

Food Establishment Inspection Report

Score: 93

Establishment Name: MIDTOWN CAFE AND DESSERTERY

Establishment ID: 3034010885

Location Address: 151 S STRATFORD RD

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: MIDTOWN CAFE AND DESSERTERY INC

Telephone: (336) 724-9800

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 09/27/2022 Status Code: A

Time In: 8:10 AM Time Out: 11:35 AM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	<input checked="" type="checkbox"/>	
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"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/> OUT/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	1.5	<input checked="" type="checkbox"/>	
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"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
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/N/A				
Consumer advisory provided for raw/undercooked foods		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
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"/>				
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"/>				
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A <input checked="" type="checkbox"/>				
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"/> IN <input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	<input checked="" type="checkbox"/>	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	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"/> IN <input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>	0	
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	<input checked="" type="checkbox"/>	
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"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	<input checked="" type="checkbox"/>	
TOTAL DEDUCTIONS:					7



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MIDTOWN CAFE AND DESSERTERY
 Location Address: 151 S STRATFORD 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: MIDTOWN CAFE AND DESSERTERY INC
 Telephone: (336) 724-9800

Establishment ID: 3034010885
 Inspection Re-Inspection Date: 09/27/2022
 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
Milk	Truck Delivery	41	Chicken	Cooling	75			
Dice Tomato	Topping Make Unit	41	Meat Crumbles	Cooling	116			
Slice Turkey	Sandwich Make Unit	40	Meat Crumbles	Cooling	104			
Slice Tomato	Sandwich Make Unit	36	Ambient	Outside Walkin	37			
Caper Sauce	Sandwich Make Unit	40	Ambient	Produce Walkin	37			
Cut Melon	Sandwich Make Unit	39	Tomato Chunk	Walkin	41			
Rice	Topping/Sandwich Unit	41	Ambient	Server Cooler	28			
Slaw	Topping/Sandwich Unit	40	Ambient	Bakery Cooler	34			
Pasta Salad	Topping/Sadwich Unit	40	Ambient	Cake Display Cooler	31			
Meatloaf	Sandwich Cooler	40	Ambient	Patio Beverage Cooler	38			
Sausage Link	Hot Hold (Drawer)	140	Ambient	Beverage Cooler	30			
Grits	Hot Hold (stove)	185						
Green Beans	Hot Hold (stove)	180						
Scramble Eggs	Final	155						
Dice Ham	Egg Make Unit	35						
Sausage	Egg Make Unit	36						
Quat Sani	Three-Comp	200						
Hot Sani	Dish Machine	179						
Hot Water	Three-Comp	123						
Chicken	Cooling	135						

First
 Person in Charge (Print & Sign): Jeremy
First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Messer
Last
 Wilborn





REHS ID: 3122 - Wilborn, Ebonie
 REHS Contact Phone Number: _____

Verification Required Date: 10/06/2022

Authorize final report to
 be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: MIDTOWN CAFE AND DESSERTERY

Establishment ID: 3034010885

Date: 09/27/2022 **Time In:** 8:10 AM **Time Out:** 11:35 AM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jeremy Messer	22525744	Food Service	08/10/2022	08/10/2027

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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drinks on prep surface in server area and on utensil shelf in dish area. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Employee filled up a pitcher on the cook line at the hand sink. Hand sinks may only be used for handwashing. CDI Education
- 13 3-202.15 Package Integrity (Pf) Two dented cans found on the rack with undamaged cans. Food packaging has be in good condition, intact and protect the food inside. CDI Person in charge removed cans and placed in designated area for return.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Cleaning needed on the ice machine shield. Clean the equipment and utensils used with TCS foods as often as necessary to prevent to the accumulation of soil or mold.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding -(P) REPEAT A few items in the topping make unit measured above 41F: lettuce(47F), noodles (44F) and boiled eggs (42F). TCS foods in cold holding shall measure at 41F or below. CDI Items were all voluntarily discarded
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf) Consumer advisory does not container the disclosure stating items may be offered undercooked or raw. Advisory only mentions undercooked may lead to a foodborne illness. Caper sauce is made with raw eggs and not disclosed on the menu. Disclosure shall identify the animal-derived food by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Establishment in the process of making new menus send a copy to wilboret@forsyth.cc before printing.
- 28 7-203.11 Poisonous or Toxic Material Containers - Container Prohibitions (P) Two chemical bottles found with same label but different color contents. Sanitizing solutions shall not be stored in or dispensed from containers previously containing other poisonous or toxic materials. CDI Container emptied
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Topping make unit had an ambient of 44F. Cooler has the presence of water on lower right side. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Inspector will return 10/6 to verify temperatures inside unit.
- 40 2-303.11 Prohibition - Jewelry (C) Employees working with food are wearing bracelets, watches and rings. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.

2-402.11 Effectiveness - Hair Restraints (C) Employee working in back prep area did not have on hair restraint upon arrival. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Bowl used a scoop and left inside container on food. Ice scoop was under a layer of ice in bin. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) A few stacks of metal containers wet on inside. Pitchers above three-comp holding water. Air dry equipment and utensils after cleaning and sanitizing.

4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) REPEAT Tubs holding utensils, lids and equipment have soil debris present inside containter.
- 48 4-302.14 Sanitizing Solutions, Testing Devices -(PF) REPEAT Establishment had no quat test strips to measure quat sanitizer. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. VERIFICATION REQUIRED by 10/6 that test strips have been obtained.

4-302.13 Temperature Measuring Devices, Manual Warewashing (PF) No irreversible registering temperature indicator available to measure final rinse temperature of dishmachine. In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature. Inspector will return to verify a thermometer is present to measure dish machine temperature. 10/6

- 49 4-602.13 Nonfood Contact Surfaces -(C) REPEAT Cleaning is needed on following areas: underside of all make unit lids on the edges and their gaskets, inside make cooler, floor of the walk-in freezer, spray arms in dish area, under the oil machine and inside all microwave on top surface. 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 -(C) Repair hot water at three-comp sink. Water turns on for a second then goes out. Tighten faucet at prep sink in back area where leaking. Maintain a plumbing system in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) RegROUT floor in mop sink. Repair broken baseboard tiles and floor tiles. Repair wall behind storage shelf in outer walk-in area. Place ceiling tile back in its place in server area. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Clean all walls and ceilings throughout. Clean around vent in dish area. Clean floor under sinks and equipment. 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.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) Employee personal items hanging on dish rack. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

Additional Comments

Establishment currently undergoing repairs and upgrades. Send spec sheets for any new equipment to health department.