

Food Establishment Inspection Report

Score: 92.5

Establishment Name: CARVING BOARD, THE

Establishment ID: 3034011519

Location Address: 318 SOUTH STRATFORD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05/05/2021

Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 10:24 AM

Time Out: 1:53 PM

Permittee: THE CARVING BOARD INC

Total Time: 3 hrs 29 min

Telephone: (336) 748-9118

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 3

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. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.3	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.3	0			
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>		45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>		46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.3	0		<input checked="" type="checkbox"/>	
Potentially Hazardous Food Time/Temperature .2653										Compliance with Approved Procedures .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			Total Deductions: 7.5										
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>												
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
Consumer Advisory .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CARVING BOARD, THE
 Location Address: 318 SOUTH STRATFORD
 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: THE CARVING BOARD INC
 Telephone: (336) 748-9118

Establishment ID: 3034011519
☒ Inspection ☐ Re-Inspection Date: 05/05/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1:
 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
Chicken Breast	final cook	207	Hot Water	3-compartment sink	168			
Navy Bean Soup	reheat	177	Hot Water	3-compartment sink	168			
Lettuce	make-unit	41	Quat Sani	3-compartment sink	200			
Tomatoes	make-unit	44	Serv Safe	Anita Wright 10-1-23	000			
Roast Beef	reach-in cooler	40						
Turkey	reach-in cooler	40						
Spinach	reach-in cooler	39						
Chicken Breast	display case	41						
Tuna Salad	display case	40						
Chicken Salad	display case	41						
Spicy Noodle	display case	40						
Potato Salad	display case	39						
Salmon Salad	display case	40						
Vichyssoise Soup	display case	40						
Chicken Poblano Soup	hot holding	143						
Tomato Basil Soup	display case	173						
Turkey Broth	walk-in cooler	41						
Turkey Breast	walk-in cooler	39						
Chicken Breast	walk-in cooler	37						
Chicken Salad	walk-in cooler	41						

Person in Charge (Print & Sign): *First* *Last*
 Alfonso *Mata*
First *Last*
 Regulatory Authority (Print & Sign): *First* *Last*
 Victoria *Murphy*

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: A pack of chicken was stored on top of a pack of packaged corned beef in the walk-in cooler. Food shall be protected from cross contamination by separating raw animal foods from each other by arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: PIC rearranged items to proper storage area.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: The following items were stored soiled in the clean dish area: 7 plastic pans, 3 metal pans, 1 can opener, and 1 grater. Food-contact surfaces shall be clean to sight and touch. CDI: An employee rewashed all items
- 18 3-501.14 Cooling-REPEAT - P: Per conversation with PIC, a pan of potatoes placed in the walk-in cooler measured at 110 F at 9:00 a.m. The potatoes measured at temperatures between 75 F-85 F at 11:29 a.m. Cooked potentially hazardous food shall be cooled within 2 hours from 135 F to 70 F and within a total of 6 hours from 135 F to 41 F or less. CDI: After education, the PIC discarded items.
- 31 3-501.15 Cooling Methods - PF: Per conversation with PIC, a pan of potatoes placed in the walk-in cooler measured at 110 F at 9:00 a.m. The potatoes measured at temperatures between 75 F-85 F at 11:29 a.m. /The following items were placed in the display and make units without being cooled to 41 F, green beans (45 F), asparagus (45 F), coleslaw (42 F-43 F), tomatoes (44 F-45 F), orzo (45 F), roasted potatoes (44 F), basmati rice (45), linguine (47 F), turkey (44 F), roast beef (47 F), corned beef (44 F) . Cooling shall be accomplished by: placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient or other effective methods./When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer through container walls. CDI: The potatoes were discarded. All other items were placed in the walk-in refrigeration units and brought to temperatures of 40 F and below before being placed back into the display case. The display case ambient measured at 38 F.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Cover lemons at drink station./Cover baskets of bread above make-unit. Food shall be protected from contamination by storing the food where it is not exposed to splash, dust, or other contamination
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF: The test strips for the sanitizing solution were damaged and unable to be used. A test kit or other device that accurately measures the concentration in MG/L of sanitizing solutions shall be provided. CDI: An employee brought new test strips to the establishment before the end of the inspection.
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Cleaning is needed to/on the following: make-unit, reach-in cooler, inside and outside of the display case, shelves in the dry storage area, knife case, ice machine filter, shelves in walk-in freezer, floors of walk-in freezer, ovens, microwaves, and cabinets under soup station. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 52 5-501.113 Covering Receptacles - C: The door of the outside compactor 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 - C: Repaint steps at back exit. Physical facilities shall be maintained in good repair./6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Thorough cleaning is needed on floors, ceilings, and walls throughout the facility. Physical facilities shall be cleaned as often as necessary to keep them clean
- 54 6-303.11 Intensity-Lighting - C REPEAT: Lighting measured low in the following areas: men's hand washing sink and urinal at 13 foot candles and in walk-in freezer at 4 foot candles. Increase lighting intensity to meet at least 20 foot candles at plumbing fixtures, and 10 foot candles in walk-in refrigeration. *All other lighting from last inspection has been corrected.*