

Food Establishment Inspection Report

Score: 92

Establishment Name: TWIN PEAKS

Establishment ID: 3034011762

Location Address: 1915 HAMPTON INN COURT

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: LA CIMA RESTAURANTS LLC

Telephone: (336) 306-9183

☒ 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: 1:35 PM Time Out: 3:40 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 3

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"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	X	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	X	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> 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"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	X
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	X
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"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	X
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 <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
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	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					8



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TWIN PEAKS
 Location Address: 1915 HAMPTON INN COURT
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: LA CIMA RESTAURANTS LLC
 Telephone: (336) 306-9183

Establishment ID: 3034011762
☒ Inspection ☐ Re-Inspection Date: 03/23/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: gmwinstonsalem@lacimallc.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
pot roast	walk-in cooler	38	garlic parsley butter grill rail		77			
cooked onions	walk-in cooler	39	cooked mushrooms	drawer cooler	50			
cooked mushrooms	walk-in cooler	38	cooked onions	drawer cooler	47			
beer wash	breeding cooler	56	raw hamburger	drawer cooler	39			
buttermilk	breeding cooler	41	hamburger	final cook	175			
raw chicken	breeding cooler	39	ranch	salad cooler	51			
ribs	breeding cooler	39	blue cheese dressing	salad cooler	40			
boiled egg	sandwich cooler	40	pico	salad cooler	39			
meatball	sandwich cooler	47	marinara	reheat	118			
blue cheese	sandwich cooler	39	pot roast	reheat	125			
pico	sandwich cooler	39	mashed potatoes	reheat	105			
lettuce	sandwich cooler	40	pot roast	reheat	160			
pork	steam table	177						
pot roast	steam table	175						
green chicken chili sauce	steam table	155						
chili	steam table	166						
taco meat	steam table	149						
brown gravy	steam table	171						
queso	steam table	159						
chipotle butter	grill rail	77						

First
Person in Charge (Print & Sign): Jessica

Last
Curry

Jessica Curry

First
Regulatory Authority (Print & Sign): Andrew

Last
Lee

Ch Lee REUS

REHS ID: 2544 - Lee, Andrew

Verification Required Date:

REHS Contact Phone Number: (980) 201-0602

Authorize final report to
be received via Email:

AL



North Carolina Department of Health & Human Services

Page 1 of _____
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: TWIN PEAKS

Establishment ID: 3034011762

Date: 03/23/2023 **Time In:** 1:35 PM **Time Out:** 3:40 PM

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.

- 8 2-301.14 When to Wash (P) 1 employee observed using cell phone and then donned gloves. Same employee also handled raw hamburger and then discarded gloves and donned new gloves and retrieved serving board without washing hands in between. Employees must wash hands after engaging in activities that contaminate the hands. Employees must also wash hands when switching from handling raw animal foods to handling ready-to-eat foods or clean utensils. CDI - Employee instructed to wash hands both times and he did so correctly.
- 10 6-301.12 Hand Drying Provision (Pf) No paper towels at hand washing sink at server station. Hand washing sinks shall be equipped with paper towels for employee hand washing. CDI - PIC refilled dispenser. 0 pts.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Most plates and pans on clean dish shelf have visible food debris on them. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Soiled utensils taken to dish machine to be re-washed. Ensure employees are changing water in machine often enough so it works properly. REPEAT
- 19 3-403.11 Reheating for Hot Holding (P) Marinara, pot roast, and mashed potatoes measured 118-155F after reheating for 2 hours. TCS foods must be reheated to at least 165F within 2 hours prior to hot holding. Use equipment designed to rapidly reheat food. CDI - Items discarded. REPEAT
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Ranch in salad cooler measured 51F. Beer wash with pasteurized eggs measured 56F in breading cooler. Meatballs in sandwich cooler measured 47F. Cooked mushrooms and cooked onions measured 47-50F in drawer cooler below grill. Also, chipotle butter and garlic parsley butter are not held under time or temperature control. Both are made with unsalted butter. Establishment needs to use time as a public health control, or keep butter below 41F. CDI - Butters discarded and PIC sent TPHC form to fill out. Other warm TCS foods were moved to walk-in cooler or freezer to rapidly cool them down. Improvement from last inspection so reduced to half credit. REPEAT
- 40 2-303.11 Prohibition - Jewelry (C) // 2-402.11 Effectiveness - Hair Restraints (C) 1 food employee was preparing food in kitchen with watch on wrist and with no hair restraint. Food employees shall wear a hair restraint, such as a hat or hair net. Food employees shall also not wear jewelry on their hands or wrists. 0 pts.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Wet wiping cloths observed in prep sink. Wet wiping cloths shall be stored in sanitizer solution when in between uses. 0 pts.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Knives were being stored in the space between 2 prep tables. Only store utensils in the food with the handle extended out of the top of the food, on clean surfaces or in clean containers, or in water above 135F. 0 pts.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Leaking ice in reach-in freezer. Sandwich cooler and freezer are missing wheels and are being propped up with trays under both. Replace missing wheels and repair reach-in freezer so it does not leak ice. // 4-501.12 Cutting Surfaces (C) Cutting board attached to steam table has deep scoring marks and is no longer smooth and easily cleanable. Resurface or replace cutting board. 0 pts.