Food Establishment Inspection Report

Score: 91.5

Establishment Name: LONGHORN STEAKHOUSE
Establishment ID: 3034011425

Location Address: 955 HANES MALL BLVD
[X] Inspection [ ] Re-Inspection

City: WINSTON SALEM   State: NC
Date: 02/15/2021   Status Code: A

Zip: 27103   County: 34 Forsyth
Time In: 10:30 AM   Time Out: 1:39 PM

Permittee: RARE HOSPITALITY INC
Total Time: 3 hrs 9 min

Telephone: (336) 760-1700
Category #: IV

Wastewater System: [X] Municipal/Community [ ] On-Site System
FDA Establishment Type: Full-Service Restaurant

Water Supply: [X] Municipal/Community [ ] On-Site Supply
No. of Risk Factor/Intervention Violations: 4
No. of Repeat Risk Factor/Intervention Violations: 1

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

Total Deductions: 8.5

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Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM   State: NC

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Telephone: (336) 760-1700

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[X] Inspection [ ] Re-Inspection   Date: 02/15/2021

Comment Addendum Attached? [X]   Status Code: A

Water sample taken? [ ] Yes [x] No   Category #: IV

Email 1: juhls@loho.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
Mozzarella	fry unit	41						
Tomatoes	salad unit	38						
Mushrooms	hot holding	176						
Onions	hot holding	163						
Rice Pilaf	hot holding	171						
Mashed Potatoes	hot holding	95						
Lettuce	sandwich station	41						
Spring Mix	walk-in cooler	41						
Tomatoes	walk-in cooler	40						
Hot Water	3-compartment sink	139						
Quat Sani	3-compartment sink	200						
C. Sani	dish machine	000						
Serv Safe	Mabel Spillman 3-5-24	000						

Person in Charge (Print & Sign): First: Denise Last: Spillman

Regulatory Authority (Print & Sign): First: Victoria Last: Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: 02/17/2021

REHS Contact Phone Number: (336) 703-3814

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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.

6   2-301.14 When to Wash - P: PIC touched the trash can and proceeded to place tongs and aluminum foil on top of and in the pan with chicken. Food employees shall clean their hands and exposed portions of their arms immediately after engaging in activities that contaminate hands. CDI: PIC washed hands appropriately before returning to task

8   5-202.12 Handwashing Sinks, Installation - PF: All handwashing sinks in the kitchen area and in the restrooms were only capable of reaching a temperature of 55 F. A handwashing sink shall be equipped to provide water at a temperature of at least 100 F through a mixing valve or combination faucet. VR: A verification is needed by 02/17/21. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-REPEAT- P: 35 plates were stored soiled in the clean dish area. Food-contact surfaces shall clean to sight and touch. CDI: Employees removed all dishes from serving line, took them to the mechanical warewashing area and cleaned them.

19   3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: A container of mashed potatoes measured at temperatures between 95 F-105 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: The item was in hot holding for less than 2 hours and an employee reheated items to 202 F. *left a zero due to other items being in compliance*

41   3-304.12 In-Use Utensils, Between-Use Storage - C: Utensils were stored in standing water in a well. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes.

45   4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C:Shelves are rusting in the protein cooler and in the glass coolers at the bar. Equipment shall be maintained in good repair.

47   4-602.13 Nonfood Contact Surfaces -REPEAT- C: Cleaning is needed to/on the following: upright freezer, salad cooler, protein cooler, oven, overhead broiler, all microwaves, alcohol cooler, freezer floor, walk-in cooler walls and ceilings, shelves in walk-in cooler, and shelves in dry storage area. Nonfood-contact surfaces of equipment shall be free of accumulation of dust, dirt, food, residue, and other debris.

52   5-501.113 Covering Receptacles - C: The lid of the outside recyclable was open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered.

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods-REPEAT- C: Regrout in between tiles throughout the kitchen area. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT - C: Cleaning needed on walls throughout the facility. Physical facilities shall be cleaned as often as necessary to keep them clean. *Item taken to half credit due to improvements and repairs made since previous inspection*