

Food Establishment Inspection Report

Score: 90.5

Establishment Name: TIME TO EAT

Establishment ID: 3034011551

Location Address: 2570 LEWISVILLE CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 10 / 20 / 2016 **Status Code:** A

Zip: 27012

County: 34 Forsyth

Time In: 02 : 05 ^{am}_{pm} **Time Out:** 07 : 10 ^{am}_{pm}

Total Time: 5 hrs 5 minutes

Permittee: L & L INC

Category #: IV

Telephone: (336) 712-1050

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 6

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

No. of Repeat Risk Factor/Intervention Violations: 2

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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	Food separated & protected			3	15	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	0		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	0		
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0		
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	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	

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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	05	0	
29	<input checked="" 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"/>	Variance obtained for specialized processing methods			1	05	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	0		
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	
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	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	
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	0		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	0	
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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	0	
Total Deductions:							9.5			



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Permittee: L & L INC

Telephone: (336) 712-1050

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☒ Inspection ☐ Re-Inspection Date: 10/20/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: george@atimetoeat.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServeSafe	George Leloudis Exp	00	Corndogs	Cooling drawer 2	42	Chicken	Final cook	186
Raw beef	Cooling drawer	43	Mozzarella	Make unit	52	Lettuce	Upright #2 cooling	55
Turkey	Cooling drawer	45	Tomatoes	Make unit	48	Gravy	Upright #3	39
Ground beef	Hot hold	150	Slaw	Make unit	51	Bean soup	Upright #3	41
Mushrooms	Hot hold	180	Lettuce	Make unit	53	BBQ	Upright #3	65
Onion	Hot hold	92	Ambient	Reach-in cooler	48	Raw chicken	Walk-in cooler	45
Raw beef	Upright cooler	44	Guacamole	Reach-in cooler	46	Raw	Walk-in cooler	45
Veggie	Upright cooler	44	Hot water	3-comp sink	125			

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 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF - 0 pts - 5 cans were damaged along the seams. Food shall be safe and unadulterated. CDI - Cans relocated to lower shelving to be sent back to the supplier.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Approximately 40% of dishes were soiled including stacks of plastic pans, inside of the ice bin, scoops, bowls, can opener, slicer, and other utensils. Food contact surfaces of equipment and utensils shall be clean to sight and touch. Verification of the dish cleaning is required by 10-27-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat: Cooked onions were being held at room temperature and measured 92F. Potentially hazardous food shall be held at 135F or above. CDI - Onions reheated to 165F and placed on the steam table.



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

Regulatory Authority (Print & Sign): Grayson *First* Hodge *Last*

[Signature]

Grayson Hodge REHSI

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 10 / 27 / 2016

REHS Contact Phone Number: (336) 703 - 3383



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat: Potentially hazardous food in the make unit was measuring between 47-52F including slaw, feta cheese, cooked pasta, mozzarella, fries, BBQ, cut lettuce, sliced tomatoes, and raw shrimp. All of the food had been placed in the make-unit within 4 hours from measurement. Potentially hazardous food shall be held at 45F or below. The ambient temperature of the make-unit and reach-in cooler was 48F. CDI - Potentially hazardous food relocated to the walk-in cooler and the make-unit/reach-in was repaired during the inspection and measures 38F ambient.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - 0 pts - Cooked pork fat (45F) was dated 10-15-16 in the upright cooler. Potentially hazardous food can be held for a maximum of 4 days between 42-45F or for a maximum of 7 days at 41F or below. The day of preparation counts as day one. The food shall be discarded after the time/temperature range. CDI - Pork discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - The consumer advisory on the menu has the disclosure, but not the reminder. A consumer advisory shall include asterisking the animal-derived foods requiring a disclosure to the disclosure. Verification of the updated menu is required by 10-27-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc. Submit a draft to my email to verify that the menu is correct.
- 31 3-501.15 Cooling Methods - PF - Several container lids and plastic wraps were tightly covering food that was cooling in the walk-in cooler and upright cooler. Food shall be cooled in shallow, loosely covered containers. CID - Lids staggered on the containers to facilitate heat transfer.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pt - Several food containers were not labeled at the cook line including margarine, sugar, oil, and other condiments. Food containers shall be labeled with the common name of the food, if it is removed from it's original packaging. Exceptions are rice, beans, and other easily recognizable foods. Label.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - Several dead bugs were present around the water heater. Remove dead or trapped pests frequently to prevent their accumulation.// 6-501.111 Controlling Pests - PF - Around 10 flies were observed. The premises shall be maintained free of pests. Contact pest control. Verification is required by 10-27-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 38 2-402.11 Effectiveness-Hair Restraints - C - 0 pts - 5 food employees that prepare ice and beverages do not have hair restraints. Food employees shall wear a protective hair restraints.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C - 3 wet wiping cloths were stored on prep surfaces. Wet wiping cloths shall be stored in a sanitizer solution between uses. CDI - Cloths relocated to sanitizer buckets./ One bucket of sanitizer was stored on a prep surface. Sanitizer buckets shall be stored to prevent contamination of food and equipment and be stored off of the floor. CDI - Bucket relocated to lower shelving.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 4 stacks of pans were stacked wet. Equipment and utensils shall be fully air-dried after cleaning. Stagger/separate pans to fully air-dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace/repair the following: Damaged plastic trays, damaged gasket in the beverage cooler, hobart mixer is rusting, chipped scoop and pizza cutter, damaged blender, damaged plastic bins downstairs, the right fryer leak, remove or cover screw threads in the walk-in cooler, the drawer on the prep table across from the dish machine, Equipment shall be maintained in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - Chlorine test strips were not available to test the sanitizer in the dish machine. A testing device, such as test strips, shall be used to check sanitizers used in the food establishment. CDI - Ecolab employee gave the person-in-charge chlorine test strips to keep.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Cleaning needed on the following: Shelving throughout (especially can storage and pan racks), inside fryer cabinets, around the outside and inside perimeters of the dish machine, lid container, and the outside of the dish machine sprayer. Nonfood contact surfaces shall be kept clean.
- 49 5-205.15 System Maintained in Good Repair - P - The hot water handle was not dispensing water at the handsink beside of the office. Plumbing systems shall be maintained in good repair. CDI - The handle was repaired to dispense hot water during the inspection./ Spray nozzles were attached to each mop sink in the facility. A backflow prevent is required if the sprayers remain attached. Install backflow preventers rated for continuous pressure or remove the spray nozzle after each use. CDI - Spray nozzles removed./ Repair leak at mop sink./ 5-202.13 Backflow Prevention, Air Gap - P - The drain pipe of the dish machine is detached from the wall mount. Reattach the drain pipe to the wall to provide a sufficient air gap between the end of the drain pipe and the flood rim of the floor sink.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - 0 pts - Covered trashcan is needed in the employee restroom downstairs.



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- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C - 0 pts - Heavy trash debris around the outside dumpsters that is attracting insects. Outdoor refuse areas shall be maintained clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repair the following: Rusting/damaged stairs, baseboard under ice cream station, cracked wall tiles by dish machine, missing baseboard by the water heater room, damaged baseboard below the elevator, missing ceiling tiles in the mop sink room, damaged wall tile above the mop sink. Floors, walls, and ceilings shall be smooth and easily cleanable. //6-501.12 Cleaning, Frequency and Restrictions - C - Soiled walls beside of the front make-unit and behind the dish machine. Floors, walls, and ceilings shall be maintained clean. Clean frequently.



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