER  
 Telephone: (336) 724-6132

Establishment ID: 3034010371  
☒ Inspection ☐ Re-Inspection Date: 03/23/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: ryans@ryansrestaurant.com  
 Email 2:  
 Email 3:

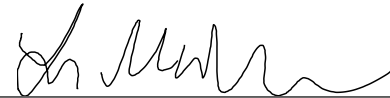

## Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Oysters RockerfellerMix	walk-in cooler	43.0						
Macaroni and Cheese Sauce	walk-in cooler	43.0						
Au Gratin Potatoes	walk-in cooler	42.0						
Popcorn Broth	walk-in cooler	48.0						
French Onion Soup	walk-in cooler	43.0						
Brie Cheese	cooler drawer	44.0						
Fresh Mozzarella	cooler drawer	43.0						
Popcorn Broth	cooling @ 1:48	128.0						
Popcorn Broth	cooling @ 2:43	88.0						
Oysters Rockerfeller	reach-in cooler	40.0						
Crab Cakes	reach-in cooler	40.0						
Crab Meat	reach-in cooler	41.0						
Tomatoes	upright cooler	40.0						
Lettuce	upright cooler	41.0						
Hot Water	dish machine	169.0						
Hot Water	3-compartment sink	137.0						
Quat Sani	3-compartment sink	300.0						

*First*  
 Person in Charge (Print & Sign): Luke  
*First*  
 Regulatory Authority (Print & Sign): Victoria

*Last*  
Mcmahon  
*Last*  
Murphy

REHS ID: 2795 - Murphy, Victoria  
 REHS Contact Phone Number: (336) 703-3814

Verification Required Date:

Authorize final report to  
 be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_  
 Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** RYAN'S

**Establishment ID:** 3034010371

**Date:** 03/23/2023 **Time In:** 1:40 PM **Time Out:** 4:50 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Luke McMahon		Food Service	09/30/2019	09/30/2024

### 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-REPEAT-P: A pan of raw waygu beef was stored over a pan of butter and cut cherry tomatoes (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. CDI: The PIC rearranged item in appropriate storage order
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-PF: A mixer blade was soiled in the clean dish area. Food-contact surfaces shall be clean to sight and touch. CDI: The blade was removed and placed in the warewashing area to be cleaned.
- 17 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food-P: Two cans of crab meat were observed dented. (A) A food that is unsafe, adulterated, or not honestly presented as specified under § 3-101.11 shall be discarded or reconditioned according to an approved procedure. CDI: The PIC discarded the cans.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: The following items measured at temperatures above 41 F: (walk-in cooler) Rockefeller mix (43 F), macaroni and cheese sauce (43 F), popcorn broth (48 F), au gratin potatoes (42 F), and french onion soup (43 F) (cooler drawer) brie cheese (44 F) and fresh mozzarella cheese (43 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: The PIC discarded the items measuring above 43 F. The PIC opted to keep other items
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition-P: A container of collards in the walk-in cooler was dated for 3/9, spinach dip was dated for 3/14, and au gratin potatoes were dated for 3/16. (A) A food specified in 3-501.17(A) or (B) shall be discarded if it:(1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen. CDI: The PIC discarded the items
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-C: Label bottles of condiments on the grill line. 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.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-C: Boxes of lettuce stored on the floor in the walk in cooler. Food shall be stored so it is not exposed to splash, dust, or other contamination, in a clean, dry location, and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Dry storage shelves rusting/rusting base on heat well/replace bent sink frame. Equipment shall be maintained in good repair. \*left at half credit due to improvements from previous inspection\*
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed on floor under fryer and wall behind 2-compartment sink. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Repair peeling floor at threshold from kitchen to can wash room/repair bowed FRP panel to left of walk in cooler door/regROUT floor tiles where low in cooking area and prep area/ repaint rusted door jambs throughout. Physical facilities shall be maintained in good repair. \*taken to half credit due to improvement from previous inspection\*
- 56 6-303.11 Intensity - Lighting-REPEAT-C: Lighting measured low in the following areas: (men's restroom) toilet and urinal (7 ft candles) and vanity (7 ft candles), (women's restroom) toilets (2 ft candles) and vanity (7 ft candles). The light intensity shall be: (B) At least 215 lux (20 foot candles): 3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms. \*The PIC stated that she installed new lights and the lights couldn't come any brighter. LED lights were recommended.\*