# Food Establishment Inspection Report

Establishment Name: BROWN AND DOUGLAS REC CENTER	Establishment ID: 3034090013						
Location Address: 4725 INDIANA AVE							
City: WINSTON SALEM State: North Carolina	D-4 11/21/2022 Ot-4 0 4 A						
Zip: 27105 County: 34 Forsyth	Date: 11/21/2022 Status Code: A						
Permittee: SENIOR SERVICES, INC.	Time In: 11:00 AM Time Out:11:50 AM						
Telephone: (336) 661-4987	Category#: IV						
	FDA Establishment Type: Fast Food Restaurant						
⊗ Inspection ○ Re-Inspection							
Wastewater System:	No. of Biol: Foster/Interreption \/iplationer.						
🖄 Municipal/Community 🛛 🔿 On-Site System	No. of Risk Factor/Intervention Violations: 0						
Water Supply:	No. of Repeat Risk Factor/Intervention Violations: 0						
Municipal/Community On-Site Supply							
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.						
Compliance Status OUT CDI R VR	Compliance Status OUT CDI R VR						
Supervision .2652	Safe Food and Water .2653, .2655, .2658						
1 Noutivia PIC Present, demonstrates knowledge, & 1 0	30 IN OUT KA Pasteurized eggs used where required 1 0.5 0						
Provide the second seco	31 X OUT Water and ice from approved source 2 1 0						
	32 IN OUT XA Variance obtained for specialized processing 2 1 0						
Employee Health .2652							
knowledge, responsibilities & reporting	Food Temperature Control .2653, .2654						
4 Xour     Proper use of reporting, restriction & exclusion     3 1.5 0       r     Xour     Procedures for responding to vomiting & control of the second sec	33 ⋈ out Proper cooling methods used; adequate equipment for temperature control 1 0.5 0						
5 Kout Procedures for responding to vomiting & 1 0.5 0	<b>34</b> IN OUT XA N/O Plant food properly cooked for hot holding 1 0.5 0						
Good Hygienic Practices .2652, .2653	35 IN OUT XA N/O Approved thawing methods used 1 0.5 0						
6 Xout     Proper eating, tasting, drinking or tobacco use 1 0.5 0       7 Xout     No discharge from eyes, nose, and mouth 1 0.5 0	36 X out Thermometers provided & accurate 1 0.5 0						
	Food Identification .2653						
8         Out         Hands clean & properly washed         4         2         0	Preventing Contamination by Hands .2652, .2653, .2655, .2656 37 🕅 out Food properly labeled: original container 2 1 0						
No have hand contact with PTE foods or pre-							
	Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
approved alternate procedure properly followed 4 2 0	38 b out Insects & rodents not present; no unauthorized						
9       001       NANO approved alternate procedure properly followed       4       2       0         10       10       10       10       10       10       10	38 ⋈ out     Insects & rodents not present; no unauthorized animals     2     1     0						
9       OUT NANYO approved alternate procedure properly followed       4       2       0         10       M OUT N/A       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655	38 b out Insects & rodents not present; no unauthorized						
9       Non-Nakyo approved alternate procedure properly foliowed       4       2       0         10       Non-Nakyo approved alternate procedure properly foliowed       2       1       0         Approved Source       .2653, .2655       .2653       .2653         11       Yout       Food obtained from approved source       2       1       0	38 № ουτ     Insects & rodents not present; no unauthorized animals     2     1     0       39 № ουτ     Contamination prevented during food preparation, storage & display     2     1     0       40 № ουτ     Personal cleanliness     1     0.5     0						
9       X 001 NVANO approved alternate procedure properly followed       4       2       0         10       X 0ut NVA       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655         11       X out       Food obtained from approved source       2       1       0         12       X out       No       Food received at proper temperature       2       1       0	38 № ουτ       Insects & rodents not present; no unauthorized animals       2       1       0         39 № ουτ       Contamination prevented during food preparation, storage & display       2       1       0          40 № ουτ       Personal cleanliness       1       0.5       0          41 № ουτ       Wiping cloths: properly used & stored       1       0.5       0						
9       Normative approved alternate procedure properly followed       4       2       0         10       Outrivia       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655         11       Youtrivia       Food obtained from approved source       2       1       0         12       Youtrivia       Food obtained from approved source       2       1       0         13       Youtrivia       Food in good condition, safe & unadulterated       2       1       0         14       In pourtrivia       Required records available: shellstock tags,       2       1       0	38 X       out       Insects & rodents not present; no unauthorized animals       2       1       0         39 X       out       Contamination prevented during food preparation, storage & display       2       1       0         40 X       out       Personal cleanliness       1       0.5       0         41 X       out       Wiping cloths: properly used & stored       1       0.5       0         42 IN out       Washing fruits & vegetables       1       0.5       0       0						
9       Non NANO approved alternate procedure properly foliowed       4       2       0         10       Out NNA       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655         11       Nout       Food obtained from approved source       2       1       0         12       Out       No       Food obtained from approved source       2       1       0         13       Out       No       Food in good condition, safe & unadulterated       2       1       0         14       No       Out       Required records available: shellstock tags, parasite destruction       2       1       0	38       M       out       Insects & rodents not present; no unauthorized animals       2       1       0         39       M       out       Contamination prevented during food preparation, storage & display       2       1       0         40       M       out       Personal cleanliness       1       0.5       0         41       M       out       Wiping cloths: properly used & stored       1       0.5       0         42       N       out       Washing fruits & vegetables       1       0.5       0         Proper Use of Utensils						
9       X OUT NAANO approved alternate procedure properly foliowed       4       2       0         10       X OUT NAA       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       .2655	38       X       out       Insects & rodents not present; no unauthorized animals       2       1       0       1         39       X       out       Contamination prevented during food preparation, storage & display       2       1       0       1         40       X       out       Personal cleanliness       1       0.5       0       1         41       X       out       Wiping cloths: properly used & stored       1       0.5       0       1         42       IN       out       Washing fruits & vegetables       1       0.5       0       1         Proper Use of Utensils       .2653, .2654						
9       NOTINANO approved alternate procedure properly foliowed       4       2       0         10       Out NVA       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       .2655	38       M       out       Insects & rodents not present; no unauthorized animals       2       1       0         39       M       out       Contamination prevented during food preparation, storage & display       2       1       0         40       M       out       Personal cleanliness       1       0.5       0         41       M       out       Wiping cloths: properly used & stored       1       0.5       0         42       N       out       Washing fruits & vegetables       1       0.5       0         Proper Use of Utensils						
9       Not INANO approved alternate procedure properly foliowed       4       2       0         10       Not INA Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       2       1       0         11       Yout       Food obtained from approved source       2       1       0         12       Yout       Food obtained from approved source       2       1       0         13       Yout       Food in good condition, safe & unadulterated       2       1       0         13       Yout       Food in good condition, safe & unadulterated       2       1       0         14       Nout       No       Required records available: shellstock tags, parasite destruction       2       1       0         Protection from Contamination       .2653, .2654       15       1.5       0       1.5       1	38       X       out       Insects & rodents not present; no unauthorized animals       2       1       0         39       X       out       Contamination prevented during food preparation, storage & display       2       1       0         40       X       out       Personal cleanliness       1       0.5       0         41       X       out       Wiping cloths: properly used & stored       1       0.5       0         42       N       out       Washing fruits & vegetables       1       0.5       0         43       X       out       In-use utensils: properly stored       1       0.5       0         44       X       out       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0         45       X       out       Single-use & single-service articles: properly       0       0						
9       Normania       Approved alternate procedure properly followed       4       2       0         10       Normania       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       .2655	38       X       out       Insects & rodents not present; no unauthorized animals       2       1       0       1         39       X       out       Contamination prevented during food preparation, storage & display       2       1       0       1         40       X       out       Personal cleanliness       1       0.5       0       1         41       X       out       Wiping cloths: properly used & stored       1       0.5       0       1         42       N       out       Washing fruits & vegetables       1       0.5       0       1         43       X       out       In-use utensils: properly stored       1       0.5       0       1         44       X       out       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0       1         45       X       out       Single-use & single-service articles: properly 1       0.5       0       1						
9       Normania       Approved alternate procedure properly foliowed       4       2       0         10       Normania       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       .2655	38XoutInsects & rodents not present; no unauthorized animals21039XoutContamination prevented during food preparation, storage & display21040XoutPersonal cleanliness10.5041XoutWiping cloths: properly used & stored10.5042INoutWashing fruits & vegetables10.5042INoutIn-use utensils: properly stored10.5043XoutIn-use utensils: properly stored10.5044XoutUtensils, equipment & linens: properly stored, dried & handled10.5045XoutSingle-use & single-service articles: properly stored & used10.5046XoutGloves used properly10.50						
9       Normation       approved alternate procedure properly followed       4       2       0         10       Normation       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       .2653       .2       1       0         11       Normation       Food obtained from approved source       2       1       0         12       Normation       Food obtained from approved source       2       1       0         13       Out       Food obtained from approved source       2       1       0         13       Out       Food obtained from approved source       2       1       0         14       No       Out       Food in good condition, safe & unadulterated       2       1       0         14       No       Out       Required records available: shellstock tags, parasite destruction       2       1       0         Protection from Contamination       .2653, .2654       .2653       .2653       .2653         17       Out       Food-contact surfaces: cleaned & sanitized       3       1.5       0         17       Out       Proper disposition of returned, previously served, recorditioned & unsafe food       1       0	38       №       out       Insects & rodents not present; no unauthorized animals       2       1       0       .         39       №       out       Contamination prevented during food preparation, storage & display       2       1       0       .         40       №       out       Personal cleanliness       1       0.5       0       .         41       №       out       Weiping cloths: properly used & stored       1       0.5       0       .         42       №       out       Washing fruits & vegetables       1       0.5       0       .         42       №       out       In-use utensils: properly stored       1       0.5       0       .         43       №       out       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0       .         44       №       out       Single-use & single-service articles: properly 1       0.5       0       .         45       №       out       Gloves used properly       1       0.5       0       .         46       №       out       Gloves used properly       1       0.5       0       .         46       wot       .       .265						
9       Normania       approved alternate procedure properly foliowed       4       2       0         10       Norman       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       .2653	38       ⋈       out       Insects & rodents not present; no unauthorized animals       2       1       0         39       ⋈       out       Contamination prevented during food preparation, storage & display       2       1       0         40       ⋈       out       Personal cleanliness       1       0.5       0         41       ⋈       out       Wiping cloths: properly used & stored       1       0.5       0         42       ⋈       out       Washing fruits & vegetables       1       0.5       0       1         43       ⋈       out       In-use utensils: properly stored       1       0.5       0       1         44       ⋈       out       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0       1         45       ⋈       out       Single-use & single-service articles: properly 1       0.5       0       1         46       ⋈       out       Gloves used properly       1       0.5       0       1         Utensils and Equipment       .2653, .2654, .2663						
9       Northinkanio       approved alternate procedure properly followed       4       2       0         10       Northinkanio       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655         11       Northin Food obtained from approved source       2       1       0         12       Northin Food obtained from approved source       2       1       0         13       Outhin Nro       Food obtained from approved source       2       1       0         13       Outhin Nro       Food received at proper temperature       2       1       0         14       IN       Outhin Nro       Required records available: shellstock tags, parasite destruction       2       1       0         14       IN       Outhin Nro       Food separated & protected       3       1.5       0         15       Outhin Nro       Food contact surfaces: cleaned & sanitized       3       1.5       0         16       Outh       Proper disposition of returned, previously served, reconditioned & unsafe food       2       1       0         17       Mouth       Proper cooking time & temperatures       3       1.5       0         18       Nouth       Pro	38       №       out       Insects & rodents not present; no unauthorized animals       2       1       0       .         39       №       out       Contamination prevented during food preparation, storage & display       2       1       0       .         40       №       out       Personal cleanliness       1       0.5       0       .         41       №       out       Weiping cloths: properly used & stored       1       0.5       0       .         42       №       out       Washing fruits & vegetables       1       0.5       0       .         42       №       out       In-use utensils: properly stored       1       0.5       0       .         43       №       out       In-use utensils: properly stored       1       0.5       0       .         44       №       out       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0       .         45       №       out       Single-use & single-service articles: properly       1       0.5       0       .         46       №       out       Gloves used properly       1       0.5       0       .         Utensils and Equipment						
9       Normanio       approved alternate procedure properly followed       4       2       0         10       Norman       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655         11       Norman       Food obtained from approved source       2       1       0         12       Norman       Food obtained from approved source       2       1       0         12       Norman       Food obtained from approved source       2       1       0         13       Ourn       Food obtained from approved source       2       1       0         13       Ourn       Food obtained from approved source       2       1       0         14       No       Ourn       Food in good condition, safe & unadulterated       2       1       0         14       No       Ourn       Required records available: shellstock tags, parasite destruction       2       1       0         15       Ourn       Food separated & protected       3       1.5       0         16       Ourn       Food-contact surfaces: cleaned & sanitized       3       1.5       0         17       Vour       Proper disposition of returned, previously served, r	38       X       out       Insects & rodents not present; no unauthorized animals       2       1       0         39       X       out       Contamination prevented during food preparation, storage & display       2       1       0         40       X       out       Personal cleanliness       1       0.5       0       1         41       X       out       Personal cleanliness       1       0.5       0       1         42       N       out       Wiping cloths: properly used & stored       1       0.5       0       1         42       N       out       Washing fruits & vegetables       1       0.5       0       1         43       X       out       In-use utensils: properly stored       1       0.5       0       1         44       X       out       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0       1         45       X       out       Single-use & single-service articles: properly stored, dried & used       1       0.5       0       1         46       X       out       Gloves used properly       1       0.5       0       1         47       X       out       Equi						
9       Normano       approved alternate procedure properly foliowed       4       2       0         10       Normano       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       .2653       .2       1       0         11       Normano       Food obtained from approved source       2       1       0         12       Normano       Food obtained from approved source       2       1       0         13       Normano       Food obtained from approved source       2       1       0         14       Normano       Food in good condition, safe & unadulterated       2       1       0         14       Normano       Required records available: shellstock tags, parasite destruction       2       1       0         15       Normano       Required records available: shellstock tags, parasite destruction       2       1       0         16       Normano       Food-contact surfaces: cleaned & sanitized       3       1.5       0         17       Normano       Proper disposition of returned, previously served, reconditioned & unsafe food       2       1       0         17       Normano       Proper cooking time & temperatures       3       1.5<	38       X       out       Insects & rodents not present; no unauthorized animals       2       1       0						
9       Normania       Approved alternate procedure properly foliowed       4       2       0         10       Norman       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       .2653       .2       1       0         11       Norman       Food obtained from approved source       2       1       0	38       X       our       Insects & rodents not present; no unauthorized animals       2       1       0						
9       Normano       approved alternate procedure properly foliowed       4       2       0         10       Normano       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       1       0       1         11       Nour       Food obtained from approved source       2       1       0         12       Nour       Food obtained from approved source       2       1       0         13       Nour       Food obtained from approved source       2       1       0         13       Nour       Food in good condition, safe & unadulterated       2       1       0         14       N our       Food in good condition, safe & unadulterated       2       1       0         14       N our       Prode from Contamination       .2653, .2654       2       1       0         15       Nour Iva Nvo       Food separated & protected       3       1.5       0       1         16       Nour       Food-contact surfaces: cleaned & sanitized       3       1.5       0         17       Nour       Proper disposition of returned, previously served, reconditioned & unsafe food       3       1.5       0         18	38       X       our       Insects & rodents not present; no unauthorized animals       2       1       0       1         39       X       our       Contamination prevented during food preparation, storage & display       2       1       0       1         40       X       our       Personal cleanliness       1       0.5       0       1         41       X       our       Personal cleanliness       1       0.5       0       1         42       N       our       Wiping cloths: properly used & stored       1       0.5       0       1         42       N       our       Washing fruits & vegetables       1       0.5       0       1         43       X       our       In-use utensils: properly stored       1       0.5       0       1         44       X       our       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0       1         45       X       our       Single-use & single-service articles: properly stored, dried & used       1       0.5       0       1         46       X       our       Gloves used properly       1       0.5       0       1         47       X						
9       Normano       approved alternate procedure properly foliowed       4       2       0         10       Normano       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       1       0       1         11       Nour       Food obtained from approved source       2       1       0         12       Nour       Food obtained from approved source       2       1       0         13       Nour       Food obtained from approved source       2       1       0         13       Nour       Food in good condition, safe & unadulterated       2       1       0         14       N our       Food in good condition, safe & unadulterated       2       1       0         14       N our       Prode from Contamination       .2653, .2654       2       1       0         15       Nour Iva Nvo       Food separated & protected       3       1.5       0       1         16       Nour       Food-contact surfaces: cleaned & sanitized       3       1.5       0         17       Nour       Proper disposition of returned, previously served, reconditioned & unsafe food       3       1.5       0         18	38       X       out       Insects & rodents not present; no unauthorized animals       2       1       0         39       X       out       Contamination prevented during food preparation, storage & display       2       1       0         40       X       out       Personal cleanliness       1       0.5       0       1         41       X       out       Personal cleanliness       1       0.5       0       1         42       N       out       Wiping cloths: properly used & stored       1       0.5       0       1         43       X       out       Washing fruits & vegetables       1       0.5       0       1         44       X       out       In-use utensils: properly stored       1       0.5       0       1         44       X       out       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0       1         45       X       out       Single-use & single-service articles: properly stored, dried & used       1       0.5       0       1         45       X       out       Gloves used properly       1       0.5       0       1         45       X       out       Equi						
9       Northination       approved alternate procedure property followed       4       2       0         10       Nouthination       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       1       0       1         11       Nouthination       Food obtained from approved source       2       1       0         12       Nouthination       Food obtained from approved source       2       1       0         13       Nouthination       Food in good condition, safe & unadulterated       2       1       0         14       Nouthination       Required records available: shellstock tags, parasite destruction       2       1       0         15       Nouthination       .2653, .2654       1       0       1         16       Nouthination       .2653, .2654       1       0       1         17       Nouthination       Food-contact surfaces: cleaned & sanitized       3       1.5       0         17       Nouthination       Food-contact surfaces: cleaned & sanitized       3       1.5       0         18       Nouthination       Proper disposition of returned, previously served, reconditioned & unsafe food       1.5       0       1	38       X       our       Insects & rodents not present; no unauthorized animals       2       1       0         39       X       our       Contamination prevented during food preparation, storage & display       2       1       0         40       X       our       Personal cleanliness       1       0.5       0       1         41       X       our       Personal cleanliness       1       0.5       0       1         42       N       our       Wiping cloths: properly used & stored       1       0.5       0       1         43       X       our       Washing fruits & vegetables       1       0.5       0       1         44       X       our       In-use utensils: properly stored       1       0.5       0       1         44       X       our       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0       1         45       X       our       Single-use & single-service articles: properly tored, dried & used       1       0.5       0       1         45       X       our       Gloves used properly       1       0.5       0       1         45       X       our       Equi						
9       Nortiniano approved alternate procedure property foliowed       4       2       0         10       Nouriniano approved alternate procedure property foliowed       4       2       0         10       Nouriniano approved alternate procedure property foliowed       2       1       0         Approved Source       .2653, .2655	38       X       out       Insects & rodents not present; no unauthorized animals       2       1       0         39       X       out       Contamination prevented during food preparation, storage & display       2       1       0       0         40       X       out       Personal cleanliness       1       0.5       0       0         41       X       out       Personal cleanliness       1       0.5       0       0         42       N       out       Wiping cloths: properly used & stored       1       0.5       0       0         42       N       out       Washing fruits & vegetables       1       0.5       0       0         43       X       out       In-use utensils: properly stored       1       0.5       0       0         44       X       out       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0       0         45       X       out       Single-use & single-service articles: properly 1       0.5       0       0       0         46       X       out       Gloves used properly       1       0.5       0       0       0         47       X       out						
9       Nortinia Ario approved alternate procedure properly followed       4       2       0         10       Nourinia Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       1       0       1         11       Nourinia Food obtained from approved source       2       1       0       1         12       Nourinia Food obtained from approved source       2       1       0       1         13       Nourinia Food obtained from approved source       2       1       0       1         13       Nourinia Food in good condition, safe & unadulterated       2       1       0       1         14       Nourinia Food received at proper temperature paratite destruction       2       1       0       1         14       Nourinia Food-contact surfaces: cleaned & sanitized       3       1.5       0       1         15       Nourinia Food-contact surfaces: cleaned & sanitized       3       1.5       0       1         16       Ourinia Proper disposition of returned, previously served, reconditioned & unsafe food       2       1       0       1         17       Nourinia Novo Proper cooling time & temperatures       3       1.5       0       1	38       X       out       Insects & rodents not present; no unauthorized animals       2       1       0       .         39       X       out       Contamination prevented during food preparation, storage & display       2       1       0       .         40       X       out       Personal cleanliness       1       0.5       0       .         41       X       out       Personal cleanliness       1       0.5       0       .         42       N       out       Washing fruits & vegetables       1       0.5       0       .         43       X       out       In-use utensils: properly stored       1       0.5       0       .         44       X       out       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0       .         45       X       out       Gloves used properly       1       0.5       0       .         46       X       out       Gloves used properly designed, constructed & used       1       0.5       0       .         47       X       out       Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used       1       0.5       0       . </td						
9       Normal And approved alternate procedure properly followed       4       2       0         10       Nourmal Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       1       0       1         11       Nour       Food obtained from approved source       2       1       0         12       Nour       Food obtained from approved source       2       1       0         13       Nour       Food obtained from approved source       2       1       0         13       Nour       Food obtained from approved source       2       1       0         14       Nour       Food in good condition, safe & unadulterated       2       1       0         14       Nour       Required records available: shellstock tags, parasite destruction       2       1       0         15       Mour Novo       Food-contact surfaces: cleaned & sanitized       3       1.5       0         16       Our       Food-contact surfaces: cleaned & sanitized       3       1.5       0         17       Mour       Proper disposition of returned, previously served, reconditioned & unsafe food       2       1       0         18       Nour Movo       P	38       X       out       Insects & rodents not present; no unauthorized animals       2       1       0         39       X       out       Contamination prevented during food preparation, storage & display       2       1       0         40       X       out       Personal cleanliness       1       0.5       0         41       X       out       Wiping cloths: properly used & stored       1       0.5       0         42       IN       out       Washing fruits & vegetables       1       0.5       0         43       X       out       In-use utensils: properly stored       1       0.5       0         44       X       out       Utensils, equipment & linens: properly stored, dried & handled       1       0.5       0         44       X       out       Single-use & single-service articles: properly       1       0.5       0         45       X       out       Gloves used properly       1       0.5       0       1         45       X       out       Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used       1       0.5       0       1         47       X       out       Warewashing facilitites: installed, maintain						
9       NOUTINIANO       approved alternate procedure properly followed       4       2       0         10       NOUTINIA       Handwashing sinks supplied & accessible       2       1       0         Approved Source       .2653, .2655       .       .       0       .         11       Nout       Food obtained from approved source       2       1       0       .         12       Nout       Food obtained from approved source       2       1       0       .         13       Nout       Food of ngood condition, safe & unadulterated       2       1       0       .         14       Nout       Food in good condition, safe & unadulterated       2       1       0       .         14       Nout       Food separated destruction       2       1       0       .         15       Mout       Food-contact surfaces: cleaned & sanitized       3       1.5       0       .         16       Out       Proper disposition of returned, previously served, reconditioned & unsafe food       1       0       .       .         18       Nout       Nout       Proper cooking time & temperatures       3       1.5       0       .         20       N out	38       X       out       Insects & rodents not present; no unauthorized animals       2       1       0						

Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan TOTAL DEDUCTIONS: 0.5 North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer. Page 1 of Food Establishment Inspection Report, 10/2021

designated areas used



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Establishment Nan				Fstablishm	ent ID: 30340	90013									
Establishment Name: BROWN AND DOUGLAS REC CENTER Location Address: 4725 INDIANA AVE City: WINSTON SALEM County: 34 Forsyth Zip: 27105 Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System				Establishment ID: <u>3034090013</u> X Inspection Re-Inspection Date: <u>11/21/2022</u> Comment Addendum Attached? X Status Code: <u>A</u> Water sample taken? Yes X No Category #: <u>IV</u> Email 1:											
								Permittee: SENIOR SERVICES, INC.				Email 2:			
								Telephone: (336)	661-4987			Email 3:			
										Tempe	erature Ol	bservations	;		
									Effective Janu						_
tem Locatio ettuce delivered	10	Item	Location		Temp Item	Location	Temp								
vater sink	130														
hlorine-ppm bottle	100														
ourgers delivered	d 148														
beans delivered	d 156														
	First		Last												
Person in Charge (P	rint & Sign): Yveline		Buford												
	rint & Sign): Yveline <i>First</i>														
Person in Charge (P legulatory Authority (P REHS ID:2664 - Sykes	rint & Sign): Yveline <i>First</i> rint & Sign): Nora		Buford <i>Last</i>	red Date:	AM										

### Establishment Name: BROWN AND DOUGLAS REC CENTER

#### Establishment ID: 3034090013

Date: 11/21/2022 Time In: 11:00 AM Time Out: 11:50 AM

## **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.

54 5-501.114 Using Drain Plugs (C)- Drain plug absent on new dumpster. Obtain drainplug. 5-501.113 Covering Receptacles (C)- One door open on dumpster. Maintain closed

55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)REPEAT- In women's restroom: re-grout between floor and wall tiles that have separated, leaving gaps in between tiles. Physical facilities shall be maintained cleanable and in good repair.

6-501.12 Cleaning, Frequency and Restrictions (C)- Clean floor in kitchen, and in janitors closet, especially around perimeter.