

Food Establishment Inspection Report

Score: 87

Establishment Name: THREADS CAFE

Establishment ID: 3034011856

Location Address: 1000 EAST HANES MILL RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 13 / 2014 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 11 : 15 am pm

Time Out: 04 : 45 am pm

Permittee: HANES BRANDS INC

Total Time: 5 hrs 30 minutes

Category #: IV

Telephone: (336) 519-4004

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 9

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 2

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	13	0	<input type="checkbox"/>
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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	<input type="checkbox"/>
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	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>

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	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
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"/>	<input 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"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	<input type="checkbox"/>
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	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input 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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input 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 type="checkbox"/>
Total Deductions:							13			



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27105

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1:

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: HANES BRANDS INC

Email 3:

Telephone: (336) 519-4004

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chili	Warmer	150	Pasta salad	Salad bar	46	Lettuce	Deli prep unit	44
Hamburger	Warmer	145	Potato salad	Salad bar	47	Sliced	Deli prep unit	38
Stuffed shells	Hot bar	165	Chickpeas	Salad bar	57	Hot water	Three compartment sink	141
Broccoli	Hot bar	138	Chicken	Final cook	170	Quat sanitizer	Dispenser in ppm	200
Meat sauce	Warmer	145	Burger	Grill	154			
Cooked	Reach in cooler	45	Slaw	Ice bath	52			
Sliced	Reach in cooler	41	Cheese	Ice bath	53			
Lettuce	Salad bar	59	Soup	Soup basin	180			

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.

- 6 0 pts - 2-301.12 Cleaning Procedure - P - When employee washed hands, faucet handles were used before paper towels - when washing hands, use paper towels to turn off faucet handles as to not recontaminate hands - CDI - employee was instructed on proper handwashing techniques per Food Code

- 8 6-301.14 Handwashing Signage - C - Missing handwash sign at hot bar handsink - must have employee handwash sign posted at all handsinks

- 13 0 pts - 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Pan of sealed raw beef steak stored below pans of raw bacon on speed rack in walk in cooler - raw steak must be stored above raw beef based on final cook temp - CDI - pan of beef was moved to top rack above raw bacon



Person in Charge (Print & Sign): JP *First* Swanson *Last*

Regulatory Authority (Print & Sign): Kenneth *First* Michaud *Last*

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: / /

REHS Contact Phone Number: () -



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Sanitizer not registering on test strips in buckets or in sanitizing basin of three compartment sink - sanitizer must be between 200 - 300 ppm if using quat solution - CDI - remade sanitizer in sanitizing basin which registered 200 ppm - when making sanitizer in morning, fill buckets with solution, place towel in bucket to absorb solution, change solution with towel in bucket to maintain proper strengths in buckets
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Food debris still present under slicer blade, grease build-up still present inside tong handles - clean as often as necessary to ensure that utensils and food contact equipment are cleaned and sanitized - slicer will have to be recleaned and sanitized and tongs will have to be scrubbed
- 16 0 pts - 3-401.11 Raw Animal Foods-Cooking - P,PF - A few pieces of grilled chicken when removed from grill were between 149 - 165 deg F - raw chicken must be cooked to a minimum internal temp of 165 deg F before service - CDI - pieces of undercooked chicken were reheated to 165 deg F before being served
- 18 3-501.14 Cooling - P - Pans of sausage gravy and grits from this morning did not meet cooling times in walk in cooler - items registered over 70 deg F after two hours from breakfast - when cooling items from hot holding temperature, must reach 70 deg F from 135 deg F in two hours and from 70 to 45 deg F in four hours for six hours total - CDI - items were discarded by manager
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Some items on salad bar and in various sandwich coolers not holding temp - all cold holding items must be held no more than 45 deg F internally - CDI - items were discarded
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Many food items were still held after expiration as designated by date marking such as butter, cooked meatballs and cooked turkey bacon pieces - must discard food by expiration date by either manufacturer sell by date or by date marking standards, whichever comes first - CDI - manager discarded said items
- 26 7-201.11 Separation-Storage - P - Two bottles of soap stored on ledge above two compartment prep sink - all chemicals, including soap must be stored below any food prep areas, including sinks - CDI - manager moved soap to designated area for chemical storage
- 36 6-501.111 Controlling Pests - PF - Observed two flies present



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Spell

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Two washed tomatoes were stored in lower make unit in deli area with stock bag for wrap shells laying on tomatoes - ensure that exposed food such as whole tomatoes are not potentially recontaminated by having contaminated items being stored on them; A/C lines in walk in freezer and walk in cooler were insulated but not protected by flexible PVC sheathing - condensate lines must be insulated and wrapped by flexible PVC sheathing, especially when food is stored underneath exposed lines
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Many wiping cloths observed on various counters and cutting boards - wiping cloths must be stored in sanitizer solution when not actively being used
- 42 0 pts - 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Some detailed cleaning needed in tong and scoop storage bin as it contains slight debris build-up
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Stacks of single service coffee cups were stored without sleeves in holder and other single service cups stored without sleeves on salad bar - ensure that single service cups are stored either in factory sleeves or in proper dispenser where lip of top cup is protected from cross contamination
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repair askew door on hot bar warming cabinet so hinge is flush per manufacturer's specifications, some exposed screw threads at right side of grill - cut off ends of screws or cap so no more than two threads are exposed, Replace/repair oxidized shelving in reach in cooler, Replace broken handle on slicer, Replace rusty casters on speed rack
4-205.10 Food Equipment, Certification and Classification - C - Can opener is non NSF - equipment must be NSF approved
- 47 4-602.13 Nonfood Contact Surfaces - C - Detailed cleaning needed on and around equipment, especially on grill legs, inside condiment bins in coffee station, hood screens at grill, on oven shelf, cutting board bracket at pizza prep cooler, gaskets on coolers, freezers and warmers, on shelving in dry storage room and in walk in cooler and on speed rack
- 49 5-205.15 System Maintained in Good Repair - P - Massive leak from water line behind ice machine as it sprays on wall - repair immediately



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Spell

- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Tighten down threshold between walk in cooler and freezer and clean in between, Replace cracked ceiling tile at dry goods room; recaulk areas around hoods and equipment so no gaps are present at walls; Tighten down escusean cap at sink drain in hot bar handsink
- 54 6-303.11 Intensity-Lighting - C - Lighting low at prep sinks and at hot bar area - registered between 30 - 43 ft candles, must be at least 50 ft candles in food prep areas; Canwash registered 10 ft candles, must be at least 20 ft candles - observed some burned out light bulbs in kitchen area



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✓
Spell

