

# Food Establishment Inspection Report

Score: 97

Establishment Name: 4TH STREET FILLING STATION

Establishment ID: 3034011212

Location Address: 871 W 4TH STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: VLASIS RESTAURANT INC

Telephone: (336) 724-7600

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/24/2023 Status Code: A

Time In: 10:45 AM Time Out: 1:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

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
<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"/> IN OUT	Food in good condition, safe & unadulterated	2	1	X
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> 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"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> 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"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
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	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"/> IN OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
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
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> 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"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN OUT	Personal cleanliness	1	0.5	X
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"/> IN OUT	In-use utensils: properly stored	X	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	X	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	X	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"/> IN OUT	Plumbing installed; proper backflow devices	2	1	X
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	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					3



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: 4TH STREET FILLING STATION

Location Address: 871 W 4TH STREET

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: VLASIS RESTAURANT INC

Telephone: (336) 724-7600

Establishment ID: 3034011212

☒ Inspection ☐ Re-Inspection Date: 03/24/2023

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: thefillingstn1@aol.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
ServSafe - 7/17/2027	Mike Lawson	00	coleslaw	sauté make unit (top)	40			
hot water	3-comp sink	136	cooked tortellini	sauté make unit (reach-in)	39			
hot water	handsink	134	spring mix	sauté make unit (reach-in)	41			
hot water	dishmachine (chemical sanitizer)	110	roasted peppers	ice bath	38			
dish detergent solution	3-comp sink (wash basin)	121	cooked onions	ice bath	39			
qt sanitizer (ppm)	3-comp sink	400	marinara	ice bath	38			
qt sanitizer (ppm)	sani bucket	200	roasted vegetables	ice bath	39			
Cl sanitizer (ppm)	dishmachine	50	rice	ice bath	41			
fried chicken	final cook	187	sliced tomatoes	salad make unit (top)	37			
chicken breast	final cook	202	shredded cheese	salad make unit (top)	41			
salmon	final cook	164	crab cake mix	chef drawer	39			
quartered tomatoes (cooling from salad unit @11:41am)		55	sliced ham	chef drawer	38			
quartered tomatoes (cooling from salad unit @12:15pm)		53	sliced turkey	chef drawer	39			
blackened chicken (cooling in walk-in cooler @11:49am)		61	cooked noodles	walk-in cooler	40			
blackened chicken (cooling in walk-in cooler @12:13pm)		48	lobster tails (cooked)	walk-in cooler	40			
grit cake (after correction) (cooling in walk-in cooler @11:38am)		114	crab mix	walk-in cooler	39			
grit cake (cooling in walk-in cooler @12:13pm)		75	diced tomatoes	walk-in cooler	40			
andouille sausage	sauté make unit (top)	40	cooked onions	walk-in cooler	39			
sliced tomatoes	sauté make unit (top)	41						
diced tomatoes	sauté make unit (top)	39						

First  
Person in Charge (Print & Sign): Mike

Last  
Lawson



First  
Regulatory Authority (Print & Sign): Travis

Last  
Addis



REHS ID: 3095 - Addis, Travis

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: \_\_\_\_\_

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:** 4TH STREET FILLING STATION

**Establishment ID:** 3034011212

**Date:** 03/24/2023 **Time In:** 10:45 AM **Time Out:** 1:45 PM

### 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.

- 13 3-202.15 Package Integrity (Pf) Five #10 cans were stored on can rack with significant dents along their seams. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI: All cans were removed from can rack and placed for return to vendor. (0 pts)
- 33 3-501.15 Cooling Methods (Pf) In salad make unit, fried grit cakes densely stacked in a deep container were measured at 114F. Upon inquiry the cakes were recently constituted and set in reach-in of salad make unit to cool. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; other effective methods. CDI: REHS intervention and education; grits cakes were separated onto 2 baking sheets and set to cool in the walk-in cooler on speed rack. Cooling was verified in accordance with time/temperature criteria at 12:13pm. (0 pts)
- 40 2-402.11 Effectiveness - Hair Restraints (C) 2 food employees were observed without hat or hairnet while working in active food service. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. (0 pts)
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) REPEAT. Cooking utensils were improperly stored in sanitizer on cook line. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface are cleaned and sanitized; In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; or in a container of water if the water is maintained at a temperature of at least 135F. CDI: REHS intervention and education. Utensils were removed from sanitizer and sent for rewashing; storing in-use utensils in water at 135F or above on stove was discussed as an approved method for between-use storage. (1 pt)
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. Replace torn gasket in sauté make unit. Remove peeling caulk and recaulk hood vents on right side of cook line above ovens. Repair soda dispensing machine so that it cannot dispense soda while the sliding door for ice is open. Equipment shall be maintained in a state of good repair. (1 pt)
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) REPEAT. Additional cleaning is needed on door gaskets in all cooling units to remove accumulated food debris and residues. Including but not limited to: sauté make unit, salad make unit, and walk-in cooler. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (1 pt)
- 51 5-205.15 (B) System Maintained in Good Repair (C) Repair toilet in last stall of women's restroom so that it is accessible. A plumbing system shall be maintained in good repair. (0 pts)
- 54 5-501.113 (B) Covering Receptacles (C) Sliding door on dumpster was open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment. (0 pts)
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT in another location, with improvement. Additional cleaning is needed on floors under cooling and cooking equipment on the cook line to remove food debris and residues. Clean FRP throughout kitchen where food splash is present. Physical facilities shall be cleaned as often as necessary to keep them clean. (0 pts)