Food Establishment Inspection Report

Score: 95

Establishment Name: MAYBERRY RESTAURANT   **Establishment ID:** 3034010781

Location Address: 50A MILLER ST

☒ Inspection   ☐ Re-Inspection

City: WINSTON SALEM   **State:** NC

Date: 0 5 / 1 8 / 2 0 1 8   **Status Code:** A

Zip: 27104   **County:** 34 Forsyth

Time In: 0 9 : 3 0 ☒ am ○ pm   Time Out: 1 1 : 3 0 ☒ am ○ pm

Total Time: 2 hrs 0 minutes

Permittee: MIKE RANKIN

Category #: IV

Telephone: (336) 724-3682

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: 3

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
					Supervision .2652						
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
					Employee Health .2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
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	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
					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	☒	☒	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
					Protection from Contamination .2653, .2654						
13	☐	☒	☐	☐	Food separated & protected	3	☒	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	0	☐	☐	☐
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	0	☐	☐	☐
					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	☒	☐	☐	☐
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	☒	☐	☐	☐

Total Deductions: 5

CR Off

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAYBERRY RESTAURANT

Establishment ID: 3034010781

Location Address: 50A MILLER ST

☒ Inspection   ☐ Re-Inspection   Date: 05/18/2018

City: WINSTON SALEM   State: NC

Comment Addendum Attached? ☐   Status Code: A

County: 34 Forsyth   Zip: 27104

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

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

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

Email 1:

Permittee: MIKE RANKIN

Email 2:

Telephone: (336) 724-3682

Email 3:

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
cole slaw	make-unit	40	egg salad	walk-in cooler	41			
lettuce	make-unit	38	potato salad	walk-in cooler	40			
tomato	make-unit	41	hot water	3-compartment sink	130			
chicken salad	make-unit	42	chlorine (ppm)	dish machine	100			
tuna salad	make-unit	43	clam chowder	reheat	161			
pasta salad	make-unit	41	chicken	hot hold	140			
hot dog	hot hold	154	ServSafe	Juan Esquivel 4-22-22	0			
chili	hot hold	158						

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.

11   3-202.15 Package Integrity - PF - 5 dented cans found on can rack. Dented cans must be segregated and either sent back to the manufacturer or discarded. CDI - Dented cans segregated from cans in good condition. 0 pts.

✓ Spell

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - 1 carton of eggs stored directly on top of container of waffle mix in upright cooler. Raw animal products must be segregated from ready-to-eat foods. Do not store raw animal products above ready-to-eat foods. CDI - Waffle mix moved to shelf above eggs.

14   4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Ice machine shield has visible buildup and needs cleaning. Food-contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. //
4-601.11 (A)
Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 5 metal and plastic containers had visible residue on them and required additional cleaning. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - 5 containers brought to ware washing area to be rewashed.

Lock Text
○

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

Regulatory Authority (Print & Sign): *First* Andrew   Lee *Last*   Andrew Lee REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

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Spell ✓

41   3-304.12 In-Use Utensils, Between-Use Storage - C - Several knives stored in between make-unit and prep table. In-use utensils cannot be stored where they can potentially become contaminated. Store on a clean surface or acquire magnets to store knives on wall. 0 pts.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Rusted shelves present in walk-in cooler, rusted shelf present in ice cream reach-in cooler, floor in walk-in cooler is damaged, and ice buildup present in the back of the walk-in freezer. Equipment shall be maintained in good repair. Repair/replace listed equipment. Evaluate walk-in freezer for potential repair.

47   4-602.13 Nonfood Contact Surfaces - C - Repeat - Additional cleaning needed underneath the shelves above soup wells and underneath beverage machine. Nonfood contact surfaces shall be cleaned at a frequency necessary to maintain them clean.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Floor tile damage throughout, especially in front of ice machine. Floors, walls and ceilings shall be easily cleanable.

54   6-303.11 Intensity-Lighting - C - Lighting low at back hood where soups are cooked (40 foot candles). Lighting shall be at least 50 foot candles where food is prepared. Contact electrician for potential lighting solutions. 0 pts.

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

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