

Food Establishment Inspection Report

Score: 92

Establishment Name: PETES FAMILY RESTAURANT

Establishment ID: 3034010915

Location Address: 2661 LEWISVILLE-CLEMMONS RD

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 06 / 16 / 2017 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 10 : 20 am pm Time Out: 01 : 00 am pm

Permittee: PETE'S FAMILY RESTAURANT, INC

Total Time: 2 hrs 40 minutes

Telephone: (336) 766-6793

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: 6

No. 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	NO	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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	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	03	0	
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"/>
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	13		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3			<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	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	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13		<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3		0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3		0	<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	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	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	NO	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	03	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	03	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	03	0		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
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"/>	
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			<input checked="" type="checkbox"/>	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<input checked="" type="checkbox"/>	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1			<input checked="" type="checkbox"/>	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	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	1		<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	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	03	0		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03		<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:							8		



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Email 1:

Email 2:

Telephone: (336) 766-6793

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Savannah Moye	00	Chlorine ppm	Bottle	50	Feta cheese	Reach-in cooler	38
Green beans	Hot cabinet	155	Chlorine ppm	Bucket	50	Greens	Steam table	150
Chicken	Final cook	186	Chlorine ppm	Bucket 2	50	Melons	Upright cooler	41
Sausage	Final cook	162	Chili	Steam table	137	Sausage	Upright cooler 2	40
Lettuce	Walk-in cooler	43	Mashed	Steam table	140	Raw eggs	Upright cooler 2	45
Sausage	Walk-in cooler	43	Mac n cheese	Hot cabinet	140	Raw shrimp	Ice bath	39
Hot water	3-compartment sink	133	Hotdogs	Make unit	42	Potato	Final cook	173
Rinse cycle	Dish machine	162	Mozzarella	Reach-in cooler	48	Hot water	Handsink	106

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 - One food employee entered the kitchen from outside without washing hands. Food employees shall wash hands upon entering the food establishment. CDI - Manager directed the employee to wash hands. ✓ Spell
- 7 3-301.11 Preventing Contamination from Hands - P,PF - 0 pts - One employee grabbed a biscuit with his bare hand to put on a plate for service. Food employees may not contact exposed, ready-to-food with their bare hands and shall use suitable utensils. CDI - Biscuit discarded.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - A container of raw pork was stored above sweet tea in the walk-in cooler, a container of raw hamburger patties was stored above cooked BBQ in the reach-in cooler across from the grill, and a bowl of raw eggs was stored above chocolate chips in the upright cooler. Raw animal products shall be stored to prevent cross-contamination, below ready-to-eat food, and according to final cook temperature. CDI - Raw animal products relocated to the bottom shelf.

Person in Charge (Print & Sign): Savannah ^{First} Moye ^{Last}

Savannah Moye

Regulatory Authority (Print & Sign): Grayson ^{First} Hodge ^{Last}

Grayson Hodge REHSI

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3383



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - One container of melted butter (110F), a container of mashed potatoes (110F), and a container of cooked black eyed peas (122F) measured below 135F on top of the oven and inside of the hot cabinet. Potentially hazardous food shall be held at 135F or above. CDI - Butter, mashed potatoes, and black-eyed peas reheated to 170F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - A container of mozzarella cheese, a container of cooked sausage links, and 2 containers of cole slaw measured 46-53F in the reach-in cooler. A large puddle of water was present inside of the reach-in cooler and measured 46F as the ambient temperature. Potentially hazardous food shall be held at 45F or below. CDI - Cheese, slaw, and sausages were relocated to the walk-in cooler to chill below 45F. The temperature was lowered to 41F in the reach-in cooler.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat: One container of feta cheese, a container of cooked rice, a container of sausages, and a container of cooked pasta were not date marked in various coolers. Potentially hazardous food shall be date marked with the date of preparation or discard and can be held for a maximum of 7 days at 41F or below, or for a maximum of 4 days between 42-45F. CDI - Containers date marked with the date of preparation.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts - Replace the worn or missing labels on a few of the seasoning containers near the hot cabinet. Food removed from it's original packaging shall be labeled with the common name of the food.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - The fly trap above the back handsink contains several dead flies. Replace traps frequently to prevent large accumulations of pests.//6-501.111 Controlling Pests - C - Around 15-20 flies were observed in the kitchen area. The premises shall be maintained free of insects and other pests. Contact pest control company.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat: Sealed packages of food are stored below the condensate leak in the walk-in freezer. Around 5 containers of frozen food are stored unprotected in the upright freezer. A clean aprons was stored in contact with uncooked black-eyed peas. Food shall be stored where it is not exposed to splash, dust, or other contamination. Relocate packages of food away from the leaks and evaluate freezer for repair. Provide covers/lids for food containers in the upright freezer.
- 38 2-402.11 Effectiveness-Hair Restraints - C - Repeat: 3 employees working in the kitchen were not wearing hair restraints. Each food employee shall wear a hair restraint such as a hat or hair net.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Evaluate the walk-in freezer water line (ice build-up) and the reach-in cooler for leaks. Equipment and utensils shall be maintained in good repair.
- 52 5-501.113 Covering Receptacles - C - 0 pts - Repair the lid and cover the outdoor grease trap. Receptacles shall be covered when not in use.
- 53 6-501.16 Drying Mops - C - 0 pts - 2 mops were drying with the mop head above the handle. Invert mops.



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✓
Spell



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