

Food Establishment Inspection Report

Score: 95

Establishment Name: JEFFREY ADAMS ON FOURTH

Establishment ID: 3034012178

Location Address: 321 W 4TH STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: JEFFREY ADAMS INVESTMENT GROUP

Telephone: (336) 448-1714

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/14/2023 Status Code: A

Time In: 4:00 PM Time Out: 8:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> 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"/> OUT	Hands clean & properly washed	4	2	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"/> 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 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 OUT	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"/> 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/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	X
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	X	0
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	X	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	X	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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 OUT	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 OUT	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 OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	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"/> OUT	Food properly labeled: original container	2	1	0
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 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"/> OUT/N/A	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"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
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 OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0
48	<input checked="" type="checkbox"/> IN OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<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/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/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> IN OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: JEFFREY ADAMS INVESTMENT GROUP
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Establishment ID: 3034012178
☒ Inspection ☐ Re-Inspection Date: 03/14/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: jeffreyadamsdining@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
active warewashing water	3 compartment snk	99	pimento cheese	WIC	40			
tomato	cooling 1 hour	80	raw salmon	WIC	39			
tomato	cooling 2 hours 15 min	53						
smoked gouda mac and cheese	cooling 1 hour in freezer	53						
smoked gouda mac and cheese	cooling 2 hours 15 min	37						
corn relish	hot holding	165						
well done burger	cook temp	207						
bernaise sauce	cook temp	133						
scallops	left prep	40						
corn relish	left prep	40						
hot water	dish machine final rinse	166						
hot water	3 compartment sink	132						
cut tomato	salad prep	40						
rice	right prep	40						
gravy	steam table	171						
potato	hot cabinet	166						
butter sauce	cook temp	151						
lettuce	downstairs WIC	41						
raw beef	downstairs 2 door cooler	43						
buttermilk	downstairs single cooler	40						

First
 Person in Charge (Print & Sign): Matt

Last
 Sasseen

First
 Regulatory Authority (Print & Sign): Amanda

Last
 Stevens

REHS ID: 2543 - Stevens, Amanda

Verification Required Date: 03/17/2023

REHS Contact Phone Number: (336) 703-3129

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 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: 3034012178

Date: 03/14/2023 **Time In:** 4:00 PM **Time Out:** 8:30 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.

- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) All raw meats in cold drawer unit 42-44F. Air temp of unit 43F. Raw beef in downstairs 2 door cooler 42-43. Raw meats from cold drawer moved to WIC. Raw meats in 2 door cooler relocated to downstairs WIC. Meats cooled to 41F within 2 hours. CDI. 0 points.
- Note: 2 door unit may not be used for TCS foods storage until proper heat shield may be implemented to protect unit from wood burning stove. Unit has been replaced within last 6 months.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) All items in salad make unit not date marked, including cut leafy greens and cut tomato. Pico de gallo in right prep unit not date marked. TCS foods shall be properly marked to indicate the discard date. Food must be discarded after 7 days. The date of preparation counts as day 1. CDI. All foods discarded.
- 24 3-501.19 Time as Public Health Control If time without temperature control is used as the public health control for a working supply of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD, written procedures shall be prepared in advance that specify how long food shall be held off temperature. Food shall be marked with discard time not to exceed 4 hours. Facility is using TPHC to hold bernaise sauce off temperature without written procedure. Provide TPHC procedure within 72 hours to Amanda Stevens at 336-703-3129 or stevenar@forsyth.cc. Verification required.
- 25 3-603.11 Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. No reminder marked next to ahi tuna or bernaise sauce that is offered undercooked. Provide updated menu to correct consumer advisory within 10 days to Amanda Stevens at 336-703-3129 or stevenar@forsyth.cc.
- 40 2-303.11 Prohibition - Jewelry (C) Employee observed on cook line wearing several bracelets. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed. 0 points.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat violation(with improvements). Recondition or replace rusted casters on equipment throughout kitchen. Replace rusted frame for dirty linen storage. Repair shelf with damaged FRP to left of prep unit across from grill. Recondition rusted surfaces of kitchen walk in cooler door inside and out. Repair floor of downstairs WIC that is separating. Equipment shall be in good repair.
- 48 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature (Pf) Temperature in wash compartment of 3 compartment sink 99F. Maintain hot water during active washing at 110F. CDI. Sink drained and refilled with 110F water. 0 points.
- 54 5-501.113 Covering Receptacles (C) One city dumpster missing lid. Keep receptacles for garbage covered with tightly closed lids. 0 points.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repair damaged floor in front of ovens. Recondition rusted vent in dish machine area. Floor in downstairs cooler area is coming up. Downstairs rooms have ceiling, floor and wall damage throughout. Coved base in this cooler is also in need of repair. Physical facilities shall be in good repair. Repeat violation.
- 56 6-303.11 Intensity - Lighting All lighting violations from last inspection have been corrected except area in front of ice machine. Bulbs on order for this area which is still low(32ftcndl). Increase lighting to 50 ftcndl in food prep areas. 0 points.