

Food Establishment Inspection Report

Score: 94.5

Establishment Name: BISTRO 3333

Establishment ID: 3034010130

Location Address: 3333 SILAS CREEK PKWY

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 09 / 20 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 09 : 20 ^{am} _{pm} Time Out: 01 : 35 ^{am} _{pm}

Permittee: NOVANT HEALTH OF THE TRIAD

Total Time: 4 hrs 15 minutes

Telephone: (336) 718-2852

Category #: IV

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

FDA Establishment Type: Hospital

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

No. of Risk Factor/Intervention Violations: 3

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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	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	13	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 checked="" type="checkbox"/>	<input 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	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	X	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	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	X	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	X	
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	03	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	03	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	X	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" 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"/>	Insects & rodents not present; no unauthorized animals			2	1	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	03	X	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	X	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	X	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	X	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			X	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 5.5										



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☒ Inspection ☐ Re-Inspection Date: 09/20/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: Joycelynsaxon@iammorrison.com

Email 2: _____

Email 3: _____

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Ryan Smith	4/3/23	0	meatballs	hot plate	172	pork	walk in	41
Hot plate temp	dish machine	163	beans	hot box	192	chicken	walk in	38
sanitizer (qac)	three comp sink (ppm)	200	pork	final cook	206	green beans	walk in	38
Hot water	three comp sink	125	slaw	in prep	40	green beans	food bank hot hold	162
Oatmeal	hot line	199	lentil soup	hot hold	172	turkey	walk in	38
grits	hot line	152	eggs	hot box	145	stock	food bank hot hold	170
cheese	pizza unit	41	sweet	final cook	173	potato soup	hot well	176
sausage	pizza unit	40	cream potato	kettle	158	chicken pot	walk in	37

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.

- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Repeat: On soda nozzle soiled at dining call section. One microwave needs to be cleaned to remove food debris from inside surfaces at kettle station. Three mandolin slicers on storage shelf with dried food debris on surfaces. Robot coupe blade soiled with food debris. Veggie slicer with food debris on blades. Food contact surfaces shall be kept clean to sight and touch. CDI: Noted items moved to dish washing.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat: Small make unit cooler at 44F air temp with cabbage, pico, and potato salad at 44F. Tray line cooler at 49F in defrost cycle with milk at 50F. Potentially hazardous foods held cold must be kept at 41F or lower at all times throughout the product. CDI: Noted items moved to walk in coolers. Make unit cooler dropped to 37F.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF Employee can of Dove cream stored on plate heating equipment. Personal medications, supplements, and hygiene items must be stored where they may not contaminate food, equipment or utensils. CDI: Employee moved product during inspection. 0 pts.

Lock
Text



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

Regulatory Authority (Print & Sign): Joseph First Last Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3164



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- 31 3-501.15 Cooling Methods - PF Repeat: Salads in tray line cooler cooling from prep at 60F while cooler was in defrost. Cole slaw cooling in walk in cooler at 50-52F while walk in dairy cooler while cooler was turned off for maintenance. One large plastic pan of potato salad cooling in walk in cooler at 90F. Potentially hazardous foods must be cooled rapidly from 135 to 70F in two hours and from 70 to 41F in four hours. All foods must be cooled using rapid methods in functioning equipment. CDI: Salads moved to other coolers. Walk in turned on, and potato salad moved to metal trays to cool faster. Walk in dairy cooler dropped to 37F air temp.
- 38 2-402.11 Effectiveness-Hair Restraints - C Approx three employees working with food without beard guards. All employees with facial hair must wear effective hair restraints while handling food. // 2-303.11 Prohibition-Jewelry - C Two employees handling food while wearing watches. Employees handling food may not wear jewelry on hands or arms except for plain band rings. 0 pts
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C One box of cups stored on floor in dry storage room. All single service single use articles must be stored off the floor by at least six inches. / Stacks of single use trays stored with food contact side up. Keep single use and single service articles stored inverted to prevent potential contamination. / Coffee cups stored without sleeves or covers at coffee station. All cups must be protected from potential contamination by using dispensers, original sleeves, or other effective means. CDI: cups moved and trays inverted. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Sprayer for scrap sink at dish machine is broken and needs to be replaced. Vulcan hot cabinet with torn gasket. Walk in cooler in food bank area with torn gasket. Handle missing from fridgedair cooler in food bank area. One soup kettle with leak at tilt control connection. One cutting board at desert station to be replaced due to damage. Caulk wells to table at hot line at front service line in retail area. Equipment shall be kept in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Detail cleaning inside hot cabinets in main kitchen to remove spilled and burned on food debris. Shelf inserts in beverage walk in cooler and shelf inserts in dry storage need cleaning to remove food debris. Non food contact surface shall be kept clean. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat: Floors with thin grout throughout the establishment. Areas of high traffic and water activity need to have grouting replaced. Corner guard missing beside deep fryers with damaged wall and tile. Tile damage near grills and in retail area. Rusted door frames from dish washing area to food bank need to be repaired. / 6-501.12 Cleaning, Frequency and Restrictions - C Detail cleaning under prep sinks. Cleaning behind kettle and ovens to remove debris. Cleaning needed under soda box station to remove spilled soda. Cleaning needed under food bank coffee area. / Physical facilities shall be kept clean and in good repair.



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✓
Spell



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