## Food Establishment Inspection Report

Establishment Name: FAIF	RFIELD INN AND SUITES	Establishment ID:	Establishment ID: 3034012254							
Location Address: 1680 WES	TBROOK PLAZA DRIVE	_								
City: WINSTON SALEM	State: North Carolina	Date: 05/19/2022	Status Code: A							
Zip: 27103 Cou	ınty: 34 Forsyth	— Time In: 9:20 AM	Time Out: 12:25 PM							
Permittee: INNKEEPER OF \	VINSTON SALEM WEST									
<b>Telephone</b> : (336) 714-3000		Category#: II								
	○ Re-Inspection	FDA Establishment Type	):							
Wastewater System:										
Municipal/Community	On-Site System	No. of Risk Factor/Interv	ention Violations: 4							
Water Supply:		No. of Repeat Risk Factor	/Intervention Violations:							
	On-Site Supply									

	Ris	k fa	cto	rs: (	e Illness Risk Factors and Public Health In Contributing factors that increase the chance of developing for Interventions: Control measures to prevent foodborne illness	odb	orne	illr		s			G	ood
	COI	mp	lia	nc	e Status		OU'	Γ	CDI	R	VR	C	or	mpl
		rvis			.2652	_						S	afe	Food
	Ė				PIC Present, demonstrates knowledge, &	T.	Π					30		ООТ
1	)X	OUT	N/A		performs duties	1		0			Li	31	_	OUT
2	IN	о <b>)(</b> т	N/A		Certified Food Protection Manager	X		0			Ш	32		оит
Е	mp	loye	e H	ealt		_						32		001
3	$\perp$	o <b>)X</b> (1			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X	Х			F	ood	l Ten
4	IX.	OUT			Proper use of reporting, restriction & exclusion	3	1.5	0			II.	33	X	оит
5	IN	оХт			Procedures for responding to vomiting & diarrheal events	1	0.5	X	X			34	IN	OUT
G	000	ну	gie	nic	Practices .2652, .2653							35	IN	OUT
6	Ņ	оит			Proper eating, tasting, drinking or tobacco use	1	0.5	_				36	Ж	оит
7	X	оит			No discharge from eyes, nose, and mouth	1	0.5	0			Щ	F	000	Ide
Р	rev	entir	ng (	Con	tamination by Hands .2652, .2653, .2655, .265	6						37	X	оит
8	X	оит			Hands clean & properly washed	4	2	0				Р	rev	entic
9		оит			No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0				38	Г	оит
10	×	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			L i			
Α		ove	d S	our								39	M	оит
11		оит			Food obtained from approved source	2	1	0			$\sqcup$	40	bú	OUT
12	-	OUT		<b>№</b>		2	1	0			<u>                                     </u>	41	-	OUT
13	IX.	OUT			Food in good condition, safe & unadulterated  Required records available: shellstock tags,	2	1	0			H	42	M	оит
14	IN	оит	1 <b>)X</b> (4	N/O	parasite destruction	2	1	0				Р	rop	er Us
Р	rote	ectio	n f	rom	Contamination .2653, .2654							43	M	оит
15	įχ	оит	N/A	N/O	Food separated & protected	3	1.5	0			П	44	M	оит
16	X	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0					~	001
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				45	IN	<b>ох</b> (т
					rdous Food Time/Temperature .2653							46	M	OUT
					Proper cooking time & temperatures	-	1.5	_				U	ten	sils a
					Proper reheating procedures for hot holding	_	1.5	-			Hi	\ <u></u>	Γ	
20 21		оит о <b>х</b> (т				3	1.5		Х	X	$\vdash$	47	M	оит
22	-	OUT	_	_		3	1.5	-	-		Hi			
23	1	OUT				3	1.5	_			$\vdash$	48	M	оит
24	H	оит			Time as a Public Health Control; procedures & records	3	1.5							оит
С	ons	sume	er A	dvi	sory .2653							P	hys	ical
25	IN	оит	ΝX		Consumer advisory provided for raw/ undercooked foods	1	0.5	0					-	ОПТ
н	igh	ly Sı	usc	epti	ble Populations .2653									OUT
26	IN	оит	r <b>)X</b> (4		Pasteurized foods used; prohibited foods not offered	3	1.5	0				53		١
С	her	nica	i		.2653, .2657							54	M	оит
		оит			Food additives: approved & properly used	1	0.5	0						
28	X	оит	N/A		Toxic substances properly identified stored & used	2	1	0				55	IN	о <b>х</b> (т
С	onf	orm	and	e w	ith Approved Procedures .2653, .2654, .2658							56	M	оит
29	IN	оит	ηX		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.											
С	Compliance Status				OUT	Γ	CDI	R	۷R		
Safe Food and Water .2653, .2655, .2658											
30	IN	OUT	n)(A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	<b>)X</b> A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	Х	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	n)X(A	N/O	Plant food properly cooked for hot holding	1	0.5	0			
35	IN	оит	N/A	ı <b>)</b> X∕o	Approved thawing methods used	1	0.5	0		П	
36	X	оит			Thermometers provided & accurate	1	0.5	0			
Food Identification .2653											
37	X	OUT			Food properly labeled: original container	2	1	0			
Pi	reve	entio	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	OUT			Personal cleanliness	1	0.5	0			
41	×	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	rope	er Us	se o	f Ute	ensils .2653, .2654						
43	×	OUT			In-use utensils: properly stored	1	0.5	0			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	IN	о <b>х</b> (т			Single-use & single-service articles: properly stored & used	1	ò <b>X</b> 5	0		Х	
46	×	OUT			Gloves used properly	1	0.5	0			
U	tens	sils a	and	Equ	ipment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	оит			Non-food contact surfaces clean	1	0.5	0			
PI	hys	ical	Faci	litie	s .2654, .2655, .2656					_	
-		оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
		оит			Plumbing installed; proper backflow devices	2	1	0			
52	×	оит			Sewage & wastewater properly disposed	2	1	0		Ц	
53	IN	о <b>)(</b> т	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X			
		оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	Ц			
55	IN	о <b>х</b> (т			Physical facilities installed, maintained & clean	1	0%5	0		X	
56	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	5					





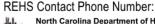
Score: 95

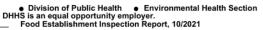
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012254 Establishment Name: FAIRFIELD INN AND SUITES Location Address: 1680 WESTBROOK PLAZA DRIVE Date: 05/19/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:victor.duarte@dalyseven.com Water Supply: Municipal/Community On-Site System Permittee: INNKEEPER OF WINSTON SALEM WEST Email 2: Telephone: (336) 714-3000 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 123 hot water 3-comp sink 300 qt sanitizer (ppm) 3-comp sink scrambled eggs 130 serving line (discarded) turkey sausage 122 serving line (discarded) 186 oatmeal serving line 41 turkey sausage 1-door cooler 41 2% milk 2-door cooler 39 milk/yogurt cooler ambient temp First Last Person in Charge (Print & Sign): Jackie Collins First

Last

Regulatory Authority (Print & Sign): Travis Addis

> REHS ID: 3095 - Addis, Travis Verification Required Date:









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## **Comment Addendum to Inspection Report**

Establishment Name: FAIRFIELD INN AND SUITES Establishment ID: 3034012254

Date: 05/19/2022 Time In: 9:20 AM Time Out: 12:25 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) A certified food protection manager was not present during inspection. The person in charge (PIC) shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 3 2-201.11 (A), B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) Employee health policy does not include salmonella non-typhoidal as a reportable illness. A food employee shall report to the person in charge if they have any of the "big 6" reportable illnesses; norovirus, hepatitis A, shigella spp., shiga-toxin producing E. Coli, salmonella typhi, or salmonella non-typhoidal. CDI: Education and a new employee health policy were provided.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Establishment does not have a written procedure and kit for the clean-up of vomiting and diarrheal events. A food establishment shall have a written procedure for employees to follow when responding to vomiting and diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedure shall address the specific actions employees must take to minimize the spread of contamination and exposure to employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: Education and a written procedure were provided to the person in charge.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Repeat. On serving line: turkey sausage patties were measured 116-122F, scrambled eggs were measured at 113-130F. Time/temperature control for safety food shall be maintained at 135F or above. Breakfast service hours are 6am-10am; establishment would benefit from a Time as a Public Health Control (TPHC) procedure in lieu of temperature control. A TPHC procedure will be formulated with the PIC before end of inspection and used for hot holding foods in the establishment going forward. CDI: Sausage was discarded.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Repeat. Coffee cups stacked above level of dispenser. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) There is no covered receptacle in the women's restroom in hotel lobby. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Repeat. Cinderblock wall behind mop sink in the laundry area is heavily damaged and needs repair. Physical facilities shall be maintained in good repair.