

Food Establishment Inspection Report

Score: 95.5

Establishment Name: OLIVE GARDEN #1270 (THE)

Establishment ID: 3034010522

Location Address: 466 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 11 / 19 / 2015 **Status Code:** A

Zip: 27103

County: 34 Forsyth

Time In: 11 : 45 ^{am}_{pm} **Time Out:** 04 : 30 ^{am}_{pm}

Permittee: DARDEN RESTAURANT, INC.

Total Time: 4 hrs 45 minutes

Telephone: (336) 765-9008

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 7

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	<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	15	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	05	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	15	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	15	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	<input 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	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	<input checked="" type="checkbox"/>	<input checked="" 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	05	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	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<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 checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" 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	<input checked="" type="checkbox"/>	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	<input 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	05	<input checked="" type="checkbox"/>	<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	1	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	<input checked="" type="checkbox"/>	<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	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							4.5			



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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☒ Inspection ☐ Re-Inspection Date: 11/19/2015

City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

Email 1:

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

Email 2:

Permittee: DARDEN RESTAURANT, INC.

Email 3:

Telephone: (336) 765-9008

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
sundried	cold hold	45	final cook	shrimp	199	hot water	three comp sink	128
lettuce	walk in cooler	42	final cook	vegetables	137	final rinse	dishmachine	165
tomatoes	walk in cooler	41	pasta	cooling drawers	44			
soup	walk in cooler	42	shrimp	cooling drawers	38			
soup	hot hold	167	chlorine	wiping cloth bucket	100			
chicken	final cook	165	servsafe	Erin Lewey 2017	00			
ambient	bar	44	lettuce	cold hold	45			
ambient	dessert cooler	43	pasta	final cook	181			

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 2-301.14 When to Wash - P: 0 pts. Several employees washed hands correctly. One employee washed hands, then recontaminated hands by turning off faucet without using paper towel. Hands shall be washed at any time of contamination. CDI: Employee re-washed hands correctly and used paper towel to turn off faucets after drying hands.



- 8 6-301.14 Handwashing Signage - C: 0 pts. One handwashing sink (by soup prep) missing handwashing sign. Signs shall be posted reminding employees to wash hands when contaminated. CDI: Sign given to manager.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Two cases of unwashed mushrooms being stored over washed produce in produce walk in cooler. Food shall be protected from cross contamination during storage by storing unwashed vegetables under washed vegetables. CDI: Cases moved to bottom shelving.

Person in Charge (Print & Sign): Erin *First* Lewey *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

Erin Lewey
Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 11 / 28 / 2015

REHS Contact Phone Number: (336) 703 - 3141



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Sanitizer in three comp sink at 10 ppm chlorine. Chlorine sanitizer used for sanitization of equipment and utensils shall be used in range of 50-200 ppm chlorine. CDI: New solution prepared in sink at a concentration of 200 ppm chlorine.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Some sticker residue present on pans. A few plates soiled (approximately 12 throughout) and 7 serving spoons with soil. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items sent to be rewashed.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Four pasta varieties in cooling drawers 47-52F. Equipment not working properly to maintain temperature. Potentially hazardous food shall be maintained at 45F or below. CDI: All pasta discarded and/or moved from cooler to other cooling equipment.
- 22 3-501.19 Time as a Public Health Control - P,PF: 0 pts. At 2:11 pm, garlic and tomatoes on time as a public health control were still on cooking/assembly line (discard time was 2pm). When using time as a public health control for potentially hazardous foods, the food shall be cooked and served, served at any temperature if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control. CDI: Both items discarded. Ensure compliance by using timers, if necessary.
- 26 7-201.11 Separation-Storage - P: 0 pts. One container of spill absorber stored in shelving over clean towels. Chemicals shall be stored to not contaminate equipment, utensils, food, linens, single service, and single use articles. CDI: Chemical moved to bottom, under towels.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. REPEAT: A few shakers at grill area not labeled. Containers holding ingredients that are not easily recognizable, once removed from bulk container, shall be labeled with common name of food.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: 0 pts. Employee food stored in bin, but bin was placed above food for customers in walk in cooler. Employee food shall be stored to not contaminate food for pay. CDI: Employee food moved underneath food for customers./ Provide room for storage of food donations off of the floor in walk in cooler./ Tea pitchers not covered while sitting in consumer area. Keep covered to prevent contamination by consumers. CDI: Pitchers removed.
- 38 2-303.11 Prohibition-Jewelry - C, 2-402.11 Effectiveness-Hair Restraints - C: REPEAT: Wait staff adding soup to bowls. One food employee wearing a watch while preparing food. One employee in kitchen needing hair restraint (preparing beverages and cleaning tables). Hair restraints shall be worn at any time when working with food or equipment to prevent contamination of food, equipment, linens, single service and single use articles. Provide proper hair restraints for all staff.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Sanitizer buckets for wet wiping cloths stored on floor throughout kitchen. Wiping cloths for sanitizer shall be stored off the floor. Some moved during inspection.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Large salad bowls, bowls and some pans stacked wet. Equipment and utensils shall be air-dried prior to stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Cooling drawers on cookline used for holding ravioli is holding foods 47-52F. Equipment shall be maintained in good repair. Repair unit to maintain temperature at 45F and below./ Remove rust from frame and shelving in salad cooler./ Shelving rusting in bottom of plate/bowl coolers./ Re-wrap condensate pipe in beer cooler with pvc style pipe wrap to be easily cleanable./ Wrap condensate line in walk in freezer with pvc style pipe wrap./ Repair both beverage machines to not dispense beverages while the ice bin is open and ice is exposed./ Clean and repaint shelving for clean towels storage. Repaint shelving in chemical storage.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. One shelf in salad prep station and bins for holding additional toppings (above salad prep area) needing additional cleaning. Cleaning needed on top of oven. Remove stickers from equipment for holding buy 1, take 1 meals. Nonfood contact surfaces shall be clean to sight and touch. Clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts. Backflow prevention device present on tea makers, but could not be seen for coffee brewers. Provide documentation stating either internally installed backflow prevention devices or have a plumber add the proper backflow prevention device to the incoming water line (one device per piece of equipment; consult with plumbing inspections on proper device to install, if needed). Verification is required by 11-28-2015 to Michelle Bell at bellmi@forsyth.cc or 336-703-3141./5-205.15 System Maintained in Good Repair - P: Tighten faucet to production sink.
- 52 6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain - C: 0 pts. Water puddling under recyclables dumpster (within enclosure). Outdoor refuse areas shall be curbed and graded to drain to dispose of liquid waste that results from the refuse and from cleaning the area and waste receptacles. Recaulk shelf in split beverage area.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Caulk soiled/wearing at handwashing sink by soup station. Recaulk shelf at veggie station to wall and replace soiled caulk above veggie prep sink. Provide coved base in outdoor storage building and clean floor. Repair wall damage in closing beverage station and replace soiled caulk between wall panel and baseboard. Soiled caulk between wall panel and baseboard throughout kitchen in some places. Repair/replace. Replace ceiling tile in linen storage closet. Replace ceiling panel above ice machine. Repair ceiling paint and holes in FRP in small dry storage room. Replace cracked floor tile by ice machine. Clean ceiling by dish machine. Repaint rusty floor grate in bar.



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- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in ftcd): veggie prep 22-25, lasagna station 30-35, ice machine 43-44, soup station 38-42, soup prep 38, pasta cookline 25-43, grill line 12-38, alley 15-27, salad assembly 20-27, split beverage station 2-5, bar 4-44 (highest at espresso machine), closing beverage station 15-26, men's toilet 6, and women's toilet 10. Increase lighting to meet 10 ftcd in walk in coolers, 20 ftcd at lavatories in restrooms and in equipment storage, and 50 ftcd in food prep areas (includes beverages).//6-202.12 Heating, Ventilation, Air Conditioning System Vents - C: Clean dusty vents (located by dishmachine in kitchen) and in restrooms.// Repair light fixture in small dry storage to fit in ceiling.



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