Food Establishment Inspection Report

Score: 95

Establishment Name: FLASH BACK SMOOTHIES
Location Address: 1003 BROOKSTOWN AVE
City: WINSTON SALEM **State:** NC
Zip: 27101 **County:** 34 Forsyth
Permittee: MICHAEL CLINTON
Telephone: (336) 724-2363
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034020615
☒ Inspection ☐ Re-Inspection
Date: 07 / 16 / 2014 **Status Code:** A
Time In: 02 : 15 ○ am ⊗ pm **Time Out:** 05 : 00 ○ am ⊗ pm
Total Time: 2 hrs 45 minutes
Category #: II
FDA Establishment Type: _____
No. of Risk Factor/Intervention Violations: 6
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	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	[2]	☒	☐	☐
Employee Health					.2652				
2	☐	☒			Management, employees knowledge; responsibilities & reporting	[3][1.5]	☒	☒	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	[3][1.5][0]	☐	☐	☐
Good Hygienic Practices					.2652, .2653				
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	[2][1][0]	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	[1][0.5][0]	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656				
6	☒	☐			Hands clean & properly washed	[4][2][0]	☐	☐	☐
7	☐	☒	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	[3]☒[0]	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	[2][1]☒	☒	☐	☐
Approved Source					.2653, .2655				
9	☒	☐			Food obtained from approved source	[2][1][0]	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	[2][1][0]	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	[2][1][0]	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	[2][1][0]	☐	☐	☐
Protection from Contamination					.2653, .2654				
13	☒	☐	☐	☐	Food separated & protected	[3][1.5][0]	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	[3]☒[0]	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	[2][1][0]	☐	☐	☐
Potentially Hazardous Food Time/Temperature					.2653				
16	☐	☐	☒	☐	Proper cooking time & temperatures	[3][1.5][0]	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	[3][1.5][0]	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	[3][1.5][0]	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	[3][1.5][0]	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	[3][1.5][0]	☐	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	[3][1.5]☒	☒	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	[2][1][0]	☐	☐	☐
Consumer Advisory					.2653				
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	[1][0.5][0]	☐	☐	☐
Highly Susceptible Populations					.2653				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	[3][1.5][0]	☐	☐	☐
Chemical					.2653, .2657				
25	☐	☐	☒		Food additives: approved & properly used	[1][0.5][0]	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	[2][1][0]	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658				
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	[1][0.5][0]	☐	☐	☐
29	☒	☐			Water and ice from approved source	[2][1][0]	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	[1][0.5][0]	☐	☐	☐
Food Temperature Control					.2653, .2654				
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	[1][0.5][0]	☐	☐	☐
32	☐	☐	☒	☐	Plant food properly cooked for hot holding	[1][0.5][0]	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	[1][0.5][0]	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	[1][0.5][0]	☐	☐	☐
Food Identification					.2653				
35	☐	☒			Food properly labeled: original container	[2][1]☒	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657				
36	☒	☐			Insects & rodents not present; no unauthorized animals	[2][1][0]	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	[2][1][0]	☐	☐	☐
38	☒	☐			Personal cleanliness	[1][0.5][0]	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	[1][0.5][0]	☐	☐	☐
40	☐	☐	☒		Washing fruits & vegetables	[1][0.5][0]	☐	☐	☐
Proper Use of Utensils					.2653, .2654				
41	☒	☐			In-use utensils: properly stored	[1][0.5][0]	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	[1][0.5][0]	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	[1][0.5][0]	☐	☐	☐
44	☒	☐			Gloves used properly	[1][0.5][0]	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663				
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	[2]☒[0]	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	[1][0.5][0]	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	[1]☒[0]	☐	☐	☐
Physical Facilities					.2654, .2655, .2656				
48	☒	☐	☐		Hot & cold water available; adequate pressure	[2][1][0]	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	[2][1][0]	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	[2][1][0]	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	[1][0.5][0]	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	[1][0.5][0]	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	[1]☒[0]	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	[1][0.5][0]	☐	☐	☐

Total Deductions: 5

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.

Comment Addendum to Food Establishment Inspection Report

Establishment Name: FLASH BACK SMOOTHIES

Location Address: 1003 BROOKSTOWN AVE

City: WINSTON SALEM   State: NC

County: 34 Forsyth   Zip: 27101

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

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

Permittee: MICHAEL CLINTON

Telephone: (336) 724-2363

Establishment ID: 3034020615

☒ Inspection   ☐ Re-Inspection   Date: 07/16/2014

Comment Addendum Attached? ☐   Status Code: A

Category #: II

Email 1: sales@flashbacksmoothies.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chilir	hot hold	170						
hot dogs	hot hold	136						
slaw	refrig	35						
hot dogs	refrig	38						
tomatoes	refrig	40						
water	3 comp sink	135						
sanitizer	spray bottle	200						
sanitizer	3 comp sink	200						

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.

1   2-102.12 Certified Food Protection Manager - C - An employee with management responsibilities shall be a certified food protection manager. There must be a certified manager on site during all hours of operation. There is a certified manager but he was not present during the inspection. The rule changes were discussed with the owner. A list of approved classes was given. ✓ Spell

2   2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - An employee health policy shall be in place that informs employees which symptoms and which illnesses with which they are to notify their employer. No written policy was available. An example of an employee health policy form was given.

7   3-301.11 Preventing Contamination from Hands - P,PF - No bare hand contact is allowed with ready to eat food. Employee was preparing sandwiches without the use of gloves or utensils. There were no gloves available in the establishment. Proper procedures were discussed. Gloves were obtained and available before the inspection was completed.

Person in Charge (Print & Sign):   *First* Michael   *Last* Clinton

Regulatory Authority (Print & Sign): *First* Lynn   *Last* Stone

REHS ID: 1286 - Stone, Lynn

Verification Required Date: ___/___/_____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 7

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 2 of 3   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: FLASH BACK SMOOTHIES   Establishment ID: 3034020615

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.

8   6-301.14 Handwashing Signage - C - Signage shall be posted at all handwash sinks informing employees to wash hands before reporting to work, after toileting, etc. There was no handwash sign at the kitchen handwash sink. Handwash signs were given.

14   4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Food contact surfaces shall be maintained clean with no build-up or accumulation of debris. Juice fountain nozzles had a build-up and needed to be thoroughly cleaned. The nozzles were removed and cleaned.
4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers - C - Sanitization shall be conducted according to manufacturers directions. The sanitizer bottle states that the utensils, etc must be submerged for 1 minute. The utensils were being dipped for several seconds. Allow the utensils to remain in the sanitizer for 1 minute.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - All potentially hazardous ready to eat foods shall be marked with the date of preparation/opening or the date of disposal. These foods may be held for 4 days at 45F or below or for 7 days at 41F or below.

35   3-302.12 Food Storage Containers Identified with Common Name of Food - C - Foods dispensed from their original container into a working container shall be labeled unless the food is readily identifiable. Label containers of salt, parmesan cheese, cinnamon sugar, and pretzel salt.

45   4-205.10 Food Equipment, Certification and Classification - C All equipment shall meet ANSI standards (NSF or equal) with the exception of microwaves, mixers, and toasters. A flat grill is being used as a bread toaster and to reheat bacon. If toasting bread is desired, a standard bread toaster is required. Any other type of equipment used for toasting bread shall be ANSI approved. The bacon will need to be heated in the microwave.

47   4-602.13 Nonfood Contact Surfaces - C - All nonfood contact surfaces shall be maintained in good repair, easily cleanable, and clean. There is bare wood under the service counter where cans and bottles of fruit and juices are stored. This bare wood needs to be painted or sealed to a smooth cleanable surface. There is some accumulation of crumbs and debris in the bottom of the freezer and the cabinets under the handwash/beverage area. These areas need to be cleaned. The 3 compartment sink vats need to be cleaned after each use. The sanitize vat had a build-up on the sides. Scrub this vat thoroughly and keep it maintained clean like the wash and rinse vats.

53   6-201.16 Wall and Ceiling Coverings and Coatings - C - All walls and ceilings shall be maintained in good repair and easily cleanable. The walls and ceilings of the bathroom and storage room are in rough condition and need major repairs.

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 3 of 3   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: FLASH BACK SMOOTHIES   Establishment ID: 3034020615

Spell ✓

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.

Page 4 of _____   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: FLASH BACK SMOOTHIES   Establishment ID: 3034020615

Spell

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.

Page 5 of _____   Food Establishment Inspection Report, 3/2013

Establishment Name: FLASH BACK SMOOTHIES   Establishment ID: 3034020615

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.

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.

Page 6 of _____   Food Establishment Inspection Report, 3/2013