

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: MAGNOLIA BISTRO

Establishment ID: 3034012855

Location Address: 5790 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: SUPERHOST HOSPITALITY

Telephone: (336) 767-9595

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 03/23/2023 Status Code: A

Time In: 9:40 AM Time Out: 11:35 AM

Category#: IV

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 5

## 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				
<b>Supervision</b> .2652									
1	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X		
2	IN	<input checked="" type="checkbox"/>	N/A	Certified Food Protection Manager	1	X		X	
<b>Employee Health</b> .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		
<b>Good Hygienic Practices</b> .2652, .2653									
6	IN	<input checked="" type="checkbox"/>	T	Proper eating, tasting, drinking or tobacco use	1	<input checked="" type="checkbox"/>	0		X
7	<input checked="" type="checkbox"/>	OUT		No discharge from eyes, nose, and mouth	1	0.5	0		
<b>Preventing Contamination by Hands</b> .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	IN	<input checked="" type="checkbox"/>	T/N/A	Handwashing sinks supplied & accessible	2	X	0	X	X
<b>Approved Source</b> .2653, .2655									
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0		
12	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0		
14	IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
<b>Protection from Contamination</b> .2653, .2654									
15	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Food separated & protected	3	<input checked="" type="checkbox"/>	0	X	X
16	IN	<input checked="" type="checkbox"/>	T	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0		X
17	<input checked="" type="checkbox"/>	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0		
<b>Potentially Hazardous Food Time/Temperature</b> .2653									
18	IN	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0		
19	IN	OUT	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0		
20	IN	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	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	X	X
24	IN	OUT	<input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0		
<b>Consumer Advisory</b> .2653									
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0		
<b>Highly Susceptible Populations</b> .2653									
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0		
<b>Chemical</b> .2653, .2657									
27	IN	OUT	<input checked="" type="checkbox"/>	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		
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658									
29	IN	OUT	<input checked="" type="checkbox"/>	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				
<b>Safe Food and Water</b> .2653, .2655, .2658									
30	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0		
<b>Food Temperature Control</b> .2653, .2654									
33	<input checked="" type="checkbox"/>	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0		
34	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0		
35	IN	OUT	N/A	Approved thawing methods used	1	0.5	0		
36	<input checked="" type="checkbox"/>	OUT		Thermometers provided & accurate	1	0.5	0		
<b>Food Identification</b> .2653									
37	<input checked="" type="checkbox"/>	OUT		Food properly labeled: original container	2	1	0		
<b>Prevention of Food Contamination</b> .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"/>	OUT		Contamination prevented during food preparation, storage & display	2	1	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	IN	<input checked="" type="checkbox"/>	N/A	Washing fruits & vegetables	1	0.5	X		
<b>Proper Use of Utensils</b> .2653, .2654									
43	<input checked="" type="checkbox"/>	OUT		In-use utensils: properly stored	1	0.5	0		
44	IN	<input checked="" type="checkbox"/>	T	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X		
45	IN	<input checked="" type="checkbox"/>	T	Single-use & single-service articles: properly stored & used	1	0.5	X		
46	<input checked="" type="checkbox"/>	OUT		Gloves used properly	1	0.5	0		
<b>Utensils and Equipment</b> .2653, .2654, .2663									
47	IN	<input checked="" type="checkbox"/>	T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X		
48	IN	<input checked="" type="checkbox"/>	T	Warewashing facilities: installed, maintained & used; test strips	1	<input checked="" type="checkbox"/>	0		X
49	<input checked="" type="checkbox"/>	OUT		Non-food contact surfaces clean	1	0.5	0		
<b>Physical Facilities</b> .2654, .2655, .2656									
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0		
51	IN	<input checked="" type="checkbox"/>	T	Plumbing installed; proper backflow devices	2	1	X	X	
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	IN	<input checked="" type="checkbox"/>	T	Physical facilities installed, maintained & clean	1	0.5	X		
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0		
<b>TOTAL DEDUCTIONS:</b>					<b>7.5</b>				





# Comment Addendum to Inspection Report

**Establishment Name:** MAGNOLIA BISTRO

**Establishment ID:** 3034012855

**Date:** 03/23/2023 **Time In:** 9:40 AM **Time Out:** 11:35 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.

- 1 2-101.11 PIC shall be present during all hours of operation. PF No manager present during inspection. A person in charge shall be present during all hours of operation to oversee food preparation. Employee quizzed on basic food safety rules and she did not know them (cold holding, hot holding, final cook temperature of raw chicken). CDI - Maintenance man and employee educated on PIC requirement.
- 2 2-102.12 (A) Certified Food Protection Manager (C) No employee present with ANSI food protection manager certification. At least 1 employee with active ANSI food protection manager certification shall be present during all hours of operation. REPEAT. 0 pts.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) 1 employee drink observed on prep table in kitchen. Do not store employee drinks where they can potentially contaminate food. Store in a separate area, such as a low shelf. REPEAT
- 10 6-301.12 Hand Drying Provision (Pf) No paper towels at hand washing sink. CDI - Maintenance man refilled dispenser. REPEAT
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw bacon stored above mashed potatoes on speed rack in walk-in cooler. Raw sausage stored above chili and other ready-to-eat foods in upright cooler. Do not store raw animal foods above ready-to-eat foods. CDI - Food storage order corrected during inspection. REPEAT
- 16 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures (Pf) Dish machine only reaching 156F on EHS thermometer. Establishment must manually wash at 3-compartment sink until dish machine is repaired. VR - Verification required within 3 days that dish machine has been repaired. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Deli slicer had meat residue behind blade. Clean food-contact equipment and utensils to sight and touch. CDI - Deli slicer taken to ware washing area.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Chicken in walk-in cooler was prepared on 3-11 and had not yet been discarded. Turkey in sandwich cooler was opened on 3-13 and had not yet been discarded. TCS ready-to-eat foods must be used or discarded within 7 days of preparation/opening commercial package, with day 1 being the date of prep/open. CDI - Both items discarded by maintenance man. REPEAT
- 42 3-302.15 Washing Fruits and Vegetables (C) Apples on buffet line still had stickers on them. Wash fruits and vegetables thoroughly before use. Remove stickers during wash process. 0 pts.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Chafing dishes and large containers stored on floor in extra storage room. Store all food-contact equipment and utensils at least 6 inches off the floor. 0 pts.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Boxes of disposable items stored on floor in extra storage room. Establishment needs to acquire more shelves so items can be stored off the floor. 0 pts.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Ice building up on door of walk-in freezer. Repair so ice doesn't build up on door. 0 pts.
- 48 4-302.14 A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. No quat test strips at establishment. VR - Verification required within 10 days that establishment has acquired quat test strips. // 4-204.115 Warewashing Machines, Temperature Measuring Devices (Pf) Final rinse gauge is not functioning. VR - Verification required within 10 days that gauge is repaired.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. Leak under 3-compartment sink. CDI - Maintenance man fixed leak during inspection. 0 pts.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Clean wall behind dish machine. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. 0 pts.