

# Food Establishment Inspection Report

Score: 95.5Establishment Name: DENNY'S DINER 7648Establishment ID: 3034012342Location Address: 975 SOUTH MAIN STREET☒ Inspection ☐ Re-InspectionCity: KERNERSVILLEState: NCDate: 12 / 11 / 2014 Status Code: UZip: 27023County: 34 ForsythTime In: 12 : 30 ☐ am ☒ pmTime Out: 05 : 50 ☐ am ☒ pmTotal Time: 5 hrs 20 minutesPermittee: RJC LLCCategory #: IITelephone: (336) 996-1799Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 7Water Supply: ☒ Municipal/Community ☐ On-Site Supply

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	<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"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	<input checked="" type="checkbox"/>	<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	15	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"/>
Approved Source .2653, .2655											
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	<input checked="" type="checkbox"/>	<input checked="" 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"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<input 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"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	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"/>
Conformance with Approved Procedures .2653, .2654, .2658											
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
Safe Food and Water .2653, .2655, .2658											
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required				1	05	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	05	0	<input type="checkbox"/>
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	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input type="checkbox"/>
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	<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	05	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	<input checked="" type="checkbox"/>	0	<input checked="" 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	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:								4.5			

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: DENNY'S DINER 7648

Establishment ID: 3034012342

Location Address: 975 SOUTH MAIN STREET

☒ Inspection ☐ Re-Inspection Date: 12/11/2014

City: KERNERSVILLE State: NC

Comment Addendum Attached? ☐ Status Code: U

County: 34 Forsyth Zip: 27023

Category #: II

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

Email 1: whitewolflaw@gmail.com

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

Email 2:

Permittee: RJC LLC

Email 3:

Telephone: (336) 996-1799

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
tomatoes	make unit	42	honeydew	salad make top	43	sanitizer	prep area	150
air temp	reach in cooler	39	cantaloupe	salad make top	38	ServSafe	Carolina Hernandez	00
cooked	cooler drawers	39	cantaloupe	walk in cooler	40			
cheese	cooler drawers	41	eggs	final cook	173			
cheese	make top	44	chicken	final cook	209			
spinach	make top	43	chicken	hot hold	181			
sausage	make unit	39	hot water	three comp sink	153			
spinach	refrigerator	39	sanitizer	three 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.

- 6 2-301.14 When to Wash - P: 0 pts. Food employee washed hands properly, but then recontaminated hands by turning off faucets barehanded. CDI: Employee shown correct washing procedure and re-washed hands using paper towels to turn off faucets./ One employee getting dressing did not wash hands prior to donning gloves. CDI: Employee discarded gloves and washed hands before donning a new pair. Five other employees and the two corrected employees seen washing hands correctly throughout the remainder of the inspection.
- 11 3-202.15 Package Integrity - PF: 0 pts. One container of whipped garlic cheese paste had cut through lid (potentially from box cutter) exposing paste to contamination. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI: Container was discarded.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts - Box of unwashed lemons, mushrooms and avocados stored in walk-in cooler above prepared lettuce, fajita vegetables and other washed vegetables. Ready-to-eat food shall be protected by separating from unwashed vegetables. Store prepared vegetables above unwashed vegetables. CDI- Unwashed vegetables were stored under ready to eat vegetables. / Fish fillets and country fried steak patties stored in upright freezer with no lid. Food shall be protected from contamination by storing in covered containers. CDI: Lids were placed on containers.

Person in Charge (Print & Sign): Carolina Hernandez

Regulatory Authority (Print & Sign): Wendy Grijalva

*Carolina Hernandez*  
*Wendy Grijalva* *REHS* *12/11/2014*

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 12 / 21 / 2014

REHS Contact Phone Number: ( 336 ) 703 - 3157



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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P: Two cutting boards along front prep line and make units had accumulation of crumbs. 5 salad bowls and 6 skillets were soiled. Equipment food-contact surfaces and utensils shall be clean to sight and touch.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. 5 precooked sausage links in hot holding unit 128-131F. Potentially hazardous food shall be maintained at 135F or above. CDI: Sausages were reheated on grill.
- 20 .. 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. One bag of shredded lettuce filled above pan in make unit 50F. Potentially hazardous foods shall be held at 45F or less. Lettuce moved to shallow pan and placed in walk-in to cool.
- 26 7-201.11 Separation-Storage - P: 0 pts. One bottle of glass cleaner in back corner of cabinet where closed plastic container of salt and pepper were being stored on tray. Toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens and single-service and single-use articles. CDI: Glass cleaner was removed from cabinet.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. A small stack of to-go boxes sitting above make unit were not inverted. Single-service articles shall be stored in the original packaging or inverted. CDI: To-go boxes were inverted.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF: Handle of scraper melted. Knife broken at tip. Equipment and utensils must be easily cleanable and in good repair. // Some items on transitional addendum were repaired at time of inspection. Continue to work on items stated on transitional addendum. Establishment has 180 days from time of transitional permit to complete items. Contact Nathan Ward at 703-3134 with questions in regards to transitional items.
- 47 4-602.13 Nonfood Contact Surfaces - C: Cleaning needed on: Handle of Superior freezer, sides of grill and grill table, microwave, lid of make unit, and utensil bin. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. // Some items on transitional addendum were repaired at time of inspection. Continue to work on items stated on transitional addendum. Establishment has 180 days from time of transitional permit to complete items. Contact Nathan Ward at 703-3134 with questions in regards to transitional items.



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- 49 5-202.14 Backflow Prevention Device, Design Standard - P: Atmospheric backflow prevention device mounted at can wash area. During inspection, spray gun nozzle was attached to hose with water on, leaving the system pressurized. A backflow prevention device rated for continuous pressure is needed in for can wash application. Verification for backflow is required. Provide documentation of backflow device prior to installation to Michelle Bell at bellmi@forsyth.cc. // Backflow prevention specification sheet for Bunn coffee maker was provided. Continue working on backflow prevention for the Minute Maid juice machine during the 180 day transitional period.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C: 0 pts - Walls in men's and women's restrooms have caulk for the juncture between the wall and floor, but caulking is not coved. The floor and wall junctures shall be coved. / 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Cleaning needed on wall under soiled drainboard of dish machine.
- 54 6-303.11 Intensity-Lighting - C: Lighting measured at 6-12 ftd at the toilets of the first and third stalls of the women's restroom. Lighting was 17 ftd at the toilet in the men's restroom. Increase lighting to meet 20 ftd at bathroom fixtures. / Lighting measured 1-8 ftd in walk-in freezer under condensate fan. Increase lighting to meet 10 ftd. / Continue to work on items stated on transitional addendum. Establishment has 180 days from time of transitional permit to complete items. Contact Nathan Ward at 703-3134 with questions in regards to transitional items.



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✓  
Spell



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Spell

