

Food Establishment Inspection Report

Score: 96

Establishment Name: OLYMPIC FAMILY RESTAURANT

Establishment ID: 3034011373

Location Address: 1555 WEST MOUNTAIN STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: OLYMPIC RESTAURANT, INC.

Telephone: (336) 996-5741

☒ 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: 9:00 AM Time Out: 1:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	1	<input checked="" type="checkbox"/>	X
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	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	<input checked="" type="checkbox"/>	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"/>	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	IN	OUT	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0
20	IN	<input checked="" type="checkbox"/>	N/A/N/O	Proper cooling time & temperatures	<input checked="" type="checkbox"/>	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"/>	OUT	N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	0
24	IN	<input checked="" type="checkbox"/>	N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	<input checked="" type="checkbox"/>
Consumer Advisory .2653							
25	<input checked="" type="checkbox"/>	OUT	N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	<input checked="" type="checkbox"/>	OUT	N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/>	OUT	N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	IN	<input checked="" type="checkbox"/>	T	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.5	0
34	<input checked="" type="checkbox"/>	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN	OUT	<input checked="" type="checkbox"/>	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"/>	OUT		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"/>	OUT		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	IN	<input checked="" type="checkbox"/>	T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/>	OUT		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	IN	<input checked="" type="checkbox"/>	T	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>
56	IN	<input checked="" type="checkbox"/>	T	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>
TOTAL DEDUCTIONS:				4			



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/26/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

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
pasta	cooling overnight in WIC	45	hot water	dish machine	179			
gravy	cooling 2.5 hours	93	gravy	cooling 2 hours	52			
raw beef	WIC	37						
deli salad	WIC	39						
ham	meat prep	40						
raw chicken	meat prep	39						
sausage	cook temp	186						
hash browns	cook temp	177						
pork portions	cook temp	182						
rice	cook temp	168						
baked chicken	hot holding line	163						
potatoes	hot holding line	144						
tartar sauce	upright 2 door cooler	38						
ranch dressing	front dressing cooler	41						
milk	front undercounter cooler	38						
gravy	reheat	171						
gravy	cooling 30 minutes	102						
chlorine sanitizer	front bucket	100						
chlorine sanitizer	cook line bucket	100						
hot water	3 compartment sink	142						

First
 Person in Charge (Print & Sign): Bill

Last
 Rizos

Bill Rizos

First
 Regulatory Authority (Print & Sign): Amanda

Last
 Stevens

Amanda Stevens

REHS ID: 2543 - Stevens, Amanda

Verification Required Date:

REHS Contact Phone Number: (336) 703-3129

Authorize final report to
 be received via Email: _____



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: OLYMPIC FAMILY RESTAURANT

Establishment ID: 3034011373

Date: 09/26/2022 **Time In:** 9:00 AM **Time Out:** 1:15 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Rhonda Mabe	17935195	Food Service		05/30/2024

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) (Pf) Temperature violations observed this inspection, including cold holding and cooling. PIC shall ensure rules in the code for food safety and handling are met. CDI. PIC educated.
- 20 3-501.14 Cooling (P) Repeat violation. Large container of gravy cooling on countertop for 2.5 hours 93F. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI. Gravy reheated to 171F to re-start cooling process. Gravy 102F after 30 minutes following different cooling procedure. Cooked and cooled pasta from last night in walk in cooler 45F. Pasta discarded.
- 24 3-501.19 Time as a Public Health Control (P) (Pf) Facility has implemented TPHC procedure for items on cold holding line due to malfunctioning prep unit. Unit has been ordered, as evidenced by PIC, but will not be delivered until January 2023. TPHC procedure covers all items on the cold holding unit, however items not specifically singled out on written procedure. Time marked on board that items were brought out. CDI. PIC educated on written TPHC procedures. For future inspections, time is to be marked on board for items and labeled as to the specific items. Note: it is acceptable to label with "all cold holding line items". 0 points.
- 33 3-501.15 Cooling Methods (Pf) - Repeat violation. Gravy cooling on countertop in large, deep container. Pasta cooling in WIC overnight in tightly sealed container. CDI. Pasta discarded. Gravy reheated to re-start cooling procedure
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Non-functioning custom from prep line refrigeration not maintaining food temperatures of 41F or less. PIC furnished receipts that unit is on order and will not be shipped until January 2023. Remove metal plates under main prep line that are propping up legs to adjacent units. Note: metal plates used to level prep surface. 0 points.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) 0 points. Minor cleaning to remove dust from ceiling vent in employee restroom. Otherwise excellent cleanliness observed. Physical facilities shall be clean. Dry storage area very crowded and in need of more shelving units for canned goods and single use items due to unpredictable shipping from suppliers of late.
- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C) Employee soda and chocolate bars stored in cook line refrigeration unit among restaurant food. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.