Food Establishment Inspection Report

Establishment Name: SAL	EM ROOM THE
Location Address: 100 N MAII	N STREET
City: WINSTON SALEM	State: North Carolina
Zip: 27101 Cou	unty: 34 Forsyth
Permittee: COMPASS GROU	JP NAD
Telephone: (336) 732-2663	
	○ Re-Inspection
Wastewater System:	
Municipal/Community	On-Site System
Water Supply:	
	○ On-Site Supply

Date: 09/28/2022 Time In: 9:39 AM Category#: IV	Status Code: A Time Out: _12:00 PM
FDA Establishment Type:	Full-Service Restaurant
No. of Risk Factor/Interve	_
No. of Repeat Risk Factor/I	ntervention Violations: 0

Good Retail Practices

Establishment ID: 3034012018

Score:

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	Fo	od	bo	rne	e Illness Risk Factors and Public Health Ir	٦te	erv	er	ntion	s	
	Ris	k fa	cto	rs: (Contributing factors that increase the chance of developing foo	db	orne	illi	ness.		
	Pu	blic	Hea	lth I	Interventions: Control measures to prevent foodborne illness	or	inju	ry			
C	ò	mp	lia	nc	e Status	(OU'	Γ	CDI	R	۷R
S	upe	ervis	ion		.2652						
1	V	оит	NI/A	П	PIC Present, demonstrates knowledge, &	1		0			
Ŀ	Ĺ				performs duties	1		U			
2	×	оит	N/A		Certified Food Protection Manager	1		0			
E	mp	loye	e H	ealt		_	_				
3	L.	ο χ τ			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	×			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	ìX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic I	Practices .2652, .2653	_		_	, ,		
-	12	OUT	_		Proper eating, tasting, drinking or tobacco use	1	0.5	_			
7	X	оит			No discharge from eyes, nose, and mouth	1	0.5	0			
Pı	_		_	Cont	tamination by Hands .2652, .2653, .2655, .265	6					
8	X	оит			Hands clean & properly washed	4	2	0			
9	X	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			
Α	ppi	rove	d S	ourc	ce .2653, .2655						
11	iχ	оит		П	Food obtained from approved source	2	1	0			
12	IN	оит		Ŋ X Ó	Food received at proper temperature	2	1	0			
13	IN	о х (т			Food in good condition, safe & unadulterated	2	1	X	Х		
14	IN	оит	1)X (1	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pi	rote	ectio	n f	rom	Contamination .2653, .2654						
15	IN	о х (т	N/A	N/O	Food separated & protected	3	1.5	X	X		
16	IN	ΟХ		П	Food-contact surfaces: cleaned & sanitized	3	135	0			Х
17	M	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
P	ote	ntial	ly F	laza	rdous Food Time/Temperature .2653						
		ОUТ				3	1.5	0			
19	IN	оит	N/A	N)(O	Proper reheating procedures for hot holding	3	1.5	0			
20	IN	оит	N/A	УV	Proper cooling time & temperatures	3	1.5	_			
		о) (т			Proper hot holding temperatures	3	135	-	Х		
-	-	оит	_	-	Proper cold holding temperatures	3	1.5	_	\sqcup		
23)X	оит	N/A	N/O	Proper date marking & disposition	3	1.5	0			
24	IN	оит	ŊΆ	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
C	ons	sum	er A	dvi	· ·						
25	IN	оит	ΝX		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	igh	ly S	usc	epti	ble Populations .2653						
26	IN	оит	1)X A		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
С	her	nica	i		.2653, .2657				•		
-	_	оит	_	П	Food additives: approved & properly used	1	0.5	0			
28	X	оит	N/A	П	Toxic substances properly identified stored & used	2	1	0			
С	ont	form	anc	e w	ith Approved Procedures .2653, .2654, .2658						
	П	оит			Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
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	G	ood	Ret	all P	ractices: Preventative measures to control the addition of pa	tno	gens	, cr	nemic	ais,	
_					and physical objects into foods.	Τ	01:5	_	٥٥.		1/1
C	or	npı	ıar	ıce	Status		OUT	<u> </u>	CDI	R	VI
Sa	afe	Food	d an	d Wa	ater .2653, .2655, .2658						
30	IN	OUT	Ŋ (A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	1)X (A		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	nper	ratur	re Control .2653, .2654			_			
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A	ı)∕⁄o	Plant food properly cooked for hot holding	1	0.5	0			
35	N	OUT	N/A	1)X∕0	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0			
F	ood	Ide	ntific	catio	n .2653						
37	Ж	OUT			Food properly labeled: original container	2	1	0			
Pı	reve	entic	n o	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57		_			
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39		оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	\sim	OUT			Personal cleanliness	1	0.5	0			
		OUT		Ш	Wiping cloths: properly used & stored	1	0.5	0			
42	×	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	гор	er Us	se o	f Ute	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0		П	
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	OUT			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	×	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	OUT			Non-food contact surfaces clean	1	0.5	0			
PI	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51		оит		П	Plumbing installed; proper backflow devices	2	1	0		П	
52	M	OUT			Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	M	OUT			Physical facilities installed, maintained & clean	1	0.5	0			
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
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Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012018 Establishment Name: SALEM ROOM THE Date: 09/28/2022 Location Address: 100 N MAIN STREET X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27101 Water sample taken? Yes X No Category #: IV Email 1:jason.saunders@compass-usa.com Municipal/Community On-Site System Water Supply: Permittee: COMPASS GROUP NAD Email 2: Telephone: (336) 732-2663 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 161 White rice hot hold 38 Lettuce produce walk in cooler 36 Beans walk in cooler 34 walk in cooler Penne pasta 38 Watermelon walk in cooler 36 Broccoli walk in cooler 34 Mozzarella walk in cooler 34 Diced tomato walk in cooler 39 Lettuce arill cooler 38 Shredded cheese grill cooler 38 Chicken breast meat cooler 38 Pork meat cooler 38 Burgere meat cooler bottom 38 reach in cooler Gravv Buffalo chicken 41 display cooler hacon wran **Bucket quat** 300 kitchen (ppm) sanitizer 138 Hot water 3 compartment sink 200 Quat sanitizer 3 compartment sink (ppm) Hot water 171 warewashing dishmachine First Last Alizabet Mumin Kierfer Person in Charge (Print & Sign): Beverly Last Regulatory Authority (Print & Sign): Elizabeth Manning

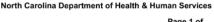
REHS ID:3136 - Manning, Elizabeth

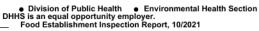
REHS Contact Phone Number: (336) 703-3135

Verification Required Date: 10/08/2022

Authorize final report to be received via Email:











Comment Addendum to Inspection Report

Establishment Name: SALEM ROOM THE Establishment ID: 3034012018

Date: 09/28/2022 Time In: 9:39 AM Time Out: 12:00 PM

Certifications							
Name	Certificate #	Туре	Issue Date	Expiration Date			
Che McDowell		Food Service		05/29/2024			
Violations	Obsecited in this report must be con	ervations and Corre		s 8-405 11 of the food code			

- 2-201.11 (A), B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) Employee health policy that was provided did not include both types of salmonella (typhi/ nontyphoidal) The permit holder shall require food employees and conditional employees to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. A food employee or conditional employee shall report the information in a manner that allows the person in charge to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms. CDI: PIC was given and updated copy of the employee health policy by REHSI.
- 13 3-101.11 Safe, Unadulterated and Honestly Presented (P) (Pf) Mold growth was present on strawberries and green and red peppers in the produce walk in cooler. Food shall be safe, unadulterated, and, honestly presented. CDI: All moldy produce was discarded during the inspection.
- 15 3-302.11 Packaged and Unpackaged Food Separation, Packaging, and Segregation (P) A open package of raw sausage was stored above bags of potato products in the grill reach in freezer. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat including other raw animal food other raw ready-to-eat foods such as fruits and vegetables. CDI: Education was given and all items were moved designated area.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) An overall cleaning is needed on the sandwich cooler unit and cleaning is needed in the basin of the cold side of the server line, and the sprayer head of the second sink. (1) Equipment food contact surfaces and utensils shall be clean to sight and touch, (2)The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations, (3) Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
 VERIFICATION IS NEEDED BY 10/08/2022. YOU MAY CONTACT LIZ MANNING AT 336-703-3135
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (REPEAT): Two pans of asian style rice in a hot holding unit measured at 115F. Potentially hazardous foods held hot must be kept at 135F or higher at all times. CDI: Rice was made 20 mins before placing in hot holding unit and was reheated to 165F.