

Food Establishment Inspection Report

Score: 94.5

Establishment Name: BAGEL STATION II

Establishment ID: 3034012844

Location Address: 1977 NORTH PEACEHAVEN RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 26 / 2016 Status Code: U

Zip: 27106

County: 34 Forsyth

Time In: 10 : 00 ^{am} _{pm} Time Out: 01 : 25 ^{am} _{pm}

Permittee: NORTH CAROLINA BAGEL STATION LLC

Total Time: 3 hrs 25 minutes

Telephone: (336) 760-2055

Category #: II

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

FDA Establishment Type: _____

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

No. of Risk Factor/Intervention Violations: 3

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		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	
21	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	0	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	0	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	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	0	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	
39	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	
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	0	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				1	0	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	0	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	0	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0	
Total Deductions:										5.5	

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☒ Inspection ☐ Re-Inspection Date: 04/26/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: U

County: 34 Forsyth Zip: 27106

Category #: II

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

Email 1: cdavisgroup@carolina.rr.com

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

Email 2:

Permittee: NORTH CAROLINA BAGEL STATION LLC

Email 3:

Telephone: (336) 760-2055

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sausage	Prep cooler	43	Sprouts	Display cooler	53			
Liquid egg	Prep cooler	42	Macaroni	Display cooler	44			
Cream	Prep cooler	43	Potato salad	Display cooler	43			
Sausage	Lower prep cooler	41	Chili	Soup well	142			
Cheese	Lower prep cooler	43	Hot water	Three compartment sink	148			
Sausage	Walk in cooler	36	Chlorine	Sanitizing compartment	50			
Cream	Walk in cooler	38	Quat sanitizer	Bucket in ppm	200			
Milk	Drink station	57	SS Kathy	Exp. 11/11/2016	0			

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.

- 20 0 pts - 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Skim milk at drink station recorded at 57 deg F and sprouts in display cooler read 53 deg F - all cold holding items must be held no more than 45 deg F - CDI - since other items in display cooler read less than 45 deg F and manager stated items were placed in cooler at same time, sprouts were placed in lower prep cooler to chill quickly - milk discarded
- 21 0 pts - 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Although potentially hazardous, ready to eat foods held over 24 hours were date marked, date of preparation was not accounted for and items are to be held for eight days - potentially hazardous, ready to eat foods, held over 24 hours, must be date marked where date of preparation counts as day one and held for no more than four days, if held between 41 - 45 deg F, or no more than seven days, if held at 41 deg F or less - CDI - employee subtracted one day from end date allowing for a total of seven days items may be held in cooler
- 26 7-201.11 Separation-Storage - P - Buckets of sanitizer solution and one spray bottle stored on or beside food prep counters and equipment and bottle stored beside front handsink - chemicals, including sanitizer, must be stored below or away from any food prep areas - CDI - manager moved buckets and bottles to designated areas where they are away from any food contact/prep areas

Person in Charge (Print & Sign): Kathy First Shoaf Last

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

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Unlabeled shaker of sugar at drink station and container of powdered sugar beside display case - must label dry goods containers
- 36 0 pts - 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - Some dead bugs present inside light shield - remove dead bugs as often as necessary to prevent accumulation of dead bugs
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Large bag of poppy seeds and small bag of sugar stored open and pan of uncooked bagels stored on top of speed rack in kitchen not under protection - ensure all opened bags of dry goods are stored in a sealed container and cover food when not in use
- 39 0 pts - 3-304.14 Wiping Cloths, Use Limitation - C - One wet wiping cloth observed laying on counter at front handsink - wiping cloths must be stored in sanitizer solution when not in use as to help control bacterial growth
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Continue to make repairs as described in transitional permit conditions including but not limited to: repair/replace rusting wire shelving in front of three door reach in freezer; Replace torn reach in cooler door gaskets; Replace peeling laminate trim on lower cabinets; Insulate pipe elbow and wrap with PVC pipe wrap to provide a protected and cleanable surface for elbow on condensate drain line on compressor in walk in cooler; Replace rusty pot hooks on wire rack - equipment must be maintained easily cleanable and in good repair
4-205.10 Food Equipment, Certification and Classification - C - Small plate/bowl observed laying in container of cinnamon - scoops must have handles as to prevent bare hand contact with food
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Some detailed cleaning needed in drawers, under lips of counters, on fan guards on compressor in walk in cooler, and in condiment bins so they are free from debris build-up
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C - Excessive cardboard boxes stored on ground beside and behind cardboard dumpster - area around dumpsters must be maintained free from garbage and cardboard - clean area and remove cardboard from ground



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Continue to make repairs as described in transitional permit conditions including but not limited to: Recaulk toilet bases to floor in restrooms and repair damaged and loose FRP corner guards throughout



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