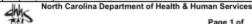
Food Establishment Inspection Report Score: 97 Establishment Name: ZOE'S FAMILY RESTAURANT II Establishment ID: 3034012670 Location Address: 3060 TRENWEST DR. Date: 09/22/2020 City: WINSTON SALEM Status Code: A State: NC Time In: 1:20 PM Time Out: 3:20 PM County: 34 Forsyth Zip: 27103 Total Time: 2 hrs 0 min Permittee: ZOE'S FAMILY RESTAURANT II, LLC Category #: IV Telephone: (336) 842-5000 FDA Establishment Type: Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 2 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties ماماماق 28 🖂 🖂 🖂 Pasteurized eggs used where required Employee Health .2652 200 -29 🖾 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🗆 🛛 Proper eating, tasting, drinking, or tobacco use 32 Plant food properly cooked for hot holding 5 X Ιп No discharge from eyes, nose or mouth 33 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- \boxtimes 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 o o o Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🔲 🛛 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils 41 🛛 🗀 In-use utensils: properly stored 14 🛛 3150 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛 \Box reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ □ X Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & 3150 - -46 🛛 🗆 ☐ ☐ Proper cold holding temperatures 3130 - -|47| ⊠ | □ Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 49 XI 🗆 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 50 🛛 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653 ..2657 25 Food additives: approved & properly used 53 🖾 🗆 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; 26 🛛 🗀 Toxic substances properly identified stored, & used 54 🛛 🗀 designated areas used Conformance with Approved Procedures 2653 2654 2658



27 🗆 🗆 🖾



Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZOE'S FAMILY RESTAURANT II		Establishment ID: 3034012670				
Location Address: 3060 TRENWEST DR.		X Inspection	Re-Inspection	Date: 09/22/2020		
City: WINSTON SALEM	State: NC	Comment Adden	dum Attached?	Status Code: A		
County: 34 Forsyth Zip: 271	03	Water sample tak	en? Yes X No	Category #: IV		
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System Permittee: ZOE'S FAMILY RESTAURANT II, LLC		Email 1: a19john66@yahoo.com				
		Email 2:				
Permittee: ZOE'S FAMILY RESTAURANT II, LLC Telephone: (336) 842-5000		Email 3:				

Effective January 1, 2019 Cold Holding is now 41 degrees or less											
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp			
tenderloin	fryer cooler	41	ham	make unit	40	chlorine	master batch	100			
pasta	pasta cooler	40	tky	make unit	39	water	3 comp	134			
slaw	pasta cooler	40	tomato	make unit	40	final rinse	dish machine	172			
meat sauce	hot hold	158	tomato	make unit	40	potato	at 1:49	64			
mac&chz	hot hold	156	corned beef	make unit	40	potato	at 2:18	60			
mash pot	hot hold	151	milk	service cooler	41	chicken	at 1:48	68			
corn	hot cabinet	151	pasta	2 door unit	38	chicken	at 2:18	60			
potato	hot cabinet	153	peppers/onions	2 door unit	39						

First Person in Charge (Print & Sign): John

Vlahos

First

Regulatory Authority (Print & Sign): Nora

Last

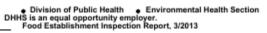
Last

Sykes

Verification Required Date:











REHS ID: 2664 - Sykes, Nora

Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZOE'S FAMILY RESTAURANT II Establishment ID: 3034012670

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco C- Employee drink with no lid on shelf above cleaned dishes. An employee shall drink, eat, and smoke in designated areas only so that contamination of clean linens, utensils, single service articles, and food may not occur. CDI-Drink discarded by PIC.
- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation P- REPEAT- (Improvement in this area)- Flat of raw shell eggs sitting on top of pans of ready to eat foods (pasta/slaw, etc) in small make unit to left of steam table. Food shall be protected from cross contamination by separating raw animal food during storage, preparation, holding, and display from: raw and cooked ready to eat foods. CDI-Eggs moved to a more suitable location. // 3-304.15 (A) Gloves, Use Limitation P-REPEAT- Food employee wearing gloves touched mask and then made salad. Food employee wearing gloves went outside and came back inside
 - REPEAT- Food employee wearing gloves touched mask and then made salad. Food employee wearing gloves went outside and came back inside wearing same gloves and started to work with food. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI- Salad discarded, education, gloves removed and hands washed in both instances.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C- Ice accumulation on pipes and from behind fan box in walk in freezer with food underneath. Will drip onto food during defrost mode. Food shall be protected from splash, dust, and other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- Assess freezer for adjustment/repair to remedy the icicles forming from pipes/fan unit.