

# Food Establishment Inspection Report

Score: 93

Establishment Name: GRANDMA RUBY'S COUNTRY COOKIN

Establishment ID: 3034012162

Location Address: 6110 UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 22 / 2018 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 08 : 00 am Time Out: 12 : 25 pm

Permittee: GRANDMA RUBY'S LLC

Total Time: 4 hrs 25 minutes

Telephone: (336) 377-9227

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: 8

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	N/O	Compliance Status			OUT	CDI	R	VR
<b>Supervision .2652</b>										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>										
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	03	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
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 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	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
<b>Approved Source .2653, .2655</b>										
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 .2653, .2654</b>										
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<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 .2653</b>										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Consumer Advisory .2653</b>										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	<input type="checkbox"/>
<b>Chemical .2653, .2657</b>										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
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 .2653, .2655, .2658</b>										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	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	03	0	<input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
<b>Food Identification .2653</b>										
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 .2652, .2653, .2654, .2656, .2657</b>										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	<input type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>										
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<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	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	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 checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions: 7										



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# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 6110 UNIVERSITY PARKWAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27105  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: GRANDMA RUBY'S LLC  
 Telephone: (336) 377-9227

Establishment ID: 3034012162  
☒ Inspection ☐ Re-Inspection Date: 06/22/2018  
 Comment Addendum Attached? ☐ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: rubybaugus@msn.com  
 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.Jones4/28/20	0	Pasta salad	cooling at 8:44am	66			
Grits	hot holding	180	Pot salad	cooling at 8:45am	78			
Eggs	in container ice bath	45	Hot water	3 compartment sink	138			
Sld tom	make unit	41	Quat	3 compartment sink	200			
Sausage	reach in cooler	40	Air tempt	reach in cooler	41			
Pasta salad	cooling at 8:19am	68	Pot roast	reheat	182			
Pot salad	cooling at 8:20am	82	Hamburger	hot holding	186			
Rice	walk in cooler	38	Eg Om	final cook (fully cooked)	183			

## 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 / 2-301.12 Cleaning Procedure - P Employee washed hands with soap for less than 10 seconds and used clean hands to turn off the knobs at the handwashing sink then grabbed disposable, paper towels. Employee blew air into the single-use glove then place the glove on hand. To avoid recontamination, employees shall use a barrier such as a disposable, paper towel to turn off the handles of the faucet at a handwashing sink. Food employees shall wash their hands and exposed portion of their arms after handling soiled equipment or utensils, before donning gloves for working with food, and after engaging in other activities that contaminate the hands. Food employees shall use the following cleaning procedures: rinse under clean, running water; apply an amount of cleaning compound; rub vigorously for at least 10 to 15 seconds; thoroughly rinse under clean, running water; and dry hands using a method specified under 6-301.12. CDI: Employee was education on proper handwashing
- 13 3-304.15 (A) Gloves, Use Limitation - P Employee with gloves on cracked shelled eggs (not pasteurized) on the flat top then with the same gloves on grabbed bread from the toaster to slice with a knife for service. Single-use gloves shall be used for only one task, used for no other purposes, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Educated employee and removed the single-use glove.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. 0 points. Metal rack (bacon), metal pan (bug/food debris), ladle, plastic lids (sticker/residue), and knife were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the 3 compartment sink.

Lock  
Text



Person in Charge (Print & Sign): Ruby *First* Baugus *Last*  
 Regulatory Authority (Print & Sign): *Jill* *First* Sakamoto *Last* REHSI

*Ruby M. Baugus*  
*J. Sakamoto*

REHS ID: 2685 - Jill Sakamoto

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3137



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- 18 3-501.14 Cooling - P Pasta salad 68 F at 8:19am and 66 F at 8:44am covered/stacked inside the walk in cooler. Potato salad 82 F at 8:20am and 78 F at 8:45am covered with pasta salads stacked on top inside the walk in cooler. Salads were made around 7:50am per employee. Cooling down potentially hazardous foods shall be from 135 F to 70 F in a total of 2 hours and 135 F to 45 F or less in a total of 6 hours. CDI: Employee surrounded the pasta salads and potato salad with ice and loosely covered (not stacked) in the walk in cooler. Pasta salad 54 F at 9:15am and potato salad 68 F at 9:58am in the walk in cooler. Gave cooling chart.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF 0 points. Fully cooked turkey bacon with not labeled inside the reach in cooler. Bologna in container, hot dog, and sausage were not labeled in the walk in cooler. Person in charge stated the turkey bacon and bologna were opened yesterday. Person in charge stated the hot dog and sausage (fully cooked) were portioned into bags then placed into the reach in freezer yesterday. Ready-to-eat, potentially hazardous food prepared and packaged by food processing plant shall be clearly marked at time the original package is opened in a food establishment if held for more than 24 hours, to indicate the date or day by which food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. Food shall be discarded if it is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds 42 F to 45 F for 4 days OR 41 F or 41
- 22 3-501.19 Time as a Public Health Control - P,PF Hash browns 50 to 62 F in an ice bath. Person in charge stated the hash browns were using time. Observed no labled on the container and written procedures. Hash browns were reconstituted with water recently per person in charge. Food shall be an initial temperature of 45 F or less OR 135 F or greater. Food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when food is removed from temperature control. Food shall be discarded within 4 hours from the point in time when the food is removed from temperature control. Food in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded. Written procedures shall be prepared in advance and maintained in food establishment upon request of regulatory authority. CDI: Educated person in charge on using time as a public health control. Person in charge labeled container and written procedures were created.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF 0 points. Menu missing parts of the disclosure for the raw or undercooked eggs. Observed asterisking but no reference to the statement that the eggs are served raw or undercooked. If an animal food is service or sold raw or undercooked, or without otherwise being processed to eliminate pathogens, consumers shall be informed of the significant increase risk of consuming such foods by way of disclosure and reminder. Disclosure shall include description of the animal-derived foods OR identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw or undercooked or contain raw or undercooked ingredients. CDI: Menus written with "Eggs are cooked to order".
- 26 7-201.11 Separation-Storage - P 0 points. Ant/roach spray stored on top shelf above clean linens and disposable, paper towels inside the storage closet. The spray used outside per person in charge. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Ant/roach spray stored on the bottom of the storage closet.
- 31 3-501.15 Cooling Methods - PF Pasta salad 68 F at 8:19am and 66 F at 8:44am covered/stacked inside the walk in cooler. Potato salad 82 F at 8:20am and 78 F at 8:45am covered with pasta salads stacked on top inside the walk in cooler. Potato salad was made around 7:50am per employee. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination. CDI: Employee surrounded the pasta salads and potato salad with ice and loosely covered (not stacked) in the walk in cooler. Pasta salad 54 F at 9:15am and potato salad 68 F at 9:58am in the walk in cooler.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Small bowls used as a scoop inside the container of hash browns and cubed potatoes. A bowl was placed on top the lid for the bacon bits in the make unit. During pauses in food preparation or dispensing, utensils shall be stored: 1. In food with their handles above the top of the food and the container; 2. On a clean portion of the food preparation table or cooking equipment only if the surface are cleaned and sanitized at proper frequency, 3. In running water of sufficient velocity to flush particulates to drain, if used with moist food, 4. Clean, protected location if the utensils are used only with food that is not potentially hazardous, or 5. In container of water maintained at a temperature of 135 F or greater and container is cleaned at proper frequency. CDI: Person in charge placed scoop with handles for the items.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Rusted shelving inside the reach in freezer/storage area and residue/separation on/of caulk at the handwashing sink to splash guard located in the front service area. Equipment shall be maintained in good repair.
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Leak at the faucet connection (left) and the faucet by the turn knob (right) at the 3 compartment sink. Leak at the hot water knob of the handwashing sink located in the front service area. Plumbing system shall be maintained in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat. Caulk separating/cracked around the base of the toilet to the floor in the men's and women's restroom. Floors, floor coverings, walls, and walls covering shall be easily cleanable and smooth.
- 54 6-303.11 Intensity-Lighting - C 0 points. Lighting 1 to 41 foot candles in the outside storage area. A light bulb was out. Lighting shall be at least 20 foot candles for equipment storage.

✓  
Spell



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