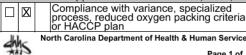
Food Establishment Inspection Report Score: 98.5 Establishment Name: SUBWAY #1642 Establishment ID: 3034011740 Location Address: 329 JONESTOWN RD X Inspection Re-Inspection Date: 07/14/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27104 Time In:9:30 AM Time Out: 1:30 PM Total Time: 4 hrs 0 min Permittee: OM NEELKANTH INC Telephone: (336) 765-0332 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 1 Water Supply: X Municipal/Community On-Site Supply 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. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 Approved thawing methods used 1 0.5 0 ..... Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 X 35 Food properly labeled: original container X 210 🗆 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🛛 210 - -21000 10 □ Food received at proper temperature X 38 🗌 Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 🗆 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 2100 40 | XI | □ | 1 0.5 0 - -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored I I X X I 42 🗆 🛛 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🖂 X Potentially Hazardous Food Tlme/Temperature .2653 3 1.5 0 44 X Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 □ X 3 1.5 0 🗆 🗆 18 ☐ ☐ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 □ X Proper hot holding temperatures 46 X 10.50 - -3 1.5 0 20 X □ □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil 3 1.5 0 21 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 🗆 X Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - -



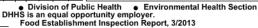
Highly Susceptible Populations

|24| 🗆 | 🗆 | 🛭

Chemical

|25| 🗆 | 🗆 | 🔯

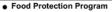
X undercooked foods



ПΠ

X

& cleaned



Total Deductions:

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used



1.5

1 0.5 0 - -

Pasteurized foods used; prohibited foods not 3 1.50 \_\_\_\_

.2653, .2657

Food additives: approved & properly used

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

10.50 | | | | |

51 🛛

52 🗆 X

53

54 💢

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011740 Establishment Name: SUBWAY #1642 Date: 07/14/2021 Location Address: 329 JONESTOWN RD. X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27104 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1: bhavubhai.ptl@gmail.com Water Supply: Municipal/Community On-Site System Permittee: OM NEELKANTH INC Email 2: Telephone: (336) 765-0332 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 0.0 Bhavesh Patel 6/16/26 ServSafe 140.0 hot water 3 comp sink 200.0 quat sanitizer 3 comp sink (ppm) 127.0 soapy water 3 comp sink 41.0 shredded lettuce sandwich make unit 40.0 sliced tomatoes sandwich make unit 39.0 guacamole sandwich make unit 39.0 tuna sandwich make unit 40.0 shredded beef sandwich make unit 41.0 shredded cheese sandwich make unit teriyaki chicken 39.0 sandwich make unit mozorella cheese 39.0 sandwich make unit 41.0 turkey 2 door reach in cooler 41.0 shredded lettuce 2 door reach in cooler 40.6 air temp milk/beverage display 41.0 teriyaki chicken walk in cooler 41.0 tuna walk in cooler 41.0 shredded cheese walk in cooler 176.0 meatballs reheat

Person in Charge (Print & Sign): Bhavesh	First Patel		Last	Anti	
Regulatory Authority (Print & Sign): Nora	First	Sykes	Last	- VAS/Will	
REHS ID: 2664 -	Sykes, Nora	Оукез		Verification Required Date:	

REHS Contact Phone Number: (336) 703-3161





## Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUBWAY #1642 Establishment ID: 3034011740

## 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.

- 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.
- 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.
- 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.
- 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. Floor tiles under prep sink, near drain are beginning to peel on walls and ceilings they are that are not apply a leanable. Floors, walls and their are restroom.