

# Food Establishment Inspection Report

Score: 98.5

Establishment Name: SUBWAY #1642

Establishment ID: 3034011740

Location Address: 329 JONESTOWN RD.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07/14/2021

Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 9:30 AM

Time Out: 1:30 PM

Permittee: OM NEELKANTH INC

Total Time: 4 hrs 0 min

Telephone: (336) 765-0332

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: 1

No. of Repeat Risk Factor/Intervention Violations: 0

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</b> .2652										<b>Safe Food and Water</b> .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0			
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	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	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.3	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0			
<b>Approved Source</b> .2653, .2655										<b>Proper Use of Utensils</b> .2653, .2654										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.3	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0.3	0			
<b>Protection from Contamination</b> .2653, .2654										<b>Utensils and Equipment</b> .2653, .2654, .2663										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	0			40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.3	0			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.3	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0			
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Physical Facilities</b> .2654, .2655, .2656										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0			
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0			
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1.3	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0			
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.3	0			
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0			<b>Total Deductions:</b> 1.5										
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</b> .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0													
<b>Highly Susceptible Populations</b> .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
<b>Chemical</b> .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0													
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658																				
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

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUBWAY #1642

Location Address: 329 JONESTOWN RD.

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27104

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

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

Permittee: OM NEELKANTH INC

Telephone: (336) 765-0332

Establishment ID: 3034011740

☒ Inspection ☐ Re-Inspection Date: 07/14/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: bhavubhai.ptl@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
ServSafe	Bhaves Patel 6/16/26	0.0						
hot water	3 comp sink	140.0						
quat sanitizer	3 comp sink (ppm)	200.0						
soapy water	3 comp sink	127.0						
shredded lettuce	sandwich make unit	41.0						
sliced tomatoes	sandwich make unit	40.0						
guacamole	sandwich make unit	39.0						
tuna	sandwich make unit	39.0						
shredded beef	sandwich make unit	40.0						
shredded cheese	sandwich make unit	41.0						
teriyaki chicken	sandwich make unit	39.0						
mozarella cheese balls	sandwich make unit	39.0						
turkey	2 door reach in cooler	41.0						
shredded lettuce	2 door reach in cooler	41.0						
air temp	milk/beverage display	40.6						
teriyaki chicken	walk in cooler	41.0						
tuna	walk in cooler	41.0						
shredded cheese	walk in cooler	41.0						
meatballs	reheat	176.0						

Person in Charge (Print & Sign): Bhaves Patel

Regulatory Authority (Print & Sign): Nora Sykes

*[Signature]*

*[Signature]*

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161



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## 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.

- 26 7-208.11 Storage-First Aid Supplies - P First aid kit and bottle of hydrogen peroxide stored on shelf above beverage bottles. First-aid supplies that are in a food service establishment for the employee's use shall be labeled with the manufacturer's label and stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles.. CDI- PIC moved hydrogen peroxide and first aid kit to separate shelf next to chemical bottles.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Five spice containers stored on shelf above sandwich make unit did not have label of common name of item. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta. May use chalk marker to write label on container.
- 38 2-402.11 Effectiveness-Hair Restraints - C- PIC did not have hair restraint while actively prepping sandwiches. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils. Food employees shall wear hair restraints when working with food. //2-303.11 Prohibition-Jewelry - C- Two employees wearing accessories on wrists while actively prepping food. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.//2-304.11 Clean Condition-Outer Clothing - C- Employee observed placing apron on that had been picked from ground near waste receptacle and returned to prep food in kitchen. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single service. Do not take aprons to restrooms or place on ground. CDI-PIC provided new apron for employee to use.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Scissors used for opening food packages stored in container for pens. Hand wash sink behind sandwich make unit causes splash contamination to nearby coffee equipment through splash when employees wash hands. Food contact equipment and utensils shall be stored in a clean, dry location away from potential contamination. Install splashguard on right hand side of hand sink. CDI- Scissors placed at three comp sink to be rewashed. Store scissors on shelf for clean equipment and wash at least each four hours, or after every use.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- One box of to-go cups and one box of lids for to-go cups were stored on floor. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor. Single-service cups stored to right of handsink exposed to splash. Install splash guard on right hand side of handsink. CDI-PIC moved boxes to appropriate shelf.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Slight rust build up on outside of walk in cooler door. Missing plug on wall of walk in freezer. Maintain equipment in good repair and proper adjustment. Remove rust off door and replace plug in walk in freezer wall.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed on the following areas: both gaskets of doors for 2 door reach in cooler, air vent in walk in cooler, floor perimeter of walk in cooler, and cabinets underneath beverage station. Non-food contact surfaces of equipment shall be kept free of an accumulation of, dust, dirt, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C- Spray nozzle at three comp sink is in poor repair. It continues to spray water after handle is released. Maintain plumbing systems in good repair. Readjust nozzle so it functions as intended.
- 52 5-501.113 Covering Receptacles - C-REPEAT- Both side dumpster doors were opened during inspection. Keep dumpster and other outside waste handling containers for refuse, recyclables, and returnables covered with tight-fitting lids or doors.//5-501.15 Outside Receptacles - C- Partial lid missing from cardboard waste receptacle. Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food service establishment shall be designed and constructed to have tight-fitting lids, doors, or covers. Get replacement lid for receptacle.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- REPEAT- No coved base present in the women's and men's restroom where the wall meets the floor. Wall and floor junctures shall be coved and closed to no larger than 1 mm (one thirty second inch). Place coved base in restrooms.//6-201.11 Floors, Walls and Ceilings-Cleanability - C- Floor tiles under prep sink near drain are beginning to peel off. Coved plastic base beginning to peel on exterior sides of walk in freezer door. Fill in holes on wall above hand sink (next to prep sink) and on wall on right side of men sink. Acoustic ceiling tiles throughout establishment that are not easily cleanable. Floors, walls, ceilings, and their coverings shall be designed

mop sink. Acoustic ceiling tiles throughout establishment that are not easily cleanable. Floors, walls, ceilings, and their coverings shall be designed, constructed, and installed so they are smooth and easily cleanable.