

# Food Establishment Inspection Report

Score: 95

Establishment Name: CLEMMONS KITCHEN  
 Location Address: 3625 CLEMMONS ROAD  
 City: CLEMMONS State: NC  
 Zip: 27012 County: 34 Forsyth  
 Permittee: CLEMMONS KITCHEN, INC.  
 Telephone: (336) 765-9027

Establishment ID: 3034010078  
☒ Inspection ☐ Re-Inspection  
 Date: 04/14/2015 Status Code: A - Open For Business  
 Time In: 10:30 AM Time Out: 1:50 PM  
 Category#: IV  
 FDA Establishment Type: Full-Service Restaurant  
 No. of Risk Factor/Intervention Violations: 2  
 No. of Repeat Risk Factor/Intervention Violations: 0

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

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"/>	<input type="checkbox"/>	Type, size and sewage flow in accordance with permit?	2	0		
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management and food employee knowledge, and conditional employee; responsibilities and reporting.	3	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction and exclusion	3	1.5	0	
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Tanks and access manholes structurally sound,	1	.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sanitary tee(s) in good working condition?	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or a pre-approved alternate properly followed	3	1.5	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Effluent appears clear, free of excess solids?	2	1	0	
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required pumps present, operating, and cycling properly?	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	High-water alarm present and operating properly?	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe and unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Panel breakers and switches left in active position after inspection?	3	1.5	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No evidence of effluent surfacing/reaching surface waters?	3	1.5	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Surface water being effectively diverted away?	3	1.5	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	X	0	X
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Repair area properly reserved, maintained?	3	1.5	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a Public Health Control: procedures and records	2	1	0	
Consumer Advisory .2653									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	.5	0	
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657									
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved and properly used	1	0.5	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified, stored, and used	2	1	X	X
Conformance with Approved Procedures .2653, .2654, .2658									
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0	

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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate	1	0.5	0	
Food Identification .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects and rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display	2	X	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored	1	0.5	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits and vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried and handled	1	X	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use and single-service articles; properly stored and used	1	0.5	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	2	X	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained and used; test strips	1	.5	X	X
47	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food-contact surfaces clean	1	X	0	
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	X	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage and waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied and cleaned	1	.5	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained	1	.5	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained and clean	1	X	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation and lighting requirements; designated areas used	1	.5	X	
<b>TOTAL DEDUCTIONS:</b>						<b>5.0</b>			



# Comment Addendum to Food Establishment Report

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Establishment ID: 3034010078  
☒ Inspection ☐ Re-Inspection Date: 04/14/2015  
 Comment Addendum Attached ? ☐ Status Code: A  
 Category#: IV  
 Email 1: bobbytsatsa@yahoo.com  
 Email 2: \_\_\_\_\_  
 Email 3: \_\_\_\_\_

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
11-28-17/ Bobby Tsatsaronis	0.0	mashed potat/ steam table	156.0	beef/ make unit	42.0
eggs/ final cook	152.0	peas/ steam table	170.0	raw chicken/ walk in	40.0
canadian bac/ final cook	178.0	country stea/ steam table	155.0	raw beef/ walk in	40.0
omlet/ final cook	149.0	meat sauce/ steam table	163.0	salmon/ walk in	38.0
pork/ final cook	194.0	vegetable st/ steam table	164.0	flounder/ in process	36.0
sanitizer (c/ bottles (ppm)	100.0	lettuce/ make unit	44.0	hot water/ prep sink	155.0
sanitizer (c/ buckets (ppm)	100.0	tomato/ make unit	42.0	potato salad/ upright	40.0
hot plate te/ dish machine	175.0	raw chicken/ make unit	41.0	ham/ upright	42.0

## Observations and Corrective Actions

Violatons cited in this report must be corrected within the time frames below , or as stated in sections 8-405.11 of the food code.

Item Number	Observations and Corrective Actions
20	3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P One pan of sausage patties and links in make unit top at 100 + F one small plastic bucket of tuna and one of chicken salad at 48 and 60F respectively. Cold held foods shall be stored at 45F or below at all times. CDI: Pan of sausage was moved to the walk in cooler to cool and tuna and chicken salad was discarded by PIC.
26	7-102.11 Common Name-Working Containers - PF One spray bottle of bleach and one spray bottle of blue glass cleaner were unlabelled. All containers of hazardous materials shall be labelled to identify the material contained. CDI: PIC labelled both spray bottles during inspection. 0 pts
37	3-305.11 Food Storage-Preventing Contamination from the Premises - C One metal half pan of salt, pepper, paprika mix was uncovered on dry storage shelf. One large bag of black pepper and one large bag of white pepper were open in the back dry storage room. Plastic bin of onion rings in the walk in cooler was uncovered. One box of powdered sugar was open without cover. Food shall be protected by adequate covering when in storage. CDI: PIC added covers to the spice mix and onion rings and put peppers in large plastic bins with lids, sugar was added to a closed bin.
42	4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Deli slicer and coffee hot plate stored in dry storage have dust and debris accumulation. Plates along the main front line were uncovered and exposed to potential falling contaminants. Equipment stored long term should be covered to prevent soiling and dust coverage. Utensils such as plates and bowls shall be covered or inverted to prevent falling contamination.
45	4-501.11 Good Repair and Proper Adjustment-Equipment - C Cutting boards in the back on the butchers block and on the front line are badly cut starting to become absorbent due to damage and are no longer easily cleanable. Cracks are present in the top of the basin as the front prep sink and in the back two compartment sink. Have a welder seal and sand smooth these damaged sinks. equipment shall be maintained in good repair.
46	4-301.12 Manual Warewashing, Sink Compartment Requirements - PF Two compartment sink on site. To use the two compartment sink you must either add a hot water sanitizer device to the set up, utilized a combination detergent sanitizer as per manufacturers instructions, or complete a variance to allow for use of the two compartment sink. The establishment may also install a three compartment sink in the two compartment sinks place. If this option is done then contact the Health Department before purchasing to update plans and be sure sink with work with establishments permits and set up. 0 pts Contact Joseph Chrobak at the forsyth county health department at 336-703-3164 by Tuesday 4/21/2015 about decision with information on purchase or variance progress.

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## Observations and Corrective Actions



Item Number	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.
Item Number	Observations and Corrective Actions
47	4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed on sides and legs of equipment along the cook line where grease has settled. Cleaning needed on edges of hood and on shelving near the cook line where grease has deposited. Cleaning needed on wire shelving where flour is used to remove dust and flour build up. Cleaning needed in the back storage on shelving where spices and dust have settled. Clean the inside of the three door upright fridge where food and debris have collected. Clean under the soda machine where mold/mildew has grown beneath drain pipes. Non food contact shall be maintained clean.
49	5-203.14 Backflow Prevention Device, When Required - P Can wash is set up with a hot and cold nozzle with the hot water attached to a spray hose with a nozzle and the cold water is attached to a "Y" splitter with a two way on off valve and a atmospheric backflow preventer attached. The hot water is under continuous pressure due to spray nozzle. Add a backflow preventer rated for continuous pressure applications to the set up or remove the hose from the can wash after each use. Hose removed from spigot during inspection. 0pts
53	6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Floor repairs needed through the establishment with particular attention by the dish area where floor tiles are cracked and damaged with grout chipped and missing between tiles. Repair floors. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on floors throughout under equipment and behind sinks and the dish machine where mildew/mold has grown. Ceiling tiles throughout kitchen need to be cleaned to remove oil staining. Floors walls and ceilings shall be maintained in good condition and clean.
54	6-303.11 Intensity-Lighting - C Lighting low in the back of the walk in freezer as freezer is only lit by one bulb by the door. 4ft/cl. Walk in cooler shall be lit by at least 10 ft/cl of light. Add lighting fixtures to increase lighting in the walk in. 0 pts

Person in Charge (Print & Sign): Bobby Tsatsaronis

Regulatory Authority (Print & Sign): Joseph Chrobak

REHS ID: 2450 Chrobak, Joseph

REHS Contact Phone Number: (336)703-3164

Verification Required Date: 04/21/2015

