

Food Establishment Inspection Report

Score: 95.5

Establishment Name: OLYMPIC FAMILY RESTAURANT

Establishment ID: 3034011373

Location Address: 1555 WEST MOUNTAIN STREET

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 06 / 18 / 2018 **Status Code:** A

Zip: 27284 **County:** 34 Forsyth

Time In: 09 : 00 ^{am} _{pm} **Time Out:** 02 : 30 ^{am} _{pm}

Permittee: OLYMPIC RESTAURANT, INC.

Total Time: 5 hrs 30 minutes

Telephone: (336) 996-5741

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: 5

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	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"/>	<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	
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"/>	0	<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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	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	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" 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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" 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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" 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 checked="" type="checkbox"/>
Total Deductions: 4.5										



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☒ Inspection ☐ Re-Inspection Date: 06/18/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: _____

Email 2: _____

Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item servsafe	Location Mauricio Jimenez	Temp 0	Item chlorine	Location front line bucket	Temp 200	Item potato salad	Location main prep	Temp 42
meatballs	reheat temp	192	country fried	countertop	90	ribs	walk in cooler	41
potatoes	cook temp	163	raw pork	prep 1	42	meat sauce	walk in cooler	40
pork	cook temp	172	cheese	prep 1	43	noodles	cook temp	190
green beans	cook temp	195	gravy	steam table	177	meat sauce	back prep hot holding	176
tomato	cooling 30 minutes from	53	sausage	hot hold stovetop	139	hot water	3 compartment sink	147
greens	hot holding	117	lettuce	main prep	44	hot water	dish machine	168
shrip	seafood prep	37	tomato	main prep	43	eggs	cook temp	178

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 2-301.12 Cleaning Procedure - P 0 points. Observed one employee wash hands then use bare hands to turn off faucet. Food employees shall use paper towels to turn off faucets after washing hands to avoid recontaminating hands. CDI. Employee washed hands using correct procedure.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw salmon stored in walk in cooler over banana pudding. Store raw foods below ready to eat foods to avoid cross contamination. CDI. Salmon relocated to lowest shelf. Portion of raw pork stored on top of sliced cheese in left cook line prep unit. Raw pork had been dropped on top of cheese during busy rush. CDI. Cheese discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Yams and cooked greens in hot holding cabinet 117F. Country fried steak on countertop 90F. Temperature not hot enough in holding cabinet. Items placed in cabinet 30 minutes previously. Country fried steak pan had been partially cooked and was awaiting space in oven to finish cooking process. Steak on countertop less than 1 hour. Potentially hazardous food shall be held hot at 135F or more. Holding caninet adjusted. Yams and greens 139F 30 minutes later. Country steak allowed to finish cooking in oven. Final cook temp 198.

Lock
Text



Person in Charge (Print & Sign): Bill Rizos

Regulatory Authority (Print & Sign): Amanda Taylor

[Signature]

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3136



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Dressing in dressing cooler had wide variation in temperature, 28-52F. Dressings toward back of cooler much colder. Potentially hazardous food shall be cold held at 45F or less. CDI. Dressings allowed to cool down, as cooler may have been open for some time during rush, dressings now 49F. Dressings discarded. Evaluate dressing cooler capacity to be sure cool air is properly circulating in unit. If needed, store fewer dressing containers in cooler.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF 0 points. One container of meat sauce in walk in cooler prepared 2 days prior not date marked. Potentially hazardous food held in the facility more than 24 hours shall be properly marked to indicate the discard date. Foods may be held for 7 days at 41F or less or 4 days at 45F or less. CDI. Sauce discarded.
- 33 3-501.13 Thawing - C Frozen shrimp and white fish being thawed in standing water. Frozen pork being thawed on drainboard of prep sink. Thaw foods under refrigeration, under cool running water or as part of the cooking process. Frozen salmon thawing in walk in cooler in original vacuum packaging. When thawing frozen seafood, always open vacuum sealed package to allow oxygen to circulate. Alternatively, follow manufacturers instructions and thaw immediately before use.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Wet wiping cloth observed on prep surface along cook line. Once wiping cloths become wet, they shall be stored in sanitizer solution. 0 points.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Foam cup without handle being used as portion scoop for raw shrimp. Cup stored in raw shrimp. Obtain a scoop with handle for portioning of shrimp. Store scoop with handle protruding out of food to prevent contamination from hands.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat violation. One stack of plastic pans and one stack of metal pans in clean dish area stacked wet. Several cups in wait staff service area stacked wet. Allow dishes to air dry thoroughly before stacking. Half credit taken for repeat violation as improvement has been shown in this area.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 points. All equipment issues except walk in freezer floor have been addressed since last inspection. As per owner/operator, walk in freezer floor is to be repaired upon closing of facility for fourth of July holiday. Floor panels are beginning to separate in walk in freezer and can be repaired only when facility is not open, as frozen food will have to be transferred to freezer truck during repairs. Equipment shall be in good repair.
- 4-101.11 Characteristics-Materials
for Construction and Repair - P Remove cardboard being used as shelf liner in dressing cooler as well as dry storage area as it is neither smooth nor easily cleanable. CDI. Cardboard removed.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Minor cleaning needed on refrigeration and freezer gaskets needed along cook line. Minor cleaning needed on hoods and hood vents above flat top grill. Non food contact surfaces of equipment shall be clean.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C 0 points. Address dripping ceiling near employee restroom where roof was recently pressure washed. Per PIC, roofing company scheduled to address later today. Recaulk 3 compartment sink to wall where current sealant is becoming moldy. Smooth out bottom inside of door to employee restroom where the surface is neither smooth nor easily cleanable. Seal bare wood at handle of can wash so that it is non absorbent. Physical facilities shall be in good repair.
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C Repeat violation. Employee phones stored on clean dish shelf in dish area and on shelf containing single use trays along cook line. Employee food and drinks stored among restaurant food in walk in cooler. Store employee items, including food and drink, separate from restaurant food and where they cannot contaminate food or food contact surfaces.
6-303.11 Intensity-Lighting - C Many new lighting fixtures installed throughout facility since last inspection. All lighting compliant except left ladies toilet stall, which has improved from 7 to 12 footcandles since last inspection due to installation of new fixture. Complete lighting improvements to be 20 footcandles at plumbing fixtures.



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Spell



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