Food Establishment Inspection Report

Establishment Name: UN	CSA SNACK BAR (THE PICKLE JAR)	Establishment ID: 3034060023							
Location Address: 1533 SOUTH MAIN STREET City: WINSTON SALEM State: North Carolina Zip: 27127 County: 34 Forsyth Permittee: UNC SCHOOL OF THE ARTS Telephone: (336) 770-3327		Date: 05/16/2022 Status Code: A Time In: 9:55 AM Time Out: 12:15 PM Category#: II III III IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII							
	○ Re-Inspection	FDA EstablishmentType: Full-Service Restaurant							
Wastewater System: ⊗ Municipal/Community		No. of Risk Factor/Intervention Violations: 5 No. of Repeat Risk Factor/Intervention Violations: 0							
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Water Supply: ⊗ Municipal/Community				No	o. of	fR	epeat Risk Factor/Intervention Violations:	0		_	<u> </u>			
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				Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
Compliance Status		CDI	R	VR	Co	mpli	and	се	Status		OUT	С	DI F	R V
Supervision .2652					Safe	Food	and	Wa	ter .2653, .2655, .2658					
1 NOUT N/A PIC Present, demonstrates knowledge, & performs duties	1	0				OUT) (A)	I	Pasteurized eggs used where required		0.5	_	I	I
2 IN OXT N/A Certified Food Protection Manager	x	0			31)	OUT	\perp	_	Water and ice from approved source	2	1	0	+	+
Employee Health .2652	A\	U			32 IN	OUT	X A		Variance obtained for specialized processing methods	2	1	0		
Management food 9 conditional employees					Foo	d Tom	nora	ture	e Control .2653, .2654	_		-		\perp
knowledge, responsibilities & reporting		0			100	u reini	рега	luie		Т	Г	П		+
Proper use of reporting, restriction & exclusion Procedures for responding to vomiting &	3 1.5				33)	(ООТ			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0		
5 Nout diarrheal events	1 0.5	0			34 IN	N OUT	XA N	1/0	Plant food properly cooked for hot holding	1	0.5	0	+	+
Good Hygienic Practices .2652, .2653						N OUT			Approved thawing methods used		0.5		\top	\top
Proper eating, tasting, drinking or tobacco use	1 0.5	_		<u> </u>	36 i)	ООТ			Thermometers provided & accurate	1	0.5	0	\Box L	\perp
7 X out No discharge from eyes, nose, and mouth 1 0.5 0 Food Identification .2653									n .2653					
Preventing Contamination by Hands .2652, .2653, .2655, .26 8		0			37 I)	ООТ			Food properly labeled: original container	2	1	0		\perp
No hare hand contact with RTE foods or pre-	4 2			\vdash	Prev	ventior	n of I	Foo	d Contamination .2652, .2653, .2654, .2656, .265	57				
9 X out N/AN/o approved alternate procedure properly followed 10 X out N/A Handwashing sinks supplied & accessible	4 2 2 1				38)	(оит			Insects & rodents not present; no unauthorized animals	2	1	0		Τ
Approved Source .2653, .2655		<u> </u>			39 X	(OUT			Contamination prevented during food			П		T
11 X	2 1	0		_					preparation, storage & display	2	1		\perp	
12 IN OUT NO Food received at proper temperature	2 1			\Box		OUT	_	4	Personal cleanliness		0.5		\rightarrow	\bot
13 IN OXT Food in good condition, safe & unadulterated	2 1	_			41 X	`		+	Wiping cloths: properly used & stored	_	0.5	_	+	+
14 IN OUT NO Required records available: shellstock tags, parasite destruction	2 1	0				(OUT)	_		Washing fruits & vegetables	1	0.5	0		\perp
						per Use	e of	Ute		L				-
Protection from Contamination .2653, .2654	0 4 5				43 🕅	(OUT	+	+	In-use utensils: properly stored	1	0.5	0	+	+
15 X Out N/A N/O Food separated & protected 16 N 0x1 Food-contact surfaces: cleaned & sanitized	3 1.5			\vdash	44 X	(ООТ			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0		
17 X out Proper disposition of returned, previously served, reconditioned & unsafe food	-	0			45 X	(оит	1	1	Single-use & single-service articles: properly stored & used	1	0.5	0	+	T
Potentially Hazardous Food Time/Temperature .2653					46 X	(OUT	+	+	Gloves used properly	1	0.5	0	+	+
18 IN OUT N/A PO Proper cooking time & temperatures 3 1.5 0				j	nsils ar	nd E	qui	pment .2653, .2654, .2663						
19 IN OUT N/A NO Proper reheating procedures for hot holding	3 1.5			<u> </u>		Т	Т	Ť	Equipment, food & non-food contact surfaces	Т	Π	П	$\neg r$	\top
20 IN OUT NAME Proper cooling time & temperatures 21 IN OUT NAME Proper hot holding temperatures	3 1.5			\vdash	47 X	€ О∪Т			approved, cleanable, properly designed,	1	0.5	0		
22 IN OXT N/AN/O Proper cold holding temperatures	3 135			++		\perp		_	constructed & used			Щ	\dashv	\perp
23 IN OXT N/AN/O Proper date marking & disposition	3 135				48 X	(оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0		
24 IN OUT NO Time as a Public Health Control; procedures & records	3 1.5	0			49 IN	и ожт	\dashv	+	Non-food contact surfaces clean	1	0.5	×	+	+
Consumer Advisory .2653					Phy	sical F	acili	ties	.2654, .2655, .2656					
25 IN OUT Consumer advisory provided for raw/	1 0.5	0				(OUT)	N/A	I		1	0.5		工	\top
undercooked loods					51 IN			_	Plumbing installed; proper backflow devices	2	Ж	0	\rightarrow	_
Highly Susceptible Populations .2653 Pasteurized foods used; prohibited foods not					52 <u>)</u> x		_	+	Sewage & wastewater properly disposed	2	1	0	+	+
26 IN OUT OFFERD OFFERD	3 1.5	0			53 X	(OUT	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0		
Chemical .2653, .2657					54 X	(оит			Garbage & refuse properly disposed; facilities	1	0.5	0		Τ
Food additives: approved & properly used	1 0.5 d 2 1			\square	55 IN		+	+	maintained Physical facilities installed, maintained & clean	1	0.5		X	+
28 Out Toxic substances properly identified stored & used Conformance with Approved Procedures .2653, .2654, .2658	u 2 1	V					+	+	Meets ventilation & lighting requirements;				\dashv	+
Compliance with variance, specialized process,	2 1	0			56 X	V OUT			designated areas used	1	0.5	0	\perp	\perp
29 N OUT Reduced oxygen packaging criteria or HACCP plan 2 1 0 TOTAL DEDUCTIONS:									6.	5				





Score: 93.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034060023 Establishment Name: UNCSA SNACK BAR (THE PICKLE JAR) Location Address: 1533 SOUTH MAIN STREET Date: 05/16/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27127 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:mclean-diane@aramark.com Water Supply: Municipal/Community On-Site System Permittee: UNC SCHOOL OF THE ARTS Email 2: Telephone: (336) 770-3327 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 43 walk in tomato 44 garbanzos 43 feta 44 chicken strips 43 beg burger 43 turkey 44 ham 44 salami 44 turkey in pans 38 chicken upright by grill 40 walk in cooler 40/41 ambient 300 quat-ppm 3 comp

First Last

Person in Charge (Print & Sign): Aniton Groomes

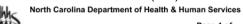
REHS ID: 2664 - Sykes, Nora

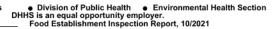
First Last

Regulatory Authority (Print & Sign): Nora Sykes

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161









Comment Addendum to Inspection Report

Establishment Name: UNCSA SNACK BAR (THE PICKLE JAR) Establishment ID: 3034060023

Date: 05/16/2022 Time In: 9:55 AM Time Out: 12:15 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)- No CFPM on duty during inspection. The PERSON IN CHARGE 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.
- 13 3-101.11 Safe, Unadulterated and Honestly Presented (P) (Pf)- Chub of ham with visible mold on outside. Food shall be safe for consumption, unadulterated and honestly presented. Manger did not know where ham came from, and it is not the kind that is used in this establishment. CDI-Ham discarded.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)- Slicer remains soiled from a previous use. Tea nozzle soiled. Majority of dishes checked soiled with sticker residue. Food contact surfaces shall be clean to sight and touch. CDI-Moved dishes to be cleaned, slicer will be cleaned today. Continue going through dishes and removing those with stickers, and wash.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Food in walk in cooler were all at 43-44F, as noted in temperature log. Cheeses on cold line were rising to 47F due to being placed in line before unit was chilled. Maintain TCS foods at 41F or below. CDI-Cheeses moved to walk in cooler. Walk in is measuring at 40-41F, maintenance on site and stated that he would take a look at the cooler and turn it down. Door is not latching automatically and may have been left cracked over the weekend. Most items were discarded due to datemarking issues. Ensure that cold hold units are fully chilled before placing foods inside.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf)/3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)- Multiple foods without datemark, or past their allotted hold time for food safety: gardenburgers, package of turkey, ham chub, package of salami, garbanzos (5/9), two pans of sliced turkey, feta (5/3) [all in walk in cooler]; chicken strips, beyond burgers (5/3) [in upright by grill]. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI-All foods discarded.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- Sandwich press with heavy carbon build up. The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. Clean this item. 4-602.13 Nonfood Contact Surfaces (C)-Clean back ledge of make unit. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 System Maintained in Good Repair- Sanitize vat of three comp sink with substantial leak that floods floor. Small leak at cold faucet on left at 3 comp sink. Faucet drips at 3 comp sink unless secondary valve is shut off. Maintain plumbing in good repair.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)- REPEAT- Clean floors under and behind equipment.

Additional Comments

No grease leaking from hood onto adjacent equipment today. Facility has installed a splash guard to mediate the issue. No cooking was taking place during inspection.