

# Food Establishment Inspection Report

Score: 95

Establishment Name: SUBWAY 3901

Establishment ID: 3034012015

Location Address: 2879 REYNOLDA RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07/13/2021

Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 1:37 PM

Time Out: 3:47 PM

Permittee: GAGAN INC NO 2

Total Time: 2 hrs 10 min

Telephone: (336) 725-6145

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
<b>Supervision .2652</b>										<b>Safe Food and Water .2653, .2655, .2658</b>									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0		
<b>Employee Health .2652</b>										<b>Food Temperature Control .2653, .2654</b>									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
<b>Good Hygienic Practices .2652, .2653</b>										<b>Food Identification .2653</b>									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0		
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>		<b>Proper Use of Utensils .2653, .2654</b>									
<b>Approved Source .2653, .2655</b>										<b>Utensils and Equipment .2653, .2654, .2663</b>									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0		
<b>Protection from Contamination .2653, .2654</b>										<b>Physical Facilities .2654, .2655, .2656</b>									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0			49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<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	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0		
<b>Potentially Hazardous Food Time/Temperature .2653</b>										<b>51</b>									
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0			52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0			53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	<input checked="" type="checkbox"/>		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0			54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>		<b>Total Deductions: 5</b>									
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0												
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0												
<b>Consumer Advisory .2653</b>																			
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0												
<b>Highly Susceptible Populations .2653</b>																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0												
<b>Chemical .2653, .2657</b>																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0												
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0												
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>																			
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	0												



North Carolina Department of Health & Human Services

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Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUBWAY 3901  
 Location Address: 2879 REYNOLDA RD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: GAGAN INC NO 2  
 Telephone: (336) 725-6145

Establishment ID: 3034012015  
☒ Inspection ☐ Re-Inspection Date: 07/13/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: garyghuman@gmail.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
hot water	3 comp sink	132.0						
quat sanitizer	3 comp sink (ppm)	300.0						
turkey	sandwich make unit	39.0						
bologna	sandwich make unit	41.0						
tuna	sandwich make unit	39.0						
shredded beef	sandwich make unit	40.0						
shredded lettuce	sandwich make unit	41.0						
sliced tomatoes	sandwich make unit	59.0						
eggs	sandwich make unit	50.0						
meatballs	hot hold	158.0						
grilled chicken	hot hold	137.0						
shredded lettuce	2 door reach in cooler	41.0						
shredded beef	2 door reach in cooler	39.0						
teriyaki chicken	2 door reach in cooler	39.0						
teriyaki chicken	walk in cooler	38.0						
turkey	walk in cooler	41.0						
meatballs	walk in cooler	39.0						
shredded beef	walk in cooler	37.0						
air temp	beverage cooler (drive thru)	32.1						
air temp	beverage cooler (retail)	38.0						

Person in Charge (Print & Sign): Vanessa *First* Hernandez *Last*  
 Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

*Vanessa Hernandez*  
*Lauren Pleasants*

REHS Contact Phone Number: (336) 703-3144



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# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** SUBWAY 3901

**Establishment ID:** 3034012015

## 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.

- 1 2-102.12 Certified Food Protection Manager - C- No employee with certification as food protection manager available during inspection. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager. Have more employees obtain ANSI (American National Standards Institute) approved certification as food protection manager.
- 8 6-301.12 Hand Drying Provision - PF - REPEAT-Hand drying device in women's restroom not working. Paper towel dispenser broken at prep handwashing sink. Each handwashing sink shall be provided with individual disposable towels or approved hand drying device. Replace hand drying device and repair paper towel dispenser. CDI- Roll of paper towels placed in restroom and at prep handwashing sink. New hand dryer available just needs to be placed in women's restroom.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT W/ Improvement-Sliced tomatoes measured at 59F at sandwich make unit and had recently been sliced by PIC at beginning of inspection at 1:40PM. Eggs placed last night in sandwich make unit measured at 50F. Potentially hazardous foods shall be maintained at 41F or below. CDI- Eggs voluntarily discarded. Sliced tomatoes placed on temporary time as public health procedure. PIC placed sticker on container to discard tomatoes at 5:40 pm. Container of tomatoes will be served or discarded before the time is up.
- 31 3-501.15 Cooling Methods - PF- Recently sliced tomatoes were placed in sandwich make unit without cooling down to 41F. Before placing items for service that have been prepped items must cool down to 41F using proper cooling methods such as chilled ingredients, metal pans, shallower portions, rapid cooling equipment (freezers, walk in coolers), or ice water baths. CDI- Educated management on proper cooling methods.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C -REPEAT- Several metal pans stacked wet on clean dish shelving. Allow cleaned and sanitized equipment and utensils to air dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- In two door reach in cooler, shelves on left side are starting to rust and need to be replaced. In walk in cooler, leak dripping from vent. Wall panel under vent is rusting, remove rust or replace panel. Maintain equipment in good repair and proper adjustment. Fix leak from vent in walk in cooler. 0 pts.
- 49 5-205.15 (B) System maintained in good repair - C- Pressure for hot water at handsinks and 3 comp sink lose pressure temporarily (about 1 second) whenever several water faucets are running. Plumbing systems shall be maintained in good repair and proper adjustment. Clean filters and adjust tankless water heater to ensure sufficient pressure for water in establishment. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Reseal and recaulk can wash basin to wall by hot water heater. Replace peeling ceiling tiles. Seal all pipe penetrations in ceiling above hot water heater. Physical facilities shall be maintained in good repair. 0 pts.