

Food Establishment Inspection Report

Score: 92.5Establishment Name: K & W CAFEEstablishment ID: 3034014120Location Address: 6300 AMP DRIVE☒ Inspection ☐ Re-InspectionCity: CLEMMONSState: NCDate: 10 / 14 / 2014 Status Code: AZip: 27012County: 34 ForsythTime In: 12 : 00 ^{am}_{pm} Time Out: 03 : 50 ^{am}_{pm}Permittee: K&W CAFETERIA, INC.Total Time: 3 hrs 50 minutesTelephone: (336) 778-0112Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 3No. 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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input checked="" type="checkbox"/>	15	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	05	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	<input checked="" type="checkbox"/>	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions:							7.5			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: K & W CAFE

Location Address: 6300 AMP DRIVE

City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

Wastewater System: ☒ Municipal/Community ☐ On-Site System

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

Permittee: K&W CAFETERIA, INC.

Telephone: (336) 778-0112

Establishment ID: 3034014120

☒ Inspection ☐ Re-Inspection Date: 10/14/2014

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Shredded	Serving line	44	Spinach	Hot hold	150	Rice	Cooling (2 hours) walk	68
Tossed salad	Serving line	43	Mac and	Final cook	179	Chicken	Walk in	42
Tomoatoes	Serving line	43	Sweet potato	Final cook	180	Fish	Walk in	41
Baked fish	Serving line	139	Chicken	Reheat	171	Hot water	preparation sink	151
Fried breast	Serving line	149	Spaghetti	Reheat	169	Quat sanitizer	Buckets	200
Greenbeans	Serving line	140	Slaw	Cold hold	43	Hot water	Small dish machine	168
Salmon cakes	Serving line	145	Potato salad	Cold hold	43	Hot water	Large dish machine	170
Hamburger	Serving line	139	Salmon	Cold hold	39	Food	Sheila Cook 3/27/2018	00

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.

- 8 5-202.12 Handwashing Sinks, Installation - PF - 0 pts. - Three handwashing sink faucets are metered. Handwashing sinks that are metered shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet. DM states that handwashing sinks faucets will be replaced.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Fried fish 123F, three pans of spaghetti 118-123F, one pan of rancho chicken 121F, one hamburger 120 F, and two pieces of grilled chicken 125F were out of hot hold temperature. Fish was held on serve line, spaghetti and rancho chicken in hot holding unit, and hamburger and grilled chicken on flat grill. All foods in hot hold shall remain at 135F or above at all times. Ensure all equipment is in good working condition to maintain temperatures of 135 or higher. CDI- All foods were reheated to 165F and placed in hot holding.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - A few pieces of cut melons on serving line read 49F. Most pieces read 34-39F. Ensure that fruit is not over stacked. All foods in cold holding shall be held at 45F or less. All other food read 45F or below. CDI- Melons were placed in walk in cooler for rapid cool down. // Recommend to use time as a public health procedures if necessary.

Person in Charge (Print & Sign): *Sheila* First Last Cook

Regulatory Authority (Print & Sign): *Wendy* First Last Grijalva

Sheila Cook

Wendy Grijalva, REHS

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 31 3-501.15 Cooling Methods - PF - Cut melons, four pans of lettuce, two pans of diced turkey, one large container of cooked pasta, and one large container of rice were tightly covered during the cooling process. To properly ensure that all foods are being cooled food shall be loosely or completely uncovered if protected from overhead contamination. Ensure that before tightly covering any food temperatures reach 45F. All food was within 4 hour cooling parameters from room temperature.
- 36 6-202.15 Outer Openings, Protected - C - 0 pts. - Drive through window is not self closing. All outer openings shall be self-closing to prevent the entrance of insects or rodents. Repair.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts. - A speed rack with pies is being stored next to the handwashing sink near the two door refrigerator. Food shall be protected from splash by installing a splash guard or completely removing food from area. CDI- Speed rack was moved. Install splash guard to allow for future storage.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pts- Two scoop handles out of 15 storage containers were in direct contact with flour. Scoop handles shall be stored so that handles do not touch the flour. CDI- Handles were placed so they do not touch flour.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat- About four stacks of pans were stacked wet. Ensure that all utensils are air dried prior to stacking. Recommend to purchase more air drying areas if necessary.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - One split gasket in the serve line reach in. Replace. / Shelving in reach in unit of raw chicken is rusting. Assess all shelving and replace as needed. / Severe condensation leak in the walk in freezer. Assess and repair. / Replace utensils that are cracked or broken. / Assess the two door hot holding unit to ensure that it is working properly and will keep food at 135F or higher.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Cleaning needed on the exterior of the cook line equipment, in reach in cooler, on shelving of air drying racks, and pull in refrigerators. Clean as often as necessary to prevent the build up of grease and food debris.



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- 49 5-205.15 System Maintained in Good Repair - P - 0 pts. - Preparation sink in front of hot holding pot station is leaking at plumbing line. Assess and repair so that it is in good working condition. //
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floors: Cleaning needed behind and under equipment. in the kitchen and behind beverage station of drive through (repeat). Walls: Minor wall cleaning needed behind equipment. // 6-101.11 Surface Characteristics-Indoor Areas - C - Single service items storage room has a unfinished wood ceiling. Floors, walls, and ceilings of storage facilities shall be smooth, durable, and easily cleanable at all times. Contact Nathan Ward for proper finishes at 336-703-3134 or at wardn@forsyth.cc.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting is low in men's (3-10 FC) and women's (8-12FC) restroom, in bakery preparation table near door (28-33FC), along cook line (28FC), and hot holding pot line (30 FC). Lighting on the commodes and vanity shall be at least 10 FC and in all areas of preparation at least 50 foot candles.



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