Food Establishment Inspection Report

Score: 96.5

Establishment Name: BERNARDIN'S
Location Address: 901 W FOURTH STREET
City: WINSTON SALEM   State: NC
Zip: 27101   County: 34 Forsyth
Permittee: BERNARDINS INC.
Telephone: (336) 725-6666

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

Establishment ID: 3034012016
☒ Inspection ☐ Re-Inspection
Date: 09 / 15 / 2020   Status Code: A
Time In: 03 : 55 ○am ⊗pm   Time Out: 06 : 35 ○am ⊗pm
Total Time: 2 hrs 40 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 3
No. of Repeat Risk Factor/Intervention Violations: _____

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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Supervision					**.2652**						
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					**.2652**						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					**.2652, .2653**						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					**.2652, .2653, .2655, .2656**						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source					**.2653, .2655**						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☒	☐	☐	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					**.2653, .2654**						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☒	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food Time/Temperature					**.2653**						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐		☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒	0	☒	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3	1.5	☒	☒	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					**.2653**						
23	☒	☐	☐		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					**.2653**						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					**.2653, .2657**						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐			Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					**.2653, .2654, .2658**						
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing 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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Safe Food and Water					**.2653, .2655, .2658**						
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					**.2653, .2654**						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☒	☐		☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐		☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					**.2653**						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					**.2652, .2653, .2654, .2656, .2657**						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					**.2653, .2654**						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	☒	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					**.2653, .2654, .2663**						
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
Physical Facilities					**.2654, .2655, .2656**						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☒	
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 3.5

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CR Off
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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012016

Location Address: 901 W FOURTH STREET

☒ Inspection ☐ Re-Inspection Date: 09/15/2020

City: WINSTON SALEM   State: NC

Comment Addendum Attached? ☐   Status Code: A

County: 34 Forsyth   Zip: 27101

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

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

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

Email 1: info@bernardinsfinedining.com

Permittee: BERNARDINS INC.

Email 2:

Telephone: (336) 725-6666

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	M. Sablich 8-6-23	00	Clam chow.	Reheat	177			
Hot water	3 comp sink	140	Kimichi	Salad make unit	34			
Chlorine sani.	Dishmachine - ppm	50	Slice tom.	Salad make unit	35			
Leeks	sauté make unit	45	Ckn soup	Final	198			
Cook. red ca.	sauté make unit	49	Clam chow.	Walk-in cooler	40			
Mashed	upright cooler	41						
Mango salsa	Grill make unit	40						
Rice cakes	Grill make unit	41						

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.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Strainer, mixing bowls. containers with knives and other utensils, sheet pans, plates, one bowl, and container for bread all with food debris. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All cleaned and sanitized.

✓ Spell

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods measured above 41F in sauté make unit: two containers of cooked mushrooms (43-45F), zip bag of rice (48F) cooked red cabbage (49F) and container of cut leeks (45F). Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. Ambient air of unit 48F. CDI: All voluntarily discarded.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF One container of anchovies lacking date label. / One pan of rice cakes with rice prepared (9-14) with today's date (9-15) due to ingredients added today. Use date of first prepared ingredients as day 1. Ready-to-eat, potentially hazardous food shall be marked with a date of prep or a date of discard. CDI: Anchovies voluntarily discarded. / Rice cakes dated with date of preparation of 9-14.

Lock Text ○

Person in Charge (Print & Sign):   *First* TERRY   *Last* LEE

Signature on file.

Regulatory Authority (Print & Sign):   *First*   *Last*

Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 5 7

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42   4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Employees taking container with clean plates an utensils and tray of clean glasses to store outside until needed for table setting on patio. Maintain all clean equipment and utensils inside establishment until needed. Cleaned equipment and utensils shall be stored: 1) in a clean, dry location; 2) where they are not exposed to splash, dust, or other contamination, and 3) at least 6 inches above the floor.

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat. (1/2 credit taken due to improvements) Continue repairing ceilings where light fixtures have been replaced. / Continue wall repair where damaged. / Floor at bar is damaged. Physical facilities shall be maintained cleanable and in good repair.

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