

Food Establishment Inspection Report

Score: 91.5

Establishment Name: FIREHOUSE SUBS

Establishment ID: 3034012526

Location Address: 205 S. STRATFORD RD. SUITE F

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: PURE TRIDENT, INC.

Telephone: (336) 293-6230

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 12/01/2022 Status Code: A

Time In: 1:10 PM Time Out: 3:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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"/> IN				
Certified Food Protection Manager		X	0		X
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
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				
Hands clean & properly washed		4	X	0	X
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"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	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				
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				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN				
Food-contact surfaces: cleaned & sanitized		3	X	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"/> IN				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN				
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				
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				
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				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN				
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"/> IN				
Contamination prevented during food preparation, storage & display		2	X	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> IN				
Wiping cloths: properly used & stored		1	X	0	
42	<input checked="" type="checkbox"/> OUT				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	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				
Single-use & single-service articles: properly stored & used		X	0.5	0	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				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN				
Non-food contact surfaces clean		1	X	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT				
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"/> IN				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	X	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					8.5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012526
 Inspection Re-Inspection Date: 12/01/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: sriila_surapaneni@yahoo.com
 Email 2:
 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
Beef	sandwich unit top 1	39						
Chicken	sandwich unit top 1	39						
Turkey	sandwich unit top 1	38						
Onions	sandwich unit top 1	38						
Lettuce	sandwich unit top 1	40						
Tomatoes	sandwich unit top 1	40						
Turkey	sandwich unit bottom 1	38						
Roast beef	sandwich unit bottom 1	39						
Tomatoes	sandwich unit bottom 2	39						
Meatballs	steamwell	151						
Vegatable soup	steamwell	156						
Clam chowder	steamwell	167						
Roast beef	walk in cooler	39						
Brisket	walk in cooler	39						
Prime rib	walk in cooler	38						
Pastrami	walk in cooler	39						
Ham	walk in cooler	39						
Tomatoes	walk in cooler	38						
Quat sanitizer	3 compartment sink (ppm)	150						
Hot water	3 compartment sink	156						

First
 Person in Charge (Print & Sign): Robin
First
 Regulatory Authority (Print & Sign): Elizabeth

Last
 Haynes
Last
 Manning




REHS ID: 3136 - Manning, Elizabeth
 REHS Contact Phone Number: (336) 703-3135

Verification Required Date: _____
 Authorize final report to be received via Email: _____



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Date: 12/01/2022 **Time In:** 1:10 PM **Time Out:** 3:15 PM

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.

- 2 2-102.12 (A) Certified Food Protection Manager-C(REPEAT): There was no certified food protection manager during the inspection. (A) The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

- 8 2-301.14 When to Wash-P: An employee picked up a wet wiping cloth with their cutting gloves on and then went to make a sandwich. Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (I) After engaging in other activities that contaminate the hands. CDI: REHSI intervened before employee went to make the sandwich. Gloves were removed and employee washed their hands.

- 16 4-601.11(A) Equipment food contact surfaces and utensils shall be clean to sight and touch. Pf- Deli slicer was observed with dried soil build up. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI: Slicer was taken to the 3 compartment sink to be cleaned.

- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) In the dry storage area three container of seasoning were not label with their common names. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.

- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Two gallon containers of pickles were stored on the floor of the walk in cooler. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.

- 41 3-304.14 Wiping Cloths, Use Limitations (C) Multiple soiled wiping cloths were observed on the prep surfaces on the make unit area. Cloths in-use for wiping counters and other equipment surfaces shall be: Held between uses in a chemical sanitizer solution at a concentration.

- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) - Unwrapped single-service and single-use containers were not stack inverted to prevent contamination under the prep table to the side of the sandwich make unit. Clean equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean and dry location, (2) where they are not exposed to splash, dust, or other contamination: (3) At least 6 inches above the floor.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Fixed broken tray (table top) on the left sandwich cooler, and replace damage ice machine outer lid. Equipment shall be maintained in a state of repair and condition.

- 49 4-602.13 Nonfood Contact Surfaces-REPEAT with improvements-C: Cleaning is need on the shelves, gaskets, wall, and floor of the walk in cooler. Nonfood-contact surfaces shall be cleaned at a frequency to preclude accumulation of soil residues.

- 53 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. No covered trash can in womens restroom. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (REPEAT) (C) Replace 1 missing ceiling tile and 3 soiled ceiling tiles in the dry storage area. Repair spray nozzle at 3 compartment sink. Re-caulk men's toilet and sink. Physical facilities shall be maintained in good repair.

- 6-501.12 Cleaning, Frequency and Restrictions (C) Additional cleaning is needed in the basin of the back handwashing sink, and air vent in the dry storage area.