

Food Establishment Inspection Report

Score: 93

Establishment Name: MAYBERRY RESTAURANT

Establishment ID: 3034010781

Location Address: 50A MILLER ST

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: MIKE RANKIN

Telephone: (336) 724-3682

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 10/18/2021 Status Code: A

Time In: 12:00 PM Time Out: 3:19 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

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"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	X
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"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	X
9	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	X	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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	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"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	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 <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	X	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	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"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	X	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 <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	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"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	X
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"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
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 <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	X	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					7



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 10/18/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1:

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	Juan Esquivel 4/22/22	0.0	2 containers egg salad	walk in cooler	39.0			
hot water	3 comp sink	132.0	potato salad	walk in cooler	39.0			
chlorine sanitizer	bucket w/ wiping cloths (ppm)	100.0	bean soup	server steam well	145.0			
chlorine sanitizer	dishmachine @ 0 ppm replaced measured @ (ppm)	100.0	broccoli soup	server steam well	146.0			
shredded lettuce	sandwich make unit	40.0						
tomato slices	sandwich make unit	39.0						
cole slaw	sandwich make unit	38.0						
pimento cheese	sandwich make unit	40.0						
tuna salad	sandwich make unit	37.0						
ham	sandwich make unit	37.0						
hot dogs	hot hold	164.0						
chili	hot hold	172.0						
bean soup	hot hold	145.0						
chicken wings	final cook	192.0						
french fries	plant food final cook for hot hold	212.0						
shredded lettuce	server make unit	40.0						
blue cheese dressing	server make unit	41.0						
milk	ice cream parlor reach in	40.0						
3 containers chicken salad	walk in cooler 47F-50F	50.0						
sliced tomatoes	walk in cooler	40.0						

Person in Charge (Print & Sign): Rhoda Hansley

Regulatory Authority (Print & Sign): Jackie Martinez

REHS ID: 3003 - Martinez, Jackie




Verification Required Date:

REHS Contact Phone Number: (336) 703-3137



North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



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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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees- Employee health policy does not have salmonella nontyphoidal as one of the reportable illnesses. A food employee shall report to the PIC if they have any of the "Big 6" reportable illnesses: norovirus, hepatitis A virus, shigella spp., shiga-toxin producing e.col, salmonella typhi or salmonella nontyphoidal. CDI- Management educated and provided with new employee health policy containing reportable illnesses and symptoms.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event-PF- Establishment does not have a written procedure in place for clean-up of vomit or diarrheal incidents. A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. CDI- Management educated and provided educational flyers with an example of a written procedure that they may use.
- 8 2-301.12 Cleaning Procedure- Employee recontaminated washed hands by closing faucet handles with bare hands. PIC lathered hands for insufficient amount of time while washing hands. Food employees shall clean their hands using the following procedure: rinse hands under clean, warm running water, apply soap to hands and lather outside of running water for at least 20 seconds, rinse hands thoroughly, dry hands with paper towels or approved hand drying device, use a clean barrier to turn off faucet handles such as a paper towel. CDI- Education provided on proper handwashing procedures. Employees rewashed hands.
- 9 3-301.11 (B) Preventing Contamination from Hands-P- Employee was preparing sandwiches and touching ham with bare hands. Do not contact exposed ready-to-eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. CDI- Sandwiches discarded. Employee washed hands and continued food preparation with gloves. Education provided.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness-P- At start of inspection chlorine sanitizer based dishmachine was being used to clean dishes and concentration of chlorine sanitizer measured at 0ppm. Bucket holding chlorine was empty. Sanitizer must be maintained at correct concentrations when being used to sanitize. CDI- Employee replaced empty container holding solution for chlorine sanitizer. Sanitizer measured at 100 ppm. Education provided.
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency-C-REPEAT- Buildup on interior walls of ice machine. Ice machines shall be cleaned at a frequency necessary to maintain them clean, or as often as specified by the manufacturer.
- 20 3-501.14 Cooling- 3 containers of chicken salad prepared last night measured between 47F-50F in the walk in cooler. Time/temperature control for safety food ingredients shall be cooled within 4 hours to 41F if prepared from ingredients at ambient room temperature. CDI- Education provided on cooling parameters. Chicken salad was voluntarily discarded.
- 33 3-501.15 Cooling Methods-PF- 3 containers of chicken salad in walk in cooler were cooled in tightly sealed plastic containers and in thick portions. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths, active stirring, and rapid cooling equipment such as freezers. Cold air must flow around product to remove the heat. CDI- Chicken salad was voluntarily discarded. Education provided to food employee on rapid cooling methods, such as working with chilled ingredients.
- 41 3-304.14 Wiping Cloths, Use Limitations- Wiping cloths being used to wipe down sandwich prep line was being stored in soiled chlorine sanitizer that measured at 0ppm. Cloths in use for wiping counters and other equipment surfaces shall be held in sanitizer at correct concentrations between uses. Maintain solutions free of debris and soil. CDI- Employee replaced solution with fresh chlorine sanitizer that measured at 100ppm.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-C- REPEAT- Gaskets are torn and in poor condition on most refrigeration and freezer units. All shelves in walk in cooler are rusted and need to be replaced or reconditioned. Floor of walk in cooler is severely damaged in the middle. Interior sides of walk in cooler and its door is rusty and needs to be reconditioned. Floor in walk in freezer is rusted. Legs on most prep tables and on

dishmachine table are rusted. Walk-in freezer condensate lines needs to be wrapped with PVC pipe wrap. Equipment shall be maintained in good repair. Repair/replace listed equipment.

- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-C-Side of both fryers need to be thoroughly deep cleaned. Clean shelves in upright cooler reach in. Clean sides of wood cutting board. NONFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.
- 51 5-205.15 System Maintained in Good Repair-C- Handsink near upright cooler is slow to drain. Plumbing fixtures shall be maintained in good repair. Repair.
- 54 5-502.11 Frequency - Removal-C-REPEAT- Old ice cream freezer near back dock needs to be removed. Remove unnecessary items from outside that could become a pest harborage.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability-C-REPEAT- Repair tiles around drains and in front of grill. Baseboard is peeling on exterior of walk-in cooler and underneath dishmachine. Grease trap lid is rusted. Hole in wall underneath handsink at ice cream station. Tile damage under storage rack for cans. Handsink in front of dishmachine needs to be reattached and recaulked to the wall. Reattach ceiling vent tile where it is hanging off in middle of kitchen. Floor, walls, and ceilings shall be easily cleanable and in good repair.
6-501.12 Cleaning, Frequency and Restrictions- Floor needs to be thoroughly cleaned underneath cooking equipment on main cook line, especially under the fryers. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.