

# Food Establishment Inspection Report

Score: 90

Establishment Name: MAE'S VINTAGE KITCHEN

Establishment ID: 3034011776

Location Address: 149 S MAIN ST

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 05 / 18 / 2017 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 12 : 15 <sup>am</sup><sub>pm</sub> Time Out: 04 : 55 <sup>am</sup><sub>pm</sub>

Total Time: 4 hrs 40 minutes

Permittee: MISS MAE, INC

Category #: IV

Telephone: (336) 993-4100

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 8

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

No. of Repeat Risk Factor/Intervention Violations: 4

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
<b>Supervision</b> .2652									
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties		2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Employee Health</b> .2652									
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting		3	<input checked="" type="checkbox"/>	0	<input checked="" 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"/>
<b>Good Hygienic Practices</b> .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"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed		4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Approved Source</b> .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"/>
<b>Protection from Contamination</b> .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected		3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized		3	15	<input checked="" type="checkbox"/>	<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"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653									
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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		<input checked="" type="checkbox"/>	15	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition		3	15	<input checked="" type="checkbox"/>	<input checked="" 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"/>
<b>Consumer Advisory</b> .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"/>
<b>Highly Susceptible Populations</b> .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"/>
<b>Chemical</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used		2	1	0	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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"/>
<b>Food Temperature Control</b> .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"/>
<b>Food Identification</b> .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container		2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display		2	1	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness		1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored		1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables		1	05	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .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 type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled		1	05	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used		1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		1	05	0	<input type="checkbox"/>
<b>Utensils and Equipment</b> .2653, .2654, .2663									
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used		2	1	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		1	05	0	<input type="checkbox"/>
<b>Physical Facilities</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		2	1	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	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b>						10			



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State: NC

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Zip: 27284

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

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

Permittee: MISS MAE, INC

Telephone: (336) 993-4100

☒ Inspection ☐ Re-Inspection Date: 05/18/2017

Comment Addendum Attached? ☐

Status Code: A

Category #: IV

Email 1: cristy.mae@yahoo.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	3 comp sink	138	Chicken pot	Prep table	64			
Turkey	Make unit	45	Chicken salad	3 door cooler	47			
Roast beef	Make unit	37	Potato salad	3 door cooler	43			
Lettuce	Make unit	41	Milk	3 door cooler	39			
Chicken	Prep table	52	Quiche	3 door cooler	43			
Pimento	Reach-in cooler	45	Chicken pot	3 door cooler	45			
Crab cake	Reheat	207	Mashed	3 door cooler	41			
Chicken	Hot hold	163	Meatloaf	3 door cooler	40			

## 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.

- 2-102.12 Certified Food Protection Manager - C- REPEAT. Person in charge with food protection manager certification was not available during inspection. Person in charge shall have an ANSI-accredited food protection manager certification and must be present during all hours of operation. Compliance with this violation must be corrected within 210 days from date permit was issued.
- 2-103.11 (M) Person in Charge-Duties - PF- REPEAT. No employee health policy in place. Food employees shall report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. CDI- Employee health policy agreement given to person in charge.
- 2-301.15 Where to Wash - PF- Two food employees washed hands at prep sink. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. CDI- Employees were instructed to use handwashing sink for handwashing.
- 2-301.14 When to Wash - P- One food employee washed hands and turned off water faucet using clean bare hands. Food employees shall re-wash their hands after engaging in activities that contaminate the hands and shall use a barrier such as paper towels to turn off water faucet. CDI- Employee was asked to re-wash hands properly.

Person in Charge (Print & Sign): Katherine First Sheely Last

Regulatory Authority (Print & Sign): Eva First Robert REHSI Last

*Katherine Sheely*  
*Eva Robert, REHSI*

REHS ID: 2551 - Robert, Eva

Verification Required Date: 05 / 28 / 2017

REHS Contact Phone Number: (336) 703-3135



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- 7 3-301.11 Preventing Contamination from Hands - P,PF- Food employee observed handling ready-to-eat chicken for salad with bare hands. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI- Chicken discarded.
- 8 6-301.14 Handwashing Signage - C- REPEAT. Handwashing sign needed at all handwashing sinks. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks by food employees and shall be clearly visible to food employees. CDI- Handwashing sign given to PIC.
- 6-301.12 Hand Drying Provision - PF- Employees are washing hands and drying hands on towel that is stored above soap dispenser at handwashing sink. Each handwashing sink shall be provided with individual disposable towels, a continuous towel system that supplies the user with a clean towel, a heated-air hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. CDI- Employees were instructed to use disposable paper towels in
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- 0 pts. Chlorine solution in sanitizer vat of three compartment sink registered below 50 ppm when tested. Chlorine shall be used and maintained between 50-200 ppm. CDI- Solution at three compartment sink adjusted to read 50 ppm.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT. Cooked chicken 52F and chicken pot pie 64F held out of temperature on food prep table. Potentially hazardous food shall be held at 45F and below. CDI- Chicken and chicken pot pie were placed in cooler to cool down.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- 0 pts. Milk opened Sunday, mashed potatoes prepared Sunday and meatloaf prepared morning of the 17th were not date marked. Potentially hazardous food prepared and held in food establishment for more than 24 hours shall be marked to indicate the or day by which the food shall be consumed on the premises, sold, or discarded after 7 days if held at 41 or below and 4 days at 45F or below. The day of preparation shall be counted as Day 1. CDI- Items were labeled.
- 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- Potato salad prepared on 05/11 not discarded after exceeding 7 days. Potentially hazardous food shall be discarded after it exceeds 7 days if
- 38 2-402.11 Effectiveness-Hair Restraints - C- 0 pts. Two male food employees observed handling food without wearing beard guards. One food and dish employee not wearing hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets and beard restraints that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles. Provide hair restraints to employees.
- 2-303.11 Prohibition-Jewelry - C- Two employees wearing bracelet while handling food. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- 0 pts. Handle of spoon stored touching mashed potatoes and handle of spatula touching chicken pot pie. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the food with their handles above the top of the food and the container or with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.



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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- 0 pts. Boxes of single-service cups stored on floor in small storage room outside of restroom. Plastic to-go plates were stored with food-contact surface exposed on fireplace. Single-service articles shall be stored in a manner necessary to prevent contamination by storing them at least 6 inches above the floor. Single-service articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 46 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C- Chlorine sanitizer replaced for quaternary ammonium on dish machine. Dish machine is intended for use with chlorine sanitizer. A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. CDI- Person in charge called representative for dish machine for chlorine. Staff instructed to wash three compartment sink to wash utensils or wash in dish machine and sanitize in three compartment sink.
- 4-302.14 Sanitizing Solutions, Testing Devices - PF- Quaternary ammonium test strips not available in establishment to measure quaternary ammonium concentration in dish machine. A test kit or other device that accurately measures the concentration in ppm
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Replace cracked floor tiles present in front of small make unit and seal hole on wall behind door. Physical facilities shall be easily cleanable.
- 6-501.12 Cleaning, Frequency and Restrictions - C- Floor cleaning is needed throughout. Physical facilities shall be kept clean.
- 6-501.16 Drying Mops - C- Two mops stored with mop head above handles at can wash. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies
- 54 6-305.11 Designation-Dressing Areas and Lockers - C- Employees personal belongings such as cigarettes, vaporizers, wallets, and phones are being stored on food prep surfaces, utensils and equipment throughout kitchen. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions



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