

Food Establishment Inspection Report

Score: 96

Establishment Name: RYAN'S

Establishment ID: 3034010371

Location Address: 719 COLISEUM DR.

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: DENNIS CARTER

Telephone: (336) 724-6132

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/26/2022 Status Code: A

Time In: 3:47 PM Time Out: 6:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 1

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	<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	
Employee Health .2652					
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
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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
Approved Source .2653, .2655					
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"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
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
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN 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"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0.5	0
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
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
Safe Food and Water .2653, .2655, .2658					
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
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
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
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
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"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	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	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
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"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

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 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: DENNIS CARTER
 Telephone: (336) 724-6132

Establishment ID: 3034010371
☒ Inspection ☐ Re-Inspection Date: 09/26/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: ryans@ryansrestaurant.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
Heavy Cream	vegetable lowboy	49.0						
Shoe String Fries	vegetable lowboy	49.0						
Steak	vegetable lowboy	45.0						
Brie	cheese drawer	40.0						
Fresh Mozzarella	cheese drawer	40.0						
Prime Rib	reach-in cooler	42.0						
Cork Screw Pasta	reach-in cooler	41.0						
She-Crab Soup	heat well	146.0						
French Onion Soup	heat well	175.0						
Basmati Rice	heat well	173.0						
Cous Cous	heat well	152.0						
Collards	walk-in cooler	40.0						
Demi	walk-in cooler	41.0						
Mushrooms	walk-in cooler	40.0						
Scalloped Potatoes	walk-in cooler	41.0						
Steamed Broccoli	walk-in cooler	41.0						
Hot Water	dish machine	173.0						
Hot Water	3-compartment sink	156.0						
Quat Sani	bottle	300.0						
Shell Stock Tag	York River, VA VA 1636 SS	000						

First
 Person in Charge (Print & Sign): Stephanie

Last
McGee

SMC

First
 Regulatory Authority (Print & Sign): Victoria

Last
Murphy

KM

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: 09/27/2022

REHS Contact Phone Number: (336) 703-3814

Authorize final report to
 be received via Email: SMC



North Carolina Department of Health & Human Services

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 • 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: RYAN'S

Establishment ID: 3034010371

Date: 09/26/2022 **Time In:** 3:47 PM **Time Out:** 6:45 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Brian Colman		Food Service	05/04/2022	05/04/2027

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.

- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-REPEAT-P: The following items measured at temperatures above 41 F: (grill lowboy cooler) heavy cream (49 F), shoe string fries (49 F), and steak (45 F), prime rib (42 F). CDI: The PIC stated that items were taken out of the walk-in cooler and placed into the unit an hour prior, the heavy cream was in the unit since 9/24/22. Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: The heavy cream was discarded and the other items were placed in the walk-in cooler. The ambient of the lowboy measured at 43 F.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking-PF: Mushrooms prepared on 9/24 per conversation with PIC were without date-marking. Packaging method as specified under § 3-502.12, and except as specified in (E) and (F) of this section, refrigerated, ready-to-eat food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5C (41F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. CDI: Education was given and PIC was allowed to date the mushrooms and keep them
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens-PF: The menu is missing the disclosure from the consumer advisory. (B) disclosure shall include:(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)"; (2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. VR: A verification is required by 10/5/22. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc disclosure example: *these items can be cooked to order*
- 28 7-204.11 Sanitizers, Criteria - Chemicals-P: A bottle of quat sanitizer measured at a concentration above 400 ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions. CDI: The PIC diluted the sanitizer to produce a concentration of 300 ppm
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment-PF: The lowboy cooler had an ambient of 43 F./The upright cooler is measuring at a temperature of 51.4 F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. VR: A verification is required by 9/27/22. Establishment is using temporary ice baths for meat until unit is repaired on 9/27/22 per PIC. Items in the upright cooler have been moved to the walk-in cooler until unit is repaired.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-C: Label bottles of condiments on the grill line. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 41 3-304.14 Wiping Cloths, Use Limitations-C: Wiping cloths were stored in a bucket of sanitizer at 0 ppm. (B) Cloths in-use for wiping counters and other equipment surfaces shall be:
(1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Replace torn gasket on drawer of reach in cooler/replace damaged lowboy cooler/End of line prep cooler has work order placed./dry storage shelves rusting/rusting base on heat well/replace bent sink frame. Equipment shall be maintained in good repair.*new lowboy units have been ordered*/4-501.12 Cutting Surfaces-C: Replace wearing cutting boards throughout establishment. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 49 4-602.13 Nonfood Contact Surfaces-C: Cleaning is needed to/on the following: floors in walk-in cooler, shelves in walk-in cooler, upright cooler, upright freezers, outside of ice cream cooler, inside oven, and on overhead shelving. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Repair peeling floor at threshold from kitchen to can wash room/repair bowed FRP panel to left of walk in cooler door/regROUT floor tiles where low in cooking area and prep area/ repaint rusted door jams throughout/replace cracked floor tiles and damaged base tile throughout establishment. Physical facilities shall be maintained in good repair./6-501.12 Cleaning, Frequency and Restrictions-C: Cleaning is needed on

walls throughout the establishment. Physical facilities shall be cleaned as often as necessary to keep them clean.

- 56 6-303.11 Intensity - Lighting-C: Lighting measured low in the following areas: (men's restroom) toilet and urinal (4 ft candles) and vanity (7 ft candles), (women's restroom) toilets (2 ft candles) and vanity (7 ft candles). The light intensity shall be: (B) At least 215 lux (20 foot candles): 3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms