

Food Establishment Inspection Report

Score: 97

Establishment Name: YAMAS MEDITERRANEAN STREET FOOD

Establishment ID: 3034012602

Location Address: 624 W. 4TH ST.

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: YAMAS MEDITERRANEAN STREET FOOD, INC.

Telephone: (336) 842-5668

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/22/2023 Status Code: A

Time In: 10:45 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

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

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

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/A	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/>	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Non-food contact surfaces clean	1	0.5	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 03/22/2023

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

Email 1: christakism@aol.com

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

Email 2:

Permittee: YAMAS MEDITERRANEAN STREET FOOD, INC.

Email 3:

Telephone: (336) 842-5668

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	handsink	110	chicken	serving line - HH	168	cut grape tomatoes	walk-in cooler	39
hot water	3-comp sink	140	gyro lamb	serving line - HH	150	hummus	walk-in cooler	38
final rinse	dishmachine	177	kofta	serving line - HH	136	felafel mix	walk-in cooler	40
dish detergent solution	3-comp sink (wash basin)	127	chicken salad	serving line - CH	39	felafel mix	chef drawer	41
Cl sanitizer (ppm)	3-comp sink	50	stuffed grape leaves	serving line - CH	40			
Cl sanitizer (ppm)	sani bucket	50	cut grape tomatoes	serving line - CH	38			
cooked noodles (shells)	cooling in walk-in cooler @11:43am	100	gigante beans	serving line - CH	40			
cooked noodles (shells)	cooling in walk-in cooler @12:11pm	68	cauliflower salad	serving line - CH	41			
cabbage salad	cooling in walk-in cooler @12:37pm	58	chickpeas	serving line - CH	40			
cabbage salad	cooling in walk-in cooler @12:45pm	56	mushrooms	serving line - CH	40			
chicken	final cook	187	cucumber salad	serving line - CH	41			
bulgur wheat	serving line - HH	140	diced beets	serving line - CH	41			
lentils	serving line - HH	139	gyro lamb	gyro broiler	156			
yellow rice	serving line - HH	164	roasted eggplant	walk-in cooler (speed rack)	40			
mac and cheese	serving line - HH	143	gyro lamb	walk-in cooler (speed rack)	40			
pulled lamb	serving line - HH	156	lentils	walk-in cooler (speed rack)	39			
cut grape tomatoes	open air cooler	40	cucumber salad	walk-in cooler	40			
feta cheese	open air cooler	41	feta cheese	walk-in cooler	41			
artichoke hearts	open air cooler	39	tabbouleh	walk-in cooler	40			
hummus	open air cooler	41	artichoke hearts	walk-in cooler	38			

First
Person in Charge (Print & Sign): Hannah

Last
Duncan

First
Regulatory Authority (Print & Sign): Travis

Last
Addis

REHS ID: 3095 - Addis, Travis

Verification Required Date:

REHS Contact Phone Number:

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
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• Food Protection Program



Comment Addendum to Inspection Report

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Date: 03/22/2023 **Time In:** 10:45 AM **Time Out:** 1:30 PM

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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) A certified food protection manager was not available during inspection. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. (1 pt)

- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) 1 food employee had a large bucket of pickled onions stored directly on the floor while portioning into smaller containers. Food shall be protected from contamination by storing the food at least 6 inches above the floor. CDI: PIC intervention and education provided to employee; large bucket of pickled onions were relocated to a prep table by PIC.
3-305.12 (G) Food Storage, Prohibited Areas (C) Several packages of falafel cones were stored directly under leaking, frozen condensate from refrigerant piping in walk-in freezer. Food may not be stored under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed. CDI: REHS intervention and education; packages were relocated away from frozen condensate. (1 pt)

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. Address ice build up and leaking, frozen condensate on refrigerant piping in walk-in freezer. Equipment shall be maintained in good repair and condition. (1 pt)

- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Additional cleaning is needed on handles, door tracks, door gaskets, and interior surfaces of chef drawers under cook line. Clean grease build-up in base interior of fryer. Clean door gasket in walk-in cooler to remove residue. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (0 pts)

- 51 5-205.15 (B) System Maintained in Good Repair (C) Repair both leaking drainpipes under handsink by mop sink and handsink at cook line entrance. A plumbing system shall be maintained in good repair. (0 pts)

- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Additional cleaning is needed on floors under cooking equipment on cook line to remove residues and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. (0 pts)