

Food Establishment Inspection Report

Score: 91.5

Establishment Name: PROVIDENCE RESTAURANT AND CATERING

Establishment ID: 3034012415

Location Address: 5790 UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 19 / 2018 **Status Code:** A

Zip: 27105 **County:** 34 Forsyth

Time In: 09 : 30 ^{am} _{pm} **Time Out:** 05 : 00 ^{am} _{pm}

Permittee: TCK PROVIDENCE INC.

Total Time: 7 hrs 30 minutes

Telephone: (336) 399-6774

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: 9

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
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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		
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2		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	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3		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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13		
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3		0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				13		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1		
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1		

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 checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			1	03		
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 type="checkbox"/>	<input checked="" 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		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03		
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		0	
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		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1		
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		0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		
Total Deductions: 8.5										



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

Permittee: TCK PROVIDENCE INC.

Telephone: (336) 399-6774

☒ Inspection ☐ Re-Inspection Date: 06/19/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: jbacon@secondharvest.org

Email 2:

Email 3:

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	V. Lanier 7/13/21	0	Beshenel	hot holding	147	Quat	sanitizing bucket	150
Milk	on plate on top ice	52	Rice salad	reach in cooler	40	Hamburger	final cook	185
Butter	metal bowl	64	Tom buerre	reach in cooler	34	Air tempt	reach in cooler	35
Cream chse	metal bowl	63	Milk	walk in cooler	51	Tuna salad	walk in cooler (b)	40
Sld tom	make unit	38	Ribs	walk in cooler	42	Air tempt	reach in cooler	32
Pasta	reach in cooler	38	Chicken	blast chiller	31	Half n half	on counter	45
Ham	make unit	40	Hot water	3 compartment sink	155			
Grits	reheat	130	Chlorine	warewashing machine	50			

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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF Repeat. 0 points. Employee used bare hand to touch the cooked chicken from the blast chiller when feeling the temperature. Food employees may not contact exposed, ready-to-eat foods with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: One piece of cooked chicken was discarded by employee.
- 8 6-301.11 Handwashing Cleanser, Availability - PF Soap emptied at the handwashing sink in the bar. Soap shall be provided at the handwashing sink. CDI: Soap was provided.
//5-204.11 Handwashing Sinks-Location and Placement - PF Observed tea and coffee dispenser on two metal tables with the reach in cooler located in a hallway with condiments. There are double swinging doors to the closest handwashing sink by the make unit. A handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas. Verification required for the handwashing sink by June 22, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc.
//6-301.12 Hand Drying Provision - PF No
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Slicer, large metal pots, mixing bowl, pan with various utensils for mixer, rolling pin, few bowls, squeeze bottle (sticker), metal lids (all), scissor, stacks of metal pans on the shelving under the prep table were soiled. Label (chef Jeff watermelon bbq sauce) on the mason jars in the reach in cooler used for eggplant tompenade. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Items taken to the 3 compartment sink except slicer was disassembled. The metal pans were placed on cart. Spoke with person in charge about preventing food debris from the prep tables falling onto the clean metal pans.

Lock
Text



Person in Charge (Print & Sign): *First* Vanessa *Last* Lanier

Regulatory Authority (Print & Sign): *First* Jill *Last* Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 06 / 22 / 2018

REHS Contact Phone Number: (336) 703-3137



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- 17 3-403.11 Reheating for Hot Holding - P 0 points. Grits 130 F (made today) in the hot holding unit. Ready-to-eat foods taken from commercially processed, sealed container, or from an intact package from food processing plant shall be heated to a temperature of at least 135 F or greater. Food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 F for 15 seconds. CDI: Grits were reheated on the stove.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Milk 52 F on a plate on top ice at the buffet line. Milk 51 F in metal container inside the walk in cooler. Butter 64 F and cream cheese 63 F in metal bowl on the holder located on the counter for self-service during breakfast. Cut honeydew melon 50 F to 54 F and cut cantaloupe 56 F in the walk in cooler. Cold holding, potentially hazardous food shall be maintained at 45 F or less (January 1, 2019 will be 41 F or less). CDI: Milk, butter, cut honeydew and cantaloupe melons, and cream cheese were voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Rice salad 40 F not labeled in reach in cooler. Container of cut cantaloupe and cut honeydew melon, cooked Brussels sprouts, fully cooked sausage, roasted peppers, cooked sweet potatoes, and container of sliced ham not labeled in the walk in cooler. Tuna salad and diced tomatoes (salad) not labeled in the walk in cooler (beer). Ready-to-eat, potentially hazardous food prepared and held for more than 24 hours shall be marked to indicate the day or date by which the food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. CDI: Rice salad, roasted peppers, cut cantaloupe and cut honeydew melon were voluntarily discarded. Cooked Brussels sprouts (Saturday), cooked sweet potatoes (Saturday), tuna salad (Saturday), and fully cooked sausage (Friday) were labeled.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Asterisking to items that do not state the items are served raw or undercooked on the menu for the lunch and dinner. The items are hamburger for lunch menu and duck, pork chops, and NY strip for dinner menu. Disclosure shall include identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. CDI: Disclosure to identify the items that are raw or undercooked on the menu for the lunch and dinner.
- 26 7-102.11 Common Name-Working Containers - PF One spray bottle with clear liquid not labeled on chemical rack. Working containers of poisonous or toxic materials taken from bulk shall be clearly identified with the common name. CDI: Employee emptied the contents of the bottle.
//7-201.11 Separation-Storage - P Propane torch on top shelf above beshemel cooling down on the counter. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Person in charge stored the propane torch on the bottom shelf. 0 points.
- 27 3-502.12 Reduced Oxygen Packaging, Criteria - P,PF 0 points. Hot sauce with cooked peppers inside the jar labeled 5/19 with the seal unpopped in the reach in cooler. Food establishment that uses a reduced oxygen packaging method shall have a HACCP plan. CDI: Hot sauce in jars were voluntarily discarded.
- 30 8-103.11 Documentation of Proposed Variance and Justification - PF 0 points. Hot sauce with cooked peppers inside the jars labeled 5/19 with the seal unpopped in the reach in cooler. Food establishment shall obtain a variance for using a method of food preservation rather than method of flavor enhancement. CDI: Hot sauce with cooked peppers were voluntarily discarded.



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C 0 points. Two metal shakers and container of dry ingredient not labeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. CDI: Employee labeled shakers and container of dry ingredient (salt).
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P Breakfast foods such as muffins not fully protected by the sneeze guard (angled high/not extended) at the buffet line. Food on display shall be protected from contamination by the use of packaging; counter; display cases or other effective means. CDI: Breakfast foods were removed.
//3-305.11 Food Storage-Preventing Contamination from the Premises - C Box of French fries stored on the floor inside the walk in freezer. Food shall be at least 6 inches off the floor. CDI: Person in charge removed the box off the floor. 0 points.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C 0 points. Stacks of clean plates with food-contact surfaces up on the counter at the self-service buffet area. Clean cups/glasses on rubber mat on the table in front of guest that sit on chair or bench at the bar. Cleaned equipment and utensils shall be stored where they are not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Rusted shelving and brackets used to store clean dishes/utensils located by the clean drain board of the warewashing machine. Knob for the hot water at the handwashing sink not turning the water on located by the 2 compartment sink. Equipment shall be maintained in good repair. CDI: Maintenance tighten the hot water knob at the handwashing sink by the 2 compartment sink.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Food debris inside the hot holding box by the swinging doors. Dust on fan cover, shelving, and ceilings in the walk in cooler. Dust on shelving used to store clean equipment such as metal bowls. Food-contact surfaces of equipment shall be free of accumulation to dust, dirt, food debris and other debris.
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Slow drain and leak at the pipe connection under the handwashing sink located by one compartment prep sink. Leak at the connection for the hot water handle of the can wash. Plumbing shall be maintained in good repair. CDI: Maintenance fixed the slow drain.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat. FRP popping up on the corner of the wall at the front service station. Peeling layer of ceiling tile by the warewashing machine. Replace the missing tile baseboard at the corner of the hot water heater room. Caulk separating around the base of the toilet to the floor in the men's restroom. Floor, wall, floor coverings, and wall coverings shall be easily cleanable and smooth.
// 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods -
C Damaged wall exposing pipe at the hallway by the kitchen. Physical facilities shall be maintained in good repair.
//6-501.12
Cleaning, Frequency and Restrictions - C Repeat. Wall peeling/damaged around the soap dispensers at the men's and women's



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- 54 6-303.11 Intensity-Lighting - C 0 points. Lighting 5 to 61 foot candles in the food storage room and 5 to 72 foot candles (light fixture was out) in equipment storage room. Lighting shall be at least 10 foot candles in dry food storage and at least 20 foot candles for equipment and utensil storage.

✓
Spell



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