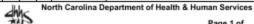
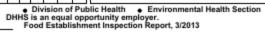
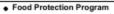
Food Establishment Inspection Papert

| F | Food Establishment Inspection Report Score: 91.5 | | | | | | | | | | | | | | | | | | | | |
|---|--|---------------|-------------|------------|---|---------------|---------------|---------------|----------|----------|---------------|--|-------------------|------|----------|---|---------------|---------------|----------|------------|---|
| Es | Establishment Name: COURTYARD WINSTON SALEM HANES MALL Establishment ID: 3034012679 | | | | | | | | | | | | | | | | | | | | |
| Lo | cat | ion | A | dd | ress: 1600 WESTBROOK PLAZA DRI | VE | = | | | | | | | | | Inspection | | | | | |
| | - | | | | N SALEM | St | ate | e: <u>N</u> | 1C | | | | Da | ate | :0 | 1/21/2021 Status Code: U | | _ | | | |
| Zip |): | 271 | 03 | | County: 34 Forsyth | | | | | | | | Ti | me | e Ir | n: 10:15 AM Time Out: 1:25 PM | | | | | |
| Pe | rm | itte | ee: | | MANSA HOSPITALITY WINSTON LLC | | | | | | | | | | | ime: 3 hrs 10 min | | | | | |
| Te | lep | ho | ne | : : | (336) 760-5777 | | | | | | | | C | ate | go | ry #: IV | | _ | | | |
| Wastewater System: Municipal/Community On-Site System FDA Establishment Type: No. of Risk Factor/Intervention Violations: 2 | | | | | | | | | | | | | _ | | _ | _ | | | | | |
| W | Nater Supply: | | | | | | | | | | | No. of Repeat Risk Factor/Intervention Violations: 2 | | | | | | | | | |
| - | Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | | | | | | - | - | | | - | = | = | Ξ |
| | Risk factors: Contributing factors that increase the chance of developing foodborne illness. | | | | | | | | | | | Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemical | | | | | | | | | |
| Public Health Interventions: Control measures to prevent foodborne illness or injury. and physical objects into foods. | | | | | | | | | | | | | | , | | | | | | | |
| IN DUT N/A N/Q Compliance Status OUT CDI R VR IN DUT N/A N/Q Compliance Status OUT | | | | | | | | | | | | | C | DI F | R V | /R | | | | | |
| S | upe | _ | _ | 1 | .2652 | | Ţ | $\overline{}$ | | | | | | | ind | Water .2653, .2655, .2658 | | | | | |
| 1 | =1 | | | | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | | 0 | | | 28 | | | X | | Pasteurized eggs used where required | 1 03 | 0 | | <u> </u> | |
| $\overline{}$ | mpl | оує | e H | lea | | | _ | _ | | Н | 29 | | | | | Water and ice from approved source | _ | 0 | |][| Ī |
| 2 | ☒ | | | | Management, employees knowledge; responsibilities & reporting | 3 | 1.5 | 0 🗆 | | | 30 | | | X | | Variance obtained for specialized processing methods | 1 03 | 0 | | 朩 | _ |
| 3 | \boxtimes | | | | Proper use of reporting, restriction & exclusion | 3 | 1.5 | | | | F | | | _ | erat | ture Control .2653, .2654 | | 1 | | -1- | Ī |
| (| _ | Ηу | gie | nic | Practices .2652, .2653 | $\overline{}$ | Ţ | Ţ | | | 31 | | | | | Proper cooling methods used; adequate equipment for temperature control | 1 0.9 | 0 | | <u>J</u> [| _ |
| 4 | | | | | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | | | | \vdash | - | П | П | XI | | 1 0.9 | 0 | | ╬ | = |
| 5 | | | | | No discharge from eyes, nose or mouth | 1 | 0.5 | | | | \vdash | | | | - | | $\overline{}$ | - | _ | + | Ξ |
| Р | reve | entii | ng (| Cor | tamination by Hands .2652, .2653, .2655, .26 | 6 | | | | | 33 | - | - | 브 | Ш | | 1 0.9 | 4 | | # | = |
| 6 | \boxtimes | | | | Hands clean & properly washed | 4 | 2 | | | | _ | | | L | | Thermometers provided & accurate | 1 0.5 | 0 | <u> </u> | <u> </u> | _ |
| 7 | | | | Ø | No bare hand contact with RTE foods or pre- approved alternate procedure properly followed | 3 | 1.5 | 0 0 | | | | ood | | nti | fica | | | | T. | Ţ. | |
| 8 | | | | \vdash | Handwashing sinks supplied & accessible | 2 | 1 | пΠ | In | П | _ | | | | -6.5 | | 21 | | | ᅫ | _ |
| ш | ppr | | d S | ou | | 7 | 4 | | 12 | | $\overline{}$ | $\overline{}$ | | on | 01 h | food Contamination .2652, .2653, .2654, .2656, Insects & rodents not present; no | $\overline{}$ | $\overline{}$ | | Т. | |
| 9 | | | | | Food obtained from approved source | 2 | 1 | 미미 | ГП | П | \vdash | - | | | | unauthorized animals | 21 | + | - | + | _ |
| 10 | \rightarrow | | | | Food received at proper temperature | Н | \rightarrow | | | H | 37 | | X | | | Contamination prevented during food preparation, storage & display | | ol | | 3 [| |
| Н | \rightarrow | _ | | | , , , , | \vdash | \rightarrow | - | \vdash | \vdash | 38 | | | | | Personal cleanliness | 1 0.5 | 0 | |][| |
| Н | | | _ | | Food in good condition, safe & unadulterated | Н | 1 | | | Ц | 39 | | | | Г | Wiping cloths: properly used & stored | 1 0.9 | 0 | | 朩 | Ξ |
| 12 | | | | _ | Required records available: shellstock tags, parasite destruction | 2 | 1 | | | 旦 | 40 | - | $\overline{\Box}$ | П | Н | Washing fruits & vegetables | | ٠. | | | Ξ |
| _ | $\overline{}$ | | _ | _ | n Contamination .2653, .2654 | | | | | | | | _ | _ | of I | Utensils .2653, .2654 | | 7 | -11- | -11- | Ē |
| ш | \rightarrow | _ | | Ш | Food separated & protected | 3 | 1.5 | | 빋 | Ш | - | | $\overline{}$ | | | | | 0 | Πī | 示 | |
| 14 | | X | | | 1 | 3 | X | | X | | 42 | _ | - | | | Utensils, equipment & linens: properly stored dried & handled | | | _ | | Ξ |
| 15 | | | | | Proper disposition of returned, previously Served, reconditioned, & unsafe food | 2 | 1 | 0 🗆 | | | ⊢ | - | - | | H | | $\overline{}$ | _ | _ | _ | |
| P | oter | ntia | | _ | ardous Food Time/Temperature .2653 | | Ţ | $\overline{}$ | | | ⊢ | | - | | L | Stored & dood | XI | \rightarrow | - | + | _ |
| 16 | | | | X | Proper cooking time & temperatures | 3 | 1.5 | 0 🗆 | | | 44 | | | | | Gloves used properly | 1 0.3 | DI | | <u>기</u> [| |
| 17 | | | | × | Proper reheating procedures for hot holding | 3 | 1.5 | 0 🗆 | | | U | lten: | sils | an | d E | quipment .2653, .2654, .2663 | | Ţ | Ţ | Ţ | |
| 18 | ᆸ | | | Ø | Proper cooling time & temperatures | 3 | 1.5 | 0 🗆 | | | 45 | | X | | | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2X | 0 | | 丒に | |
| 19 | ᅥ | | | - | Proper hot holding temperatures | 3 | 1.5 | 0 0 | - | ₩ | 46 | | Н | | \vdash | Warewashing facilities: installed, maintained, | 1 0.9 | | 7 | ╬ | = |
| Н | \rightarrow | $\overline{}$ | _ | - | , , , | ₩ | \rightarrow | - | - | - | _ | - | _ | H | H | & used; test strips | \rightarrow | _ | _ | - | |
| 20 | \rightarrow | X | | ⊢ | Proper cold holding temperatures | ₩ | \rightarrow | | - | - | - | | _ | L | | | | 믜 | <u> </u> | ᆀ | _ |
| 21 | 믜 | | | Ø | Proper date marking & disposition | ш | \rightarrow | 0 🗆 | | | - | hys | $\overline{}$ | _ | _ | | | | | J. | _ |
| 22 | | | | | Time as a public health control:procedures & records | 2 | | 0 0 | | | \vdash | X | - | | L | adequate pressure | 21 | \rightarrow | - | + | _ |
| _ | $\overline{}$ | _ | | ۱d۷ | risory .2653 | $\overline{}$ | _ | $\overline{}$ | | | 49 | | X | | | Plumbing installed; proper backflow devices | 2 X | D | | 3 [| _ |
| | | | \boxtimes | | Consumer advisory provided for raw or undercooked foods | 1 | 0.5 | 0 🗆 | | | 50 | | | | | Sewage & waste water properly disposed | 2 1 | 0 | | ᆀ | |
| _ | | _ | _ | ep | tible Populations .2653 Pasteurized foods used; prohibited foods not | П | Ţ | Ŧ | | | 51 | | | | Г | Toilet facilities: properly constructed, supplied | 1 0.9 | 0 | | 510 | 5 |
| 24 | | _ | | L | offered | 3 | 1.5 | 0 | | | ⊢ | | - | Е | \vdash | & cleaned Garbage & refuse properly disposed; facilities maintained | 1 64 | Α. | 7 | - | Ξ |
| _ | hen | | | | .2653, .2657 | | | | I= | | ⊢ | - | _ | | | | _ | - | - | - | |
| 25 | | | | | Food additives: approved & properly used | Ш | 7 | 0 | | | \vdash | | _ | | | & clean | | - | _ | - | |
| 26 | | | | | Toxic substances properly identified stored, & used | 2 | 1 | | | | 54 | | X | L | | Meets ventilation & lighting requirements; designated areas used | | Ð١ | | 3 [| ⊒ |
| _ | | _ | _ | ce v | with Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized | | | | | | | | | | | | 8.5 | | | | |
| 27 | 미 | | X | | process, reduced oxygen packing criteria | 2 | 1 | | | | | | | | | Total Doddotions. | | | | | |
| ш | | | | Ц. | or HACCP plan | ш | щ | | _ | ب | \Box | | | | | | | _ | | | 4 |



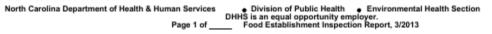






| | Comment A | ∖dde | endum to | Food E | <u>:stablishr</u> | nent I | Inspection | Report | | | |
|----------------------------|--|---------------|-------------|-----------|-------------------|----------|--------------------------|-------------|------|--|--|
| Establishme | nt Name: COURTYARD | WINS | STON SALEM | 1 HANES | Establish | ment ID |): 3034012679 | | | | |
| Location Ad | ddress: 1600 WESTBRO | | LAZA DRIVE | | | | | | | | |
| County: 34 | Forsyth | | Zip:_27103 | | Water sampl | e taken? | Yes X No | Category #: | | | |
| | System: Municipal/Commun | | | | Email 1: jrl | nem@st | randhospitality.co | om | | | |
| Water Supply Permittee: | Municipal/Community MANSA HOSPITALITY | | | | Email 2: | | | | | | |
| Telephone: | (336) 760-5777 | | | | Email 3: | | | | | | |
| | | | Temp | erature C | bservation | ıs | | | | | |
| | Effective J | lanu | ary 1, 201 | 9 Cold H | olding is | now 4 | 1 degrees or | rless | | | |
| Item coffee drink | Location undercounter True (DISCARDED) | Temp 43 .5 | Item | Location | | Temp | Item I | Location | Temp | | |
| butter | prep cooler at bar | 40 | | | | | | | | | |
| hot water | 3 comp sink | 143 | | | | | | | | | |
| quat sani (ppm) | 3 comp sink | 300 | | | | | | | | | |
| final rinse | dish machine | 177 | | | | | | | | | |
| ServSafe | Jonathan Rhem 12/19/23 | 00 | | | | | | | | | |
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| | | - : | rat | , | ant | | | | | | |
| Person in Charg | ge (Print & Sign): Jonatha | | rst | Rhem | _ast | | In Rham | | | | |
| | | | rst | | _ast | | JOIN THE | - | | | |
| Regulatory Auth | nority (Print & Sign): Aubr | ie | | Welch | | | Jon Rhem Jubric Welch | . rehs | | | |
| | REHS ID: 2519 | - Wel | lch, Aubrie | | | | ation Required Date | | | | |





Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: COURTYARD WINSTON SALEM HANES MALL Establishment ID: 3034012679

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.

- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P Containers with sticker residue, food debris on shelving unit for clean dishes. Food contact surfaces shall be clean to sight and touch. REPEAT. (Note: kitchen was not in operation during inspection, but has operated since previous inspection in August 2020). CDI - discussion with manager; prior to re-opening, all dishes will be rewashed.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P Coffee drink in small True under counter cooler at bar was 43-44F. Potentially hazardous foods held cold must be maintained at 41F or less. REPEAT. CDI discarded; temperature in unit was adjusted to a lower setting.
- 37 3-305.14 Food Preparation C The prep counter and Turbo Chef oven are not separated from the public by 60" as required. Install a glass or other sneezeguard on top of existing bar top to extend to 60", or submit other proposed solution for review. Submit specifications/details to Plan Review prior to installation. REPEAT.
- 4-904.11 Kitchenware and Tableware-Preventing Contamination C Plastic utensils in bins by bar prep cooler with handles facing different directions. One spoon in container at coffee urns with food contact part up. Single-service articles shall be handled, displayed, and dispensed so that contamination of food and lip contact surfaces is prevented.
 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C Single-use items including lids, box of bamboo sticks on plastic shelf in dry storage room less than 6" above the floor. REPEAT. Single-use articles shall be stored in a clean, dry location, at least 6 inches above the floor.
- 4-501.11 Good Repair and Proper Adjustment-Equipment C Continue to work on rust removal underneath soiled dish table, underneath 3-comp sink vats; replace damaged smallwares, such as metal containers with damaged finishes, stained plastic squirt bottles, etc. Small True under counter cooler at bar needs to be placed on wheels to enable movement for cleaning. Replace damaged handle on fryer door. Equipment shall be maintained in good repair. REPEAT.
- 47 4-602.13 Nonfood Contact Surfaces C Cleaning is needed, such as shelving in walk-in units, interior of coolers including gaskets and under pan insets, fan guards in walk-ins. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 5-202.14 Backflow Prevention Device, Design Standard P The required backflow preventer is still missing from the espresso machine refer to Transitional Permit Addendum for installation details. (Note: machine is currently not in use and was unplugged).
 5-205.15 (B) System maintained in good repair C Re-work the plumbing under the bar equipment and 3 comp sink to maintain air gaps and remove electrical tape. Tie overflow tube above floor sink (at 3 comp sink). REPEAT. A plumbing system shall be maintained in good repair.
- 6-101.11 Surface Characteristics-Indoor Areas C Complete floor repairs that are underway, to include replacement of missing/damaged coved base and floor tiles. Add coved base to restrooms. Clean and remove rust from all floor sinks. Install plate cover on open wire insert behind hood. Replace improperly installed baseboard at bar area, and complete minor repairs to cabinet laminate. Have veg wash dispenser properly adjusted, or removed from wall and properly seal resulting holes. Remove excess spray foam around water pipe (?) in dry storage room, and cover to be easily cleanable (such as pvc). Refer to Transitional Permit Addendum for complete list all items on Transitional Permit Addendum must be completed by February 19, 2021. Materials for indoor floor, wall, and ceiling surfaces shall be smooth, durable, and easily cleanable. REPEAT.
- 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking C Opened bottled drinks belonging to employees in 2 coolers. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-use articles are protected from contamination.
 - 6-303.11 Intensity-Lighting C Continue to work on increasing lighting to meet requirements it is currently 7 foot candles in walk-in freezer, and should be a minimum of 10 foot candles. In restrooms, it is currently 15-18 foot candles, and should be a minimum of 20 foot candles. REPEAT. Lighting checked in kitchen, dry storage room, and bar area met requirements today.