

Food Establishment Inspection Report

Score: 96

Establishment Name: B.L.L. ROTISSERIE FACTORY

Establishment ID: 3034010732

Location Address: 380 KNOLLWOOD ST., SUITE A

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: B.L.L. ROTISSERIE FACTORY INC.

Telephone: (336) 725-7071

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/15/2023 Status Code: A

Time In: 10:11 AM Time Out: 1:11 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"/> 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"/> IN/OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN/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"/> IN/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"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN/OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN/OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	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"/> IN/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"/> OUT	Personal cleanliness	1	0.5	0
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"/> IN/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	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
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"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN/OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 725-7071

Establishment ID: 3034010732
 Inspection Re-Inspection Date: 03/15/2023
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: sv.67@hotmail.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
Mozzarella	pizza make unit	39	Tuna	sandwich cooler	39			
Cooked mushroom	pizza make unit	39	Grilled chicken	sandwich cooler	40			
Sliced ham	pizza make unit	39	Lasagna	walk in cooler	41			
Pizza sauce	pizza make unit	40	Grilled chicken	walk in cooler	31			
Spinach	salad make unit	39	Egg plant	walk in cooler	41			
Cooked broccoli	salad make unit	40	Whole chicken raw	walk in cooler	41			
Sliced tomato	salad make unit	40	Hot water	3 comperatment sink	41			
Pasta	salad make unit	40	Chlorine sanitizer	3 compartment sink (ppm)	50			
Raw shrimp	salad make unit	39	Chlorine dishmachine	warewashing (ppm)	180			
Baked potato	reach in cooler	39	Chopped pasta 1	cooling @ 10:26am	50			
Grilled chicken	reach in cooler	40	Chopped pasta 1	cooling @ 11:08am	39			
Raw chicken	reach in cooler	40	Chopped pasta 2	cooling @ 10:26am	49			
Corn	steam table	177	Chopped pasta 2	cooling @ 11:08am	40			
Red beans	steam table	169	Phily steak	final cook	200			
Meat sauce	steam table	177	Rice	cooling @ 10:30am	45			
Spring mix	sandwich make unit	40	Rice	cooling @ 11:08am	43			
Diced tomato	sandwich make unit	39						
Sliced ham	sandwich make unit	40						
Sliced mushrooms	sandwich make unit	39						
Philly steak	sandwich make unit	39						

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

Last
 Vicidomini
Last
 Manning



 Elizabeth Manning

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

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



Comment Addendum to Inspection Report

Establishment Name: B.L.L. ROTISSERIE FACTORY

Establishment ID: 3034010732

Date: 03/15/2023 **Time In:** 10:11 AM **Time Out:** 1:11 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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)(REPEAT) In the reach in freezer a bag of open raw chicken tenders were stored above package ready to eat foods. Food shall be protected from cross contamination by separating raw animal foods during storage from unopened an opened frozen packaged ready to eat foods. CDI: Education was given and items were rearranged.
 - 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) An immersion blender blade was stored soiled on the dry storage rack. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI: Item was taken back to be washed, rinsed, and sanitized.
 - 20 3-501.14 Cooling (P) Lettuce prepared at 9:30am in the sandwich make unit measured at 53F at 10:30am. Lettuce was taken to the walk in cooler and a temperature of 47F was taken at 11:20am. A large container of lasagna that was cooked the night before measured at 44F during the inspection. Cooked time/temperature control for safety food shall be cooled: with 2 hours from 135F to 70F, and with a total of 6 hours from 70F to 41F or less. Time/temperature control for safety food shall be cooled within 4 hours to 41F or less if prepared from ingredients at ambient temperature, such as a reconstituted foods and canned tuna. CDI: Lettuce was cooled to 41F and lasagna was cooled to 36F-32F by the end of the inspection.
 - 33 3-501.15 Cooling Methods (Pf)(REPEAT) In the walk in cooler a large pan of lasagna was cooling covered with aluminum foil. Two container of chopped pasta in the reach in cooler were tightly wrapped in saran wrap. Lettuce was cut an immediately placed in the make unit without being cooled to 41F first. Cooling shall be accomplished in accordance with the time and temperature criteria 4 by using one or more of the following methods based on the type of food being cooled: Separating foods into smaller or thinner portions. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered. CDI: Education was given. Aluminum foil was taken off the lasagna, saran wrap was pulled back to allow air flow , and lettuce was placed back in the walk in cooler to cool to 41F.
 - 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) A salad spinner was stored wet on the dry storage shelf. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining.
 - 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)(REPEAT) Pepsi drink dispenser is dispensing product while the ice lid is open. Equipment shall be maintained in a state of repair and condition that meets the requirements.
 - 56 6-305.11 Designation - Dressing Areas and Lockers (C)(REPEAT) An employee jacket was stored on the dry storage shelving, and hanging off the soda box rack. Lockers or other suitable facilities shall be provided for the orderly storage of employees clothing and other possessions. CDI: Jackets were moved to their designated area.
- 6-303.11 Intensity - Lighting (C) The light intensity in the walk in cooler is between 1-3 foot candles. The light intensity shall be at least 108 lux (10 foot candles) at a distance of 75cm (30 inches) above the floor, in walk in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning.