# Food Establishment Inspection Report

Score: 94

Establishment Name: EDIBLE ARRANGEMENTS
Establishment ID: 3034028014
Location Address: 3244 SILAS CREEK PARKWAY
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 08 / 16 / 2018 Status Code: A
Zip: 27103 County: 34 Forsyth
Time In: 11 : 35 ⊗ am ○ pm Time Out: 01 : 35 ○ am ⊗ pm
Permittee: INCREDIBLY DESIGNED INC.
Total Time: 2 hrs 0 minutes
Telephone: (336) 768-2034
Category #: II
FDA Establishment Type: Produce Department and Salad Bar
Wastewater System: ☒ Municipal/Community ☐ On-Site System
No. of Risk Factor/Intervention Violations: 2
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
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 | ☒ | | 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 | 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 | 1.5 | 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 | ☒ | 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 | ☒ | 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 | 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 | ☒ | ☐ | ☐ | ☐ |
| 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 | 0.5 | 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: | 6 | | | | | |

# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034028014

Location Address: 3244 SILAS CREEK PARKWAY
☒ Inspection ☐ Re-Inspection Date: 08/16/2018

City: WINSTON SALEM State: NC
Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103
Water sample taken? ☐ Yes ☒ No Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System
Email 1: eugenec@incrediblydesigned.com

Permittee: INCREDIBLY DESIGNED INC.
Email 2:

Telephone: (336) 768-2034
Email 3:

## Temperature Observations

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

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---|---|---|---|---|---|---|---|---|
| cantaloupe | on table-wedges | 61 | melons | bagged from table | 61 | | | |
| honeydew | on table-wedges | 60 | cholrine-ppm | 3 comp (50-100) | 75 | | | |
| watermelon | on table-balls | 66 | | | | | | |
| cantaloupe | on table-balls | 63 | | | | | | |
| honeydew | on table-balls | 51 | | | | | | |
| cantaloupe | with pineapple-on table | 46 | | | | | | |
| water | 3 comp | 133 | | | | | | |
| all cut melons | walk in | 38 | | | | | | |

## 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 2-101.11 Assignment - PF//2-102.11 Demonstration - C//2-102.12 Certified Food Protection Manager - C-Person in charge not on site. No employee working is a certified food protection manager. Permit holder shall be or designate a person in charge and shall ensure that a person in charge is present at the establishment during all hours of operation. Person in charge shall be a certified food protection manager as demonstrated by passing a test that is part of an ANSI-accredited program. At least one employee with managerial responsibility shall be a certified food protection manager. Person in charge is scheduled to work at 1pm. Have a person in charge available at establishment at all times of operation.

Spell

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT- All melons on table measured above 45F. [46-66F with most being in the 60F range] No one was actively working with these items. Potentially hazardous food shall be held at 45F or less (41F or less beginning January 1, 2018). CDI-Moved items to walk in cooler. Keep melons in walk in cooler unless actively working with these items.

34 4-302.12 Food Temperature Measuring Devices - PF- REPEAT-No one working could produce a thermometer until the manager was called. A thermometer shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under chapter 3. CDI-Thermometer located under direction of manager over the phone. Have thermometer accessible for use by all employees, as there are temperature issues in this establishment.

Lock Text ◯

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

Regulatory Authority (Print & Sign): Nora (*First*) Sykes (*Last*)

REHS ID: 2664 - Sykes, Nora Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3161

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Spell

43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Cases of single use canisters on floor of stock room. Single use items shall be stored at least 6 inches above the floor. Keep these items off of the floor and put away stock within a reasonable amout of time after receiving a shipment. 0pts.

45 4-101.11 Characteristics-Materials for Construction and Repair - P-Three metal cutters and one pair of scissors used for foods are rusted. Food contact surfaces shall be corrosion resistant. Replace these items. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Both 3 compartment sinks are rusted on the legs and undersides. Equipment shall be maintained. Remove ruse/resurface.

53 6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT- Minor floor cleaning needed under prep tables and in restroom. REmove boxes from floor to facilitate cleaning. Improvement in this area. //6-201.11 Floors, Walls and Ceilings-Cleanability - C-Caulk needed around base of toilet.

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Spell