

Food Establishment Inspection Report

Score: 91.5

Establishment Name: COURTYARD WINSTON SALEM HANES MALL

Establishment ID: 3034012679

Location Address: 1600 WESTBROOK PLAZA DRIVE

Inspection Re-Inspection

City: WINSTON SALEM State: NC

Date: 01/21/2021 Status Code: U

Zip: 27103 County: 34 Forsyth

Time In: 10:15 AM Time Out: 1:25 PM

Permittee: MANSA HOSPITALITY WINSTON LLC

Total Time: 3 hrs 10 min

Telephone: (336) 760-5777

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 2

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	NC	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"/>
Employee Health .2652							
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	<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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>
7	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	<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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	<input type="checkbox"/>
Protection from Contamination .2653, .2654							
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653							
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition	3	13	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	<input type="checkbox"/>
Consumer Advisory .2653							
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	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	13	<input type="checkbox"/>
Chemical .2653, .2657							
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	<input 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	<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	NC	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	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	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	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	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	<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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	13	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	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	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	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	13	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0	<input checked="" 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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	13	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0	<input checked="" type="checkbox"/>
Total Deductions:					8.5		



North Carolina Department of Health & Human Services

Division of Public Health

Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012679

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 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Containers with sticker residue, food debris on shelving unit for clean dishes. Food contact surfaces shall be clean to sight and touch. REPEAT. (Note: kitchen was not in operation during inspection, but has operated since previous inspection in August 2020). CDI - discussion with manager; prior to re-opening, all dishes will be re-washed.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Coffee drink in small True under counter cooler at bar was 43-44F. Potentially hazardous foods held cold must be maintained at 41F or less. REPEAT. CDI - discarded; temperature in unit was adjusted to a lower setting.
- 37 3-305.14 Food Preparation - C The prep counter and Turbo Chef oven are not separated from the public by 60" as required. Install a glass or other sneeze guard on top of existing bar top to extend to 60", or submit other proposed solution for review. Submit specifications/details to Plan Review prior to installation. REPEAT.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C Plastic utensils in bins by bar prep cooler with handles facing different directions. One spoon in container at coffee urns with food contact part up. Single-service articles shall be handled, displayed, and dispensed so that contamination of food and lip contact surfaces is prevented.
4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single-use items including lids, box of bamboo sticks on plastic shelf in dry storage room less than 6" above the floor. REPEAT. Single-use articles shall be stored in a clean, dry location, at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Continue to work on rust removal - underneath soiled dish table, underneath 3-comp sink vats; replace damaged smallwares, such as metal containers with damaged finishes, stained plastic squirt bottles, etc. Small True under counter cooler at bar needs to be placed on wheels to enable movement for cleaning. Replace damaged handle on fryer door. Equipment shall be maintained in good repair. REPEAT.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed, such as shelving in walk-in units, interior of coolers including gaskets and under pan insets, fan guards in walk-ins. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P The required backflow preventer is still missing from the espresso machine - refer to Transitional Permit Addendum for installation details. (Note: machine is currently not in use and was unplugged).
5-205.15 (B) System maintained in good repair - C Re-work the plumbing under the bar equipment and 3 comp sink to maintain air gaps and remove electrical tape. Tie overflow tube above floor sink (at 3 comp sink). REPEAT. A plumbing system shall be maintained in good repair.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Complete floor repairs that are underway, to include replacement of missing/damaged covered base and floor tiles. Add covered base to restrooms. Clean and remove rust from all floor sinks. Install plate cover on open wire insert behind hood. Replace improperly installed baseboard at bar area, and complete minor repairs to cabinet laminate. Have veg wash dispenser properly adjusted, or removed from wall and properly seal resulting holes. Remove excess spray foam around water pipe (?) in dry storage room, and cover to be easily cleanable (such as pvc). Refer to Transitional Permit Addendum for complete list - all items on Transitional Permit Addendum must be completed by February 19, 2021. Materials for indoor floor, wall, and ceiling surfaces shall be smooth, durable, and easily cleanable. REPEAT.
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C Opened bottled drinks belonging to employees in 2 coolers. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-use articles are protected from contamination.
6-303.11 Intensity-Lighting - C Continue to work on increasing lighting to meet requirements - it is currently 7 foot candles in walk-in freezer, and should be a minimum of 10 foot candles. In restrooms, it is currently 15-18 foot candles, and should be a minimum of 20 foot candles. REPEAT. Lighting checked in kitchen, dry storage room, and bar area met requirements today.