

Food Establishment Inspection Report

Score: 92.5

Establishment Name: MAGNOLIA BISTRO

Establishment ID: 3034012855

Location Address: 5790 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: SUPERHOST HOSPITALITY

Telephone: (336) 767-9595

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/23/2023 Status Code: A

Time In: 9:40 AM Time Out: 11:35 AM

Category#: IV

FDA Establishment Type:

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 5

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	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	IN	OUT	N/A	Certified Food Protection Manager	1	X	X
Employee Health .2652							
3	X	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	X	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0
5	X	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653							
6	IN	OUT		Proper eating, tasting, drinking or tobacco use	1	X	0
7	X	OUT		No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	X	OUT		Hands clean & properly washed	4	2	0
9	X	OUT	N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN	OUT	N/A	Handwashing sinks supplied & accessible	2	X	0
Approved Source .2653, .2655							
11	X	OUT		Food obtained from approved source	2	1	0
12	IN	OUT	X	Food received at proper temperature	2	1	0
13	X	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	N/A	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	IN	OUT	N/A	Food separated & protected	3	X	0
16	IN	OUT		Food-contact surfaces: cleaned & sanitized	3	X	0
17	X	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
18	IN	OUT	N/A	Proper cooking time & temperatures	3	1.5	0
19	IN	OUT	N/A	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	N/A	Proper cooling time & temperatures	3	1.5	0
21	X	OUT	N/A	Proper hot holding temperatures	3	1.5	0
22	X	OUT	N/A	Proper cold holding temperatures	3	1.5	0
23	IN	OUT	N/A	Proper date marking & disposition	3	X	0
24	IN	OUT	N/A	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	IN	OUT	X	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	X	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	X	Food additives: approved & properly used	1	0.5	0
28	X	OUT	N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	X	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	X	Pasteurized eggs used where required	1	0.5	0
31	X	OUT		Water and ice from approved source	2	1	0
32	IN	OUT	X	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	X	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN	OUT	N/A	Approved thawing methods used	1	0.5	0
36	X	OUT		Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	X	OUT		Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	X	OUT		Insects & rodents not present; no unauthorized animals	2	1	0
39	X	OUT		Contamination prevented during food preparation, storage & display	2	1	0
40	X	OUT		Personal cleanliness	1	0.5	0
41	X	OUT		Wiping cloths: properly used & stored	1	0.5	0
42	IN	OUT	N/A	Washing fruits & vegetables	1	0.5	X
Proper Use of Utensils .2653, .2654							
43	X	OUT		In-use utensils: properly stored	1	0.5	0
44	IN	OUT	X	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	IN	OUT	X	Single-use & single-service articles: properly stored & used	1	0.5	X
46	X	OUT		Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	IN	OUT	X	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	IN	OUT	X	Warewashing facilities: installed, maintained & used; test strips	1	X	0
49	X	OUT		Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656							
50	X	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN	OUT	X	Plumbing installed; proper backflow devices	2	1	X
52	X	OUT		Sewage & wastewater properly disposed	2	1	0
53	X	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	X	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN	OUT	X	Physical facilities installed, maintained & clean	1	0.5	X
56	X	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:				7.5			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAGNOLIA BISTRO

Location Address: 5790 UNIVERSITY PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: SUPERHOST HOSPITALITY

Telephone: (336) 767-9595

Establishment ID: 3034012855

☒ Inspection ☐ Re-Inspection Date: 03/23/2023

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: adele.martin@HILTON.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
honey dew	buffet line	38						
scrambled egg	buffet line	170						
potatoes	buffet line	140						
grits	buffet line	155						
cantaloupe	walk-in cooler	39						
honey dew	walk-in cooler	38						
ham	sandwich cooler	39						
tomato	sandwich cooler	40						
crab cake	upright cooler	39						
green beans	upright cooler	38						
mac and cheese	upright cooler	38						

Person in Charge (Print & Sign): Adele

Regulatory Authority (Print & Sign): Andrew

Last
Martin

Last
Lee

[Signature]

[Signature] REUS

REHS ID: 2544 - Lee, Andrew

REHS Contact Phone Number: (980) 201-0602

Verification Required Date: 03/24/2023

Authorize final report to
be received via Email: *[Signature]*



North Carolina Department of Health & Human Services

Page 1 of _____

• 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: MAGNOLIA BISTRO

Establishment ID: 3034012855

Date: 03/23/2023 **Time In:** 9:40 AM **Time Out:** 11:35 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.

- 1 2-101.11 PIC shall be present during all hours of operation. PF No manager present during inspection. A person in charge shall be present during all hours of operation to oversee food preparation. Employee quizzed on basic food safety rules and she did not know them (cold holding, hot holding, final cook temperature of raw chicken). CDI - Maintenance man and employee educated on PIC requirement.
- 2 2-102.12 (A) Certified Food Protection Manager (C) No employee present with ANSI food protection manager certification. At least 1 employee with active ANSI food protection manager certification shall be present during all hours of operation. REPEAT. 0 pts.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) 1 employee drink observed on prep table in kitchen. Do not store employee drinks where they can potentially contaminate food. Store in a separate area, such as a low shelf. REPEAT
- 10 6-301.12 Hand Drying Provision (Pf) No paper towels at hand washing sink. CDI - Maintenance man refilled dispenser. REPEAT
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw bacon stored above mashed potatoes on speed rack in walk-in cooler. Raw sausage stored above chili and other ready-to-eat foods in upright cooler. Do not store raw animal foods above ready-to-eat foods. CDI - Food storage order corrected during inspection. REPEAT
- 16 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures (Pf) Dish machine only reaching 156F on EHS thermometer. Establishment must manually wash at 3-compartment sink until dish machine is repaired. VR - Verification required within 3 days that dish machine has been repaired. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Deli slicer had meat residue behind blade. Clean food-contact equipment and utensils to sight and touch. CDI - Deli slicer taken to ware washing area.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Chicken in walk-in cooler was prepared on 3-11 and had not yet been discarded. Turkey in sandwich cooler was opened on 3-13 and had not yet been discarded. TCS ready-to-eat foods must be used or discarded within 7 days of preparation/opening commercial package, with day 1 being the date of prep/open. CDI - Both items discarded by maintenance man. REPEAT
- 42 3-302.15 Washing Fruits and Vegetables (C) Apples on buffet line still had stickers on them. Wash fruits and vegetables thoroughly before use. Remove stickers during wash process. 0 pts.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Chafing dishes and large containers stored on floor in extra storage room. Store all food-contact equipment and utensils at least 6 inches off the floor. 0 pts.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Boxes of disposable items stored on floor in extra storage room. Establishment needs to acquire more shelves so items can be stored off the floor. 0 pts.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Ice building up on door of walk-in freezer. Repair so ice doesn't build up on door. 0 pts.
- 48 4-302.14 A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. No quat test strips at establishment. VR - Verification required within 10 days that establishment has acquired quat test strips. // 4-204.115 Warewashing Machines, Temperature Measuring Devices (Pf) Final rinse gauge is not functioning. VR - Verification required within 10 days that gauge is repaired.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. Leak under 3-compartment sink. CDI - Maintenance man fixed leak during inspection. 0 pts.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Clean wall behind dish machine. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. 0 pts.