

Food Establishment Inspection Report

Score: 95.5

Establishment Name: CURRYFIC

Establishment ID: 3034012656

Location Address: 3894 OXFORD STATION WAY

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: FRESHMELT, INC.

Telephone: (336) 997-9434

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/12/2022 Status Code: A

Time In: 3:00 PM Time Out: 4:45 PM

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 3

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
Supervision .2652							
1	IN	OUT	N/A	X	0	X	
PIC Present, demonstrates knowledge, & performs duties							
2	IN	OUT	N/A	X	0		
Certified Food Protection Manager							
Employee Health .2652							
3	OUT			2	1	0	
Management, food & conditional employee; knowledge, responsibilities & reporting							
4	OUT			3	1.5	0	
Proper use of reporting, restriction & exclusion							
5	OUT			1	0.5	0	
Procedures for responding to vomiting & diarrheal events							
Good Hygienic Practices .2652, .2653							
6	OUT			1	0.5	0	
Proper eating, tasting, drinking or tobacco use							
7	OUT			1	0.5	0	
No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	OUT			4	2	0	
Hands clean & properly washed							
9	OUT	N/A	N/O	4	2	0	
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed							
10	OUT	N/A		2	1	0	
Handwashing sinks supplied & accessible							
Approved Source .2653, .2655							
11	OUT			2	1	0	
Food obtained from approved source							
12	OUT		X	2	1	0	
Food received at proper temperature							
13	OUT			2	1	0	
Food in good condition, safe & unadulterated							
14	OUT	N/A	N/O	2	1	0	
Required records available: shellstock tags, parasite destruction							
Protection from Contamination .2653, .2654							
15	OUT	N/A	N/O	3	1.5	0	
Food separated & protected							
16	OUT			3	1.5	0	
Food-contact surfaces: cleaned & sanitized							
17	OUT			2	1	0	
Proper disposition of returned, previously served, reconditioned & unsafe food							
Potentially Hazardous Food Time/Temperature .2653							
18	OUT	N/A	X	3	1.5	0	
Proper cooking time & temperatures							
19	OUT	N/A	X	3	1.5	0	
Proper reheating procedures for hot holding							
20	OUT	N/A	X	3	1.5	0	
Proper cooling time & temperatures							
21	OUT	N/A	N/O	3	1.5	0	X
Proper hot holding temperatures							
22	OUT	N/A	N/O	3	1.5	0	
Proper cold holding temperatures							
23	OUT	N/A	N/O	3	1.5	0	
Proper date marking & disposition							
24	OUT	N/A	N/O	3	1.5	0	
Time as a Public Health Control; procedures & records							
Consumer Advisory .2653							
25	OUT	N/A		1	0.5	0	
Consumer advisory provided for raw/undercooked foods							
Highly Susceptible Populations .2653							
26	OUT	N/A		3	1.5	0	
Pasteurized foods used; prohibited foods not offered							
Chemical .2653, .2657							
27	OUT	N/A		1	0.5	0	
Food additives: approved & properly used							
28	OUT	N/A		2	1	0	
Toxic substances properly identified stored & used							
Conformance with Approved Procedures .2653, .2654, .2658							
29	OUT	N/A		2	1	0	
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan							

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
Safe Food and Water .2653, .2655, .2658							
30	OUT	N/A	X	1	0.5	0	
Pasteurized eggs used where required							
31	OUT			2	1	0	
Water and ice from approved source							
32	OUT	N/A	X	2	1	0	
Variance obtained for specialized processing methods							
Food Temperature Control .2653, .2654							
33	OUT			1	0.5	0	
Proper cooling methods used; adequate equipment for temperature control							
34	OUT	N/A	X	1	0.5	0	
Plant food properly cooked for hot holding							
35	OUT	N/A	N/O	1	0.5	0	
Approved thawing methods used							
36	OUT			1	0.5	0	
Thermometers provided & accurate							
Food Identification .2653							
37	OUT			2	1	0	
Food properly labeled: original container							
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	OUT			2	1	0	
Insects & rodents not present; no unauthorized animals							
39	OUT			2	1	0	
Contamination prevented during food preparation, storage & display							
40	OUT			1	0.5	0	
Personal cleanliness							
41	OUT			1	0.5	0	
Wiping cloths: properly used & stored							
42	OUT	N/A		1	0.5	0	
Washing fruits & vegetables							
Proper Use of Utensils .2653, .2654							
43	OUT			1	0.5	0	
In-use utensils: properly stored							
44	OUT			1	0.5	0	
Utensils, equipment & linens: properly stored, dried & handled							
45	OUT			1	0.5	0	
Single-use & single-service articles: properly stored & used							
46	OUT			1	0.5	0	
Gloves used properly							
Utensils and Equipment .2653, .2654, .2663							
47	OUT	N/A	X	1	0.5	X	
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used							
48	OUT			1	0.5	0	
Warewashing facilities: installed, maintained & used; test strips							
49	OUT	N/A	X	1	0.5	0	X
Non-food contact surfaces clean							
Physical Facilities .2654, .2655, .2656							
50	OUT	N/A		1	0.5	0	
Hot & cold water available; adequate pressure							
51	OUT			2	1	0	
Plumbing installed; proper backflow devices							
52	OUT			2	1	0	
Sewage & wastewater properly disposed							
53	OUT	N/A		1	0.5	0	
Toilet facilities: properly constructed, supplied & cleaned							
54	OUT			1	0.5	0	
Garbage & refuse properly disposed; facilities maintained							
55	OUT	N/A	X	1	0.5	0	X
Physical facilities installed, maintained & clean							
56	OUT			1	0.5	0	
Meets ventilation & lighting requirements; designated areas used							
TOTAL DEDUCTIONS:				4.5			



Comment Addendum to Food Establishment Inspection Report

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Comment Addendum Attached? ☒ Status Code: A

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

Email 1: curryfics@gmail.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
White Rice	hot holding	155.0						
Rice Pilaf	hot holding	159.0						
Mahki	hot holding	142.0						
Curry	hot holding	149.0						
Samosa	hot holding	85.0						
Samosa	reheat	192.0						
Lamb Kofta	grill cooler drawer	41.0						
Chara	walk-in cooler	38.0						
Curry	walk-in cooler	38.0						
C. Sani	dish machine	50.0						

Person in Charge (Print & Sign): Rimple First Last

Regulatory Authority (Print & Sign): Victoria First Last

Patel

Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section
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 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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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.

- 1 2-103.11 (A) - (P) Person in Charge-PF: The was no certified food protection manager in charge/samosas in hot holding measured at 85.. The person in charge shall ensure that: employees are properly maintaining the temperatures of potentially hazardous food during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures. CDI: PIC was educated on PIC duties and samosas were reheated to 192 F. *samosas were in hot holding for an hour and a half*
- 2 2-102.12 (A) Certified Food Protection Manager-C: There was no food protection manager on the shift during the inspection. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: A pan of samosas measured at 85 F. Potentially hazardous food shall be maintained at 135 and above. CDI: Per conversation with the PIC the samosas had been in hot holding for one and a half hours and were reheated to a temperature of 192 F.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-C: Replace rusting shelves throughout the facility. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed: on overhead shelving and shelves in walk-in cooler. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. *taken to half credit due to improvement from previous inspection*
- 55 6-501.12 Cleaning, Frequency and Restrictions-C: Cleaning needed on walls in establishment. Physical facilities shall be cleaned as often as necessary to keep them clean.