

# Food Establishment Inspection Report

Score: 97

Establishment Name: TROPICAL SMOOTHIE CAFE

Establishment ID: 3034012550

Location Address: 7790 NORTH POINT BLVD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12/05/2019

Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 10:45 AM

Time Out: 12:30 PM

Permittee: TROPICAL PIEDMONT LLC

Total Time: 1 hrs 45 min

Category #: II

Telephone: (336) 722-1309

FDA Establishment Type: Fast Food Restaurant

Wastewater System:  Municipal/Community  On-Site System

No. of Risk Factor/Intervention Violations: 1

Water Supply:  Municipal/Community  On-Site Supply

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.								
IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		PIC Present; Demonstration-Certification by accredited program and perform duties	<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	<u>3</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	<u>3</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Hands clean & properly washed	<u>4</u>	<u>2</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	<u>3</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Handwashing sinks supplied & accessible	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food obtained from approved source	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food received at proper temperature	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food in good condition, safe & unadulterated	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<u>3</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	<u>3</u>	<u>0</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper disposition of returned, previously served, reconditioned, & unsafe food	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653								
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	<u>3</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	<u>3</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<u>3</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	<u>3</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<u>3</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<u>3</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653								
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Consumer advisory provided for raw or undercooked foods	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations .2653								
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered	<u>3</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food additives: approved & properly used	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Toxic substances properly identified stored, & used	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658								
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized eggs used where required	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Water and ice from approved source	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food properly labeled: original container	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Insects & rodents not present; no unauthorized animals	<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Contamination prevented during food preparation, storage & display	<input checked="" type="checkbox"/>	<u>1</u>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Wiping cloths: properly used & stored	<u>0</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Washing fruits & vegetables	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		In-use utensils: properly stored	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Gloves used properly	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663								
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Non-food contact surfaces clean	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656								
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Hot & cold water available; adequate pressure	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed	<u>2</u>	<u>1</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toilet facilities: properly constructed, supplied & cleaned	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	<u>1</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions:					3			



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** TROPICAL SMOOTHIE CAFE  
**Location Address:** 7790 NORTH POINT BLVD  
**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:** TROPICAL PIEDMONT LLC  
**Telephone:** (336) 722-1309

**Establishment ID:** 3034012550  
 Inspection  Re-Inspection **Date:** 12/05/2019  
**Comment Addendum Attached?**  **Status Code:** A  
**Water sample taken?**  Yes  No **Category #:** II  
**Email 1:** steve.scroggin@tropicalpedmont.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
kale	smoothie make unit	038.0	turkey	make unit 2	39	quat sanitizer	ppm 3 compartment sink	300
yogurt	smoothie make unit	40	ham	make unit 2	40	quat sanitizer	ppm bucket	150
avocado	smoothie make unit	39	hummus	make unit 2	39	ServSafe	Austin Henley 8/28/24	000
roasted banana	smoothie make unit	37	kale	walk in cooler	41			
chicken salad	make unit	40	shredded cheese	walk in cooler	41			
kale slaw	make unit	40	ham	walk in cooler	41			
egg patty	make unit	41	turkey	walk in cooler	41			
sliced tomato	make unit	39	hot water	3 compartment sink	130			

**Person in Charge (Print & Sign):** Austin *First* Henley *Last*  
**Regulatory Authority (Print & Sign):** Lauren *First* Pleasants *Last*

  


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**REHS ID:** 2809 - Pleasants, Lauren

**Verification Required Date:**

**REHS Contact Phone Number:** (336) 703-3144



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



## Comment Addendum to Food Establishment Inspection Report

Establishment Name: TROPICAL SMOOTHIE CAFE

Establishment ID: 3034012550

### 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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - The following utensils soiled with food residue: Two cutting boards, 6 plastic containers, and tomato slicer. Food-contact surfaces shall be clean to sight and touch. CDI - Items placed at warewashing sink to be cleaned. 0 pts.
- 36 6-202.15 Outer Openings, Protected - C - Threshold at back door is loose and there is a gap to the outside at the bottom of the door. Outer openings of a food establishment shall be protected against the entry of insects and rodents with solid, self-closing, tight-fitting doors. Replace threshold and repair door to ease with closing and opening. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - REPEAT - Ice bin at smoothie station has cover stored horizontally which only partially covers the ice bin. Box of yogurt stored on floor in walk-in freezer. Food shall be protected and not exposed to splash, dust, or other contamination, and be stored at least 6 inches above the floor. PIC stated that if ice bin lid is placed vertically, food employees have cut themselves on the lid when scooping ice. Replace lid with one that can remain closed when not in use.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- Single-service forks and knives stored in containers with food-contact surfaces facing up, and were soiled. Containers for storage were also soiled. Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. CDI - PIC voluntarily discarded utensils, and obtained new containers for new utensils. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Remove rust on shelf below smoothie station ice bin. Clean and recaulk splash guard to the dump sink at the smoothie station. Equipment shall be maintained in good repair. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on gaskets of smoothie cooler, lower shelves of smoothie prep area, clean dish shelving, and on floors and shelves in walk-in cooler. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris. 0 pts.
- 49 5-205.15 (B) System maintained in good repair - C - Repair leak in prep sink faucet. Plumbing systems shall be maintained in good repair. 0 pts.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - Receptacles in unisex restrooms with no lids. Replace lids. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - REPEAT - Deep floor cleaning needed under all equipment and around perimeter of establishment at baseboards of soil and food residue, especially under ice machine, under prep stations, under dish shelving, warewashing sink, and under prep sink. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.