

Food Establishment Inspection Report

Score: 95.5

Establishment Name: THE SHERWOOD

Establishment ID: 3034012418

Location Address: 3348 ROBINHOOD RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: PJDSK LLC

Telephone: (336) 407-4767

☒ 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: 9:06 AM Time Out: 12:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

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

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"/> OUT/N/A	Certified Food Protection Manager	1	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"/> OUT	N/O 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	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"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> OUT	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0
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 <input checked="" type="checkbox"/> 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"/> OUT	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"/> OUT	Non-food contact surfaces clean	1	0.5	0
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"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> OUT	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	0
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>
TOTAL DEDUCTIONS:					4.5



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 3348 ROBINHOOD RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: PJDSK LLC
 Telephone: (336) 407-4767

Establishment ID: 3034012418
☒ Inspection ☐ Re-Inspection Date: 03/22/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: pete@osorestaurantgroup.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
Pasta	cooling @ 9:06AM	63	Mozzarella	fry side make unit	40	Raw chicken	walk in cooler	40
Pasta	cooling @ 10:01AM	52	Pasta	fry side make unit	40	Beef	walk in cooler	40
Rice	final cook	180	Slaw	fry side make unit	41	Flounder	walk in cooler	40
Potato salad	pantry make unit	38	Sweet mash potatoes	reheat steamtable	175	Hot water	3 compartment sink	141
Shredded pork	pantry make unit	38	Mash potatoes	reheat steamtable	170	High temp dish machine	warewashing	168.8
Pico	pantry make unit	38	Collards	reheat steamtable	170			
Sliced apples	pantry make unit	38	Cream corn	reheat steamtable	168			
Shredded lettuce	pantry make unit	38	Baked beans	reheat steamtable	170			
Cut mixed fruit	pantry make unit	38	Meat sauce	reheat steamtable	169			
Pinapple salsa	pantry make unit	38	Shrimp	seafood cooler	33			
Sliced ham	pantry make unit	36	Oysters	seafood cooler	32			
Sliced turkey	pantry make unit	36	Flounder	seafood cooler	33			
Slaw	pantry make unit	38	Shrimp	raw meat cooler	40			
Spanish rice	pantry make unit	41	Flounder	raw meat cooler	40			
White rice	pantry make unit	41	Salmon	raw meat cooler	40			
Shredded pork	pantry make unit	41	Ham	walk in cooler	39			
Cut lettuce	pantry make unit	40	Sliced pastrami	walk in cooler	39			
Spinach	pantry make unit	40	Sliced ham	walk in cooler	39			
Sliced chicken	pantry make unit	41	Chicken tenders	walk in cooler	39			
Lettuce	fry side make unit	39	Ribs	walk in cooler	39			

First
 Person in Charge (Print & Sign): pete

Last
 strates

First
 Regulatory Authority (Print & Sign): Elizabeth

Last
 Manning


Elizabeth Manning

REHS ID: 3136 - Manning, Elizabeth

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: THE SHERWOOD

Establishment ID: 3034012418

Date: 03/22/2023 **Time In:** 9:06 AM **Time Out:** 12:20 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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) In the walk in freezer an open container of raw Philly steaks were stored over open container of regular and sweet potato fries. Food shall be protected from cross contamination by: (1) Except as specified in (1)(d) below, separating raw animal foods during storage, preparation, holding, and display from: (a) raw ready to eat foods including other raw animal food such as fish for sushi or molluscan shellfish or other raw ready to eat food such as fruits and vegetables, P (b) Cooked ready to eat food, P and (c) Fruits and vegetables before they are washed. CDI: Education was given and food was arrange according to its correct stacking order.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) A scoop and 2 small bowls were stored soiled with clean utensils along the cook line. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI: Items were taken back to be washed, rinsed, and sanitized.
Left at zero points for only 3 items being soiled.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)(REPEAT) The following items were above 41F: Fry side cooler- chicken wings(43F), hot dogs(43F), and spinach(43F.) Raw make unit- raw chicken(43F), raw beef(43F), and raw steak(44F). Time/temperature control for safety food shall be maintained: At 41F or less. CDI: All items were cooled to 41F by the end of the inspection.
- 28 7-102.11 Common Name - Working Containers (Pf) One spray bottle contained bleach sanitizer without the common name labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: The spray bottle was labled with the common name during the inspection.
- 7-204.11 Sanitizers, Criteria - Chemicals (P) A wipping cloth bucket containg bleach sanitizer measured above 200ppm. Chemical sanitizers, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to food contact surfaces shall: (A) Meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions). CDI: Education was given and sanitizer bucket was taken back and remade to a concentration between 50-100ppm.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Container holding oils, spices, salts, sugar, etc. were not labeled with the common name. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. CDI: All items were labeled during the inspection.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C), A leaf blower was stored on 1 gal. containers of sauces and dressing on the dry storage rack. Container of mayo are stored on the floor in the dry storage area. Beer keg and boxes were stored on the floor of the beer cooler. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
:
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) (REPEAT) Handle to microwave above pantry make unit is missing. Fry side make unit is leaking condensate into the reach in cooler. Equipment shall be maintained cleanable and in good repair. CDI: PIC has purchased microwave on it is onsite to be switched.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)(REPEAT) Moldy caulking was observed at both hand sinks on the cook line and at the hand sinks between the prep sinks in the back. Physical facilities shall be maintained cleanable and in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) FRP walls throughout the kitchen need cleaning. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) An employee purse and jacket were stored hanging off the shelving next to single service and single use articles. Lockers or other suitable facilities shall be provided for the orderly storage of employees clothing and other possessions. CDI: Employee items were moved during the inspection.

Additional Comments