Food Establishment Inspection Report Score: 96.5 Establishment Name: FORSYTH COURT Establishment ID: 3034012367 Location Address: 2945 REYNOLDA RD X Inspection Re-Inspection Date: 06/14/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27106 Time In:11:00 AM Time Out: 1:50 PM Total Time: 2 hrs 50 min Permittee: FNR WINSTON SALÉM OWNER LLC Telephone: (336) 723-2006 Category #: IV FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 2 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDI R VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 🛛 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X Approved thawing methods used 1 0.5 0 Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 - -Thermometers provided & accurate 6 X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container X 8 Handwashing sinks supplied & accessible 210 🗆 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🛛 210 - -21000 10 X Food received at proper temperature 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 210 -40 X □ 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 15 **X** X 🗆 🗆 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 1 0.5 0 | | | | Potentially Hazardous Food Tlme/Temperature .2653 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 □ X 3 1.5 0 🗆 🗆 18 X ☐ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 10.50 - -20 47 X Non-food contact surfaces clean Physical Facil 21 3 1.5 0 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 X Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 ____



|24| 🗆 | 🗆 | 🛭

Chemical

|25| 🗆 | 🗆 | 🔯

X & cleaned

Total Deductions:

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

3.5

1 0.5 0

1 0.5 0 - -

Conformance with Approved Procedures .2653, .2654, .2658

.2653, .2657

Food additives: approved & properly used

Toxic substances properly identified stored,

52 🛛

53

54 💢

10.50 | | | | |

210 -

X

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012367 Establishment Name: FORSYTH COURT Location Address: 2945 REYNOLDA RD Date: 06/14/2021 City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27106 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Wastewater System:

✓ Municipal/Community

✓ On-Site System Email 1: tammy.friesen@holidaytouch.com Municipal/Community On-Site System Water Supply: Permittee: FNR WINSTON SALEM OWNER LLC Email 2: Telephone: (336) 723-2006 Email 3: Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less						
Item ServSafe	Location F. Villalobos 4/22/22	Temp Item 0.0	Location	Temp Item	Location	Temp
hot water	3 comp sink	127.0				
final rinse	dish machine	169.0				
quat sani	bucket (ppm)	150.0				
quat sani	3 comp sink (ppm)	150.0				
pulled pork	walk in cooler	41.0				
beef roast	walk in cooler	41.0				
rice	walk in cooler	41.0				
pasta	reach in cooler	47.0				
ham	reach in cooler	50.0				
cole slaw	reach in cooler	46.0				
corned beef	reach in cooler	45.0				
chicken salad	reach in cooler	47.0				
air temp	reach in cooler	58.0				
meatballs	commercial reheat	170.0				
rice	plant food final cook	195.0				
chicken stiry fry	reheat	170.0				
mushrooms	hot hold	186.0				
noodles	hot hold	171.0				

First Last Person in Charge (Print & Sign): Francisco Villalobos **First**

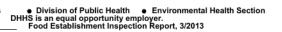
Pleasants

REHS ID: 2809 - Pleasants, Lauren Verification Required Date:

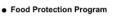
Page 1 of _

REHS Contact Phone Number: (336) 703-3144

Regulatory Authority (Print & Sign): Lauren



Last





Comment Addendum to Food Establishment Inspection Report

Establishment Name: FORSYTH COURT Establishment ID: 3034012367

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-REPEAT w/ Improvement- 1 ladle, 1 tong, and spiral piece of mixer had some food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Items places at warewashing machine to be cleaned.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- Several food items in the upright reach in cooler measured above 41F as listed in temperature log. Air temperature of reach in cooler measured at 58F. Potentially hazardous foods shall be maintained at 41F or below. CDI- All items measuring above 45F were voluntarily discarded by PIC. Corned beef was place in walk in freezer to cool down.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- Reach in cooler was not holding food at 41F or below. Air temperature measured at 58F. Repair walk in cooler door so that it is self closing. Liner cracked on walk in freezer door. Equipment shall be maintained in a state of good repair.
 - *Note* Do not use reach in cooler to hold potentially hazardous foods until it is fixed and can maintain foods at 41F or below.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- Additional cleaning is needed on following items: Sides and in bottom door of fryer, sides of grill line, under prep sink at main cook line, splash zone of juice dispensing machine (behind drink spouts). Non food contact surfaces shall be free of dust, dirt, food residue, and other debris.
- 6-501.12 Cleaning, Frequency and Restrictions C- REPEAT- Floor cleaning is needed under fryer. Additional wall cleaning is needed on all walls surrounding beverage station. Physical facilities shall be cleaned at a frequency necessary to maintain the clean.
 - 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C- Replace tile at base of floor/wall connection near entry of restroom. Physical facilities shall be maintained in good repair.
 - 6-201.11 Floors, Walls and Ceilings-Cleanability C- Recaulk counter ledge on left side of tea and coffee station. Recaulk toilet to floor in employee restroom. Floor, walls, ceilings, and their coverings shall be designed, constructed, and installed so that they are easily cleanable and smooth.