

Food Establishment Inspection Report

Score: 90.5

Establishment Name: LJVM STAND 116

Establishment ID: 3034020784

Location Address: 2825 NORTH UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: WAKE FOREST UNIVERSITY

Telephone: (336) 896-0168

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/13/2022 Status Code: A

Time In: 6:00 PM Time Out: 10:00 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 1

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	X	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	X
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	X	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	1.5	X
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	X	0
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	X
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	X	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	X
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 2825 NORTH UNIVERSITY PARKWAY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: WAKE FOREST UNIVERSITY
 Telephone: (336) 896-0168

Establishment ID: 3034020784
☒ Inspection ☐ Re-Inspection Date: 01/13/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: matthew.whitley@spectrarp.com
 Email 2: dustin.brendle@spectrarp.com
 Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot dog	roller	159						
chicken tenders	final reheat	198						
chicken tenders	hot holding	170						
burger	final cook	183						
burgers	hot holding cabinet	123						
hot dogs	hot holding cabinet	124						
hot dogs	reheat on roller	171						
hot water	3-comp sink	123						
french fries	hot hold	145						
upright refrigerator	ambient air	40						
ambient air temp	reach in cooler	34						
quat ppm	3-comp sink	200						
quat ppm	bucket	150						
M. Whitley	ServSafe 3/20/23	00						

Person in Charge (Print & Sign): Matt *First* Whitley *Last*
 Regulatory Authority (Print & Sign): Leslie Easter *First* Michelle Bell *Last*

[Signature]

[Signature]

REHS ID: 1908 - Easter, Leslie Verification Required Date: 01/21/2022

REHS Contact Phone Number: (336) 703-3138



North Carolina Department of Health & Human Services

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 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034020784

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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P). Management could communicate a few reportable symptoms related to foodborne illness, but no diagnosis/illnesses. No accessible copy of employee health agreement onsite for reference or confirmation. PIC shall ensure employees & conditional employees are knowledgeable of his/her requirement to report symptoms & illnesses as they relate to foodborne illness. CDI - most recent copy of approved employee health agreement left with PIC.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf). Establishment did not have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. CDI - copy of template Vomit & Diarrhea Clean Up plan left with PIC.
- 8 2-301.14 When to Wash (P) Repeat. Employee observed washing hands then using bare hands to turn off knobs to faucet, thus re-contaminating hands. Employees observed adjusting face masks and/or touching face/neck/arms and returning to work w/o washing hands. Food employees must wash hands after engaging in activities that contaminate the hands. CDI - education with employees and observing proper hand washing procedure.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf). Hand wash sink near dry storage was blocked with mop bucket, and a set of food service tongs were placed in the sink. Hand wash sinks must be accessible at all times, and used for hand washing only. CDI - mop bucket moved. 6-301.12 Hand Drying Provision (Pf) Neither hand wash sink had accessible paper towels. Hand wash sinks must be stocked with hand drying provisions at all times. CDI - paper towels accessible at hand wash sinks.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). In drawers under flat top grill, open box of raw burgers were stored over French fries and precooked chicken tenders. Store foods according to final cook temperatures (vegetables and precooked items over raw animal products). CDI - foods rearranged to proper stacking order.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Hot dogs 124-127F in hot holding cabinet; hamburgers 123-129F in hot holding cabinet. TCS foods held hot shall be held hot at 135F or above. CDI - hamburgers were discarded and hot dogs reheated to 171F.
- 28 7-201.11 Separation - Storage (P). Wiping cloth bucket with sanitizing solution placed on prep table next to hot dog roller. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI - bucket removed.
- 36 4-302.12 Food Temperature Measuring Devices (Pf). Establishment did not have an accessible food thermometer at time of inspection. A thermometer was obtained, but it requires submersion into a thick portion of food. A thermometer with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to measure the temperature in thin foods such as meat patties. Verification of thin-probe thermometer required by Jan 21, 2022. Contact information provided.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C). Bottle of cooking oil next to French fry station not labeled. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 40 2-303.11 Prohibition - Jewelry (C)/2-402.11 Effectiveness - Hair Restraints (C). Food employees observed working with food w/o wearing effective hair restraints and while wearing watches & bracelets. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C). Repeat. Main ice machine and 2 other front service beverage ice bins had ice scoop handles laying in the ice. Scoop handles shall be protruding out of the ice or otherwise stored to protect from contamination.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C). Four stacks of WFU plastic beverage cups at front counter were removed from the plastic sleeving and not protected from contamination. Keep cups in plastic sleeve to protect from contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). Top and bottom panels of Pepsi cooler were missing. Ice machine near warewashing and old fryer not operable - repair or remove inoperable equipment from establishment. Delfield unit shelving is chipping and rusted. Hot holding cabinet switch appears to function sporadically. Repair rusted brackets/hinges on and in refrigeration equipment (repeat). Equipment shall be maintained in good repair.

- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C). All 3 compartments of the 3-comp sink were soiled with greasy film residue. Warewashing equipment shall be cleaned: before use, throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function, and, if used, at least every 24 hours.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C). Repeat. Gaskets on refrigeration and freezer equipment are heavily soiled and need detail cleaning. Outside of Delfield unit is soiled with greasy residue. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C). Repeat. Dumpster pad has litter and debris around the base of the dumpster. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C). Floors need additional cleaning. Especially where wall meets the floor, under equipment, behind fryers, and under dry storage shelving unit. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.//6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C). Flooring in men's public restroom has floor damage near the urinals. Flooring shall be maintained in good repair and cleanable.
- 56 6-303.11 Intensity - Lighting (C). Lighting low at hand wash sink near dry storage; currently 15 ft-cd, increase to 20 ft-cd.