Food Establishment Inspection Report

Score: 97

Establishment Name: WILSHIRE RESTAURANT
Location Address: 1570 BRIDGTON STREET
City: WINSTON-SALEM   **State:** NC
Zip: 27127   **County:** 34 Forsyth
Permittee: WILSHIRE GOLF CLUB, LLC
Telephone: (336) 788-7016
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034010508
☒ Inspection ☐ Re-Inspection
Date: 09/12/2014 **Status Code:** A
Time In: 12:50 ○am ⊗pm **Time Out:** 02:15 ○am ⊗pm
Total Time: 1 hr 25 minutes
Category #: II
FDA Establishment Type: _____
No. of Risk Factor/Intervention Violations: 2
No. of Repeat Risk Factor/Intervention Violations: ____

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.

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

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

Total Deductions: 3

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WILSHIRE RESTAURANT

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Location Address: 1570 BRIDGTON STREET

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Telephone: (336) 788-7016

☒ Inspection ☐ Re-Inspection Date: 09/12/2014

Comment Addendum Attached? ☐

Status Code: A

Category #: II

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot dogs	hot holding	168						
Chili	hot holding	150						
Tomato	make unit	40						
lettuce	make unit	42						
Bologna	reach in	40						
Sausage	upright cooler	41						
Hot water	two comp sink	148						

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   2-102.12 Certified Food Protection Manager - C Person in charge is not food protection manager certified. PIC must complete an ANSI approved food protection manager certification course with exam.

✓ Spell

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF No date marking on open packages of meats in upright cooler (bologna, hot dogs etc). Whenever potentially hazardous foods are held for more than 24 hours they must be date marked. Date the products with the date of open or preperation. Products may be kept for seven days at 41F or below. On the seventh day these date marked foods must be consumed or discarded. Date mark potentially hazardous foods.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C top gasket torn on reach in cooler. Ensure that gaskets are replaces whenever they are damaged. Equipment shall be maintained in good repair. repair / replace damaged gasket // 4-101.11 Characteristics-Materials for Construction and Repair - P towels used on cutting boards on cook line and on drainboard of two compartment sink. absorbant materials shall not be used to line surfaces of equipment and drainboards.

Person in Charge (Print & Sign):   First   Last

Regulatory Authority (Print & Sign): Joseph   First   Chrobak   Last

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 6 4

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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