Food Establishment Inspection Report

Establishment Name: COM	MFORT SUITES BREAKFAST	Establishment ID: 3034011743					
Location Address: 200 CAPITOL LODGING CT City: WINSTON SALEM State: North Carolina Zip: 27103 County: 34 Forsyth Permittee: JAY BHOLE LLC Telephone: (336) 774-0805		Date: 03/22/2023 Time In: 9:00 AM Category#: II FDA Establishment Type	_Status Code: A _Time Out: _10:55 AM : Fast Food Restaurant				
	Re-Inspection						
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply:		No. of Risk Factor/Intervention Violations: 3 No. of Repeat Risk Factor/Intervention Violations: 0					
Municipal/Community	On-Site Supply						

Water Su	ipply: icipal/Community On-Site Supply									NO. (OT I	of Repeat Risk Factor/Intervention Violations:	_
Risk factors: 0	e Illness Risk Factors and Public Health II Contributing factors that increase the chance of developing for Interventions: Control measures to prevent foodborne illness	odbo	rne illn		s			C	Goo	d Ret	ail I	Good Retail Practices all Practices: Preventative measures to control the addition of pathogens, chemicals and physical objects into foods.	,
Compliance Status		С	TUC	CDI	R	VR		Со	mp	oliar	nce	ce Status OUT CDI F	1
Supervision	.2652							Safe	Fo	od an	nd V	d Water .2653, .2655, .2658	İ
1 IX OUT N/A	PIC Present, demonstrates knowledge, &	1	0				30) IN	ı oı	JT I)(A	T	Pasteurized eggs used where required 1 0.5 0	Т
	performs duties	1					3	I))	(OL	JT T		Water and ice from approved source 2 1 0	T
2 NOUT N/A	Certified Food Protection Manager	1	0				3.	, IN		JT 1)(A		Variance obtained for specialized processing	Τ
Employee Healt							3	- III	• 00	'' ''×	_	methods 2 1 0	
3 IX OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1 0					00	d Te	empe	ratu	ature Control .2653, .2654	
4 IX OUT	Proper use of reporting, restriction & exclusion	3	1.5 0	_			1 [Ţ	,		Π	Proper cooling methods used; adequate	Т
	Procedures for responding to vomiting &	+	\rightarrow				3	3 194	(or	т		equipment for temperature control 1 0.5 0	
5 ју оит	diarrheal events	1	0.5 0				34	1 IN	ı oı	JT N/A	r)X(Plant food properly cooked for hot holding 1 0.5 0	t
Good Hygienic I										T N/A	N/C		Ι
6 IX OUT	Proper eating, tasting, drinking or tobacco use		0.5 0				30	3 1)	(ou	JT	L	Thermometers provided & accurate 1 0.5 0	l
7 (X) OUT	No discharge from eyes, nose, and mouth		0.5 0					00	d Id	entifi	cati	cation .2653	
	tamination by Hands .2652, .2653, .2655, .265						3	7 ()	(OL	JT		Food properly labeled: original container 2 1 0	Ι
8 ()(OUT	Hands clean & properly washed	4	2 0					rev	vent	ion o	f Fo	Food Contamination .2652, .2653, .2654, .2656, .2657	
9 X OUT N/A N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	\perp	2 0				3	3 X	(ou	JT	Γ	Insects & rodents not present; no unauthorized animals	Ī
10 IN 0XTN/A	Handwashing sinks supplied & accessible	2	X 0				↓	F	+	+	-	ariintalo	$^{+}$
Approved Source	ce .2653, .2655						3	×	(OL	JT		Contamination prevented during food preparation, storage & display 2 1 0	
11 ју оит	Food obtained from approved source		1 0				4) IN	ı ox	ſτ	⊢	Personal cleanliness 1 0.5 X	+
12 IN OUT 100			1 0						(OL		H	Wiping cloths: properly used & stored 1 0.5 0	t
13 IN OXT	Food in good condition, safe & unadulterated	2	X 0	Х					-	JT NXA		Washing fruits & vegetables 1 0.5 0	t
14 IN OUT 194 N/O	Required records available: shellstock tags, parasite destruction	2	1 0				! !-	_			_	f Utensils .2653, .2654	İ
Protection from	Contamination .2653, .2654						4:	3 🔀	(OL	JT	Π	In-use utensils: properly stored 1 0.5 0	T
15 X OUT N/AN/O	Food separated & protected	3	1.5 0	П		П	1		(ou	17		Utensils, equipment & linens: properly stored,	T
16 X OUT	Food-contact surfaces: cleaned & sanitized	3	1.5 0				1	•	ų ot	"		dried & handled 1 0.5 0	
17 X OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1 0				4	5 IN	ı ox	(T		Single-use & single-service articles: properly stored & used 1 0.5 X	
Potentially Haza	rdous Food Time/Temperature .2653						4	5 X	(OL	JT	H	Gloves used properly 1 0.5 0	t
18 IN OUT N/A Proper cooking time & temperatures		3	1.5 0				1 i—				Ea	Equipment .2653, .2654, .2663	Ť
	Proper reheating procedures for hot holding		1.5 0] -	Τ.	T				Т
	Proper cooling time & temperatures		1.5 0				4	7 100	(OL	JT		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, 1 0.5 0	
	Proper hot holding temperatures Proper cold holding temperatures		1.5 0	_				'	`			constructed & used	
	Proper date marking & disposition		1.5 0 1.5 0	_			<u>ا</u> ا			_		Warewashing facilities: installed, maintained & 1, 0,5,0	t
24 IN OUT NAN/O	Time as a Public Health Control; procedures &		1.5 0] L		(ou			used; test strips Non-food contact surfaces clean 1 0.5 0	\downarrow
	records		1.5				i 🗀		(OL				T
Consumer Advis	· ·					_	ال			I Fac			_
25 IN OUT NA	Consumer advisory provided for raw/ undercooked foods	1	0.5 0				5	אַני אוו	(or	JT N/A	-	Hot & cold water available; adequate pressure 1 0.5 0 Plumbing installed; proper backflow devices 2 1 0	+
Highly Suscepti							5	2 M	(OL	JT	H	Sewage & wastewater properly disposed 2 1 0	+
26 IN OUT NA	Pasteurized foods used; prohibited foods not offered	3	1.5 0				! ⊢	-		JT N/A		Toilet facilities: properly constructed, supplied	t
Chemical	.2653, .2657	Ш	\perp				i H	+	+	+	⊢	Garbage & refuse properly disposed: facilities	+
27 IN OUT NXA	Food additives: approved & properly used	1	0.5 0				54	1 IN	ı ox	ĮΤ		maintained 1 0.5 X X	
28 IN OXT N/A	Toxic substances properly identified stored & used		\rightarrow	Х			5	5 X	(OL	JT	Γ	Physical facilities installed, maintained & clean 1 0.5 0	I
	ith Approved Procedures .2653, .2654, .2658		17.4	1			54	5 N	(ou	JT		Meets ventilation & lighting requirements;	Γ
29 IN OUT NX	Compliance with variance, specialized process,		1 0				1 🖺		, ,,	"		designated areas used 1 0.5 0	L
29 IN OUT INA	reduced oxygen packaging criteria or HACCP plan	2	1 0				TOTAL DEDUCTIONS: 2.5						





Score: 97.5

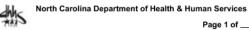
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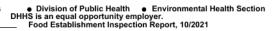
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011743 Establishment Name: COMFORT SUITES BREAKFAST Location Address: 200 CAPITOL LODGING CT Date: 03/22/2023 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:csnc16@gmail.com Water Supply: Municipal/Community On-Site System Permittee: JAY BHOLE LLC Email 2: Telephone: (336) 774-0805 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 123 cooling @ 9:21 eggs 86 cooling @ 9:45 eggs 135 sausage patty cooling @ 9:21 91 cooling @ 9:45 sausage patty 148 sausage gravy serving line 40 1 door egg 38 sausage counter top 38 1 door milk 35 milk dispenser **First** Last Person in Charge (Print & Sign): Last Regulatory Authority (Print & Sign): Cierra Elledge

REHS ID:2760 - Elledge, Cierra
REHS Contact Phone Number:

Verification Required Date:

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: COMFORT SUITES BREAKFAST Establishment ID: 3034011743

Date: 03/22/2023 Time In: 9:00 AM Time Out: 10:55 AM

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.

- 5-202.12 Handwashing Sink, Installation. At beginning of inspection hand sink temperature measures at 82F. Water temp did raise to 93F by end of inspection. A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 100F through a mixing valve or combination faucet.
- 13 3-202.15 Package Integrity (Pf) Observed 2 dented cans of sausage gravy on counter for use next day. FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. CDI- dented cans were set to the side to be discarded/replaced
- 28 7-201.11 Separation Storage (P) Observed one spray bottle of grout cleaner stored above prep surface with clean linens. POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES by: Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. CDI- item was relocated to be compliant with proper chemical storage
- 35 3-501.13 Thawing (Pf) Observed sausage patties stored on top of microwave thawing. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI- sausage was still below 41F and was placed in refrigeration. Food employee was educated on proper thawing methods.
- 40 2-402.11 Effectiveness Hair Restraints (C) Observed food employee with no proper hair restraint. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 45 4-903.11(A) Observed cups for juice and waffle mixes stacked higher than storage containers protective lip. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C) Observed dumpster beginning to rust out at the bottom. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.