

# Food Establishment Inspection Report

Score: 94

Establishment Name: BERNARDIN'S

Establishment ID: 3034012016

Location Address: 901 W FOURTH STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: BERNARDINS INC.

Telephone: (336) 725-6666

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/28/2022 Status Code: A

Time In: 4:21 PM Time Out: 7:56 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

## 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
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
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
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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"/> <input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
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
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
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
<b>Chemical .2653, .2657</b>					
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 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/> <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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	<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	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					6



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BERNARDIN'S  
 Location Address: 901 W FOURTH STREET  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27101  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: BERNARDINS INC.  
 Telephone: (336) 725-6666

Establishment ID: 3034012016  
☒ Inspection ☐ Re-Inspection Date: 09/28/2022  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: finediningbernardins@gmail.com  
 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 - 7/24/2024	Marcello Parelo	00	spring mix	2-door upright cooler	41			
hot water	3-comp sink	134	goat cheese tart	2-door upright cooler	40			
hot water	dishmachine (chemical sanitizer)	118	cooked mushrooms	2-door upright cooler	39			
Cl sanitizer (ppm)	dishmachine	50						
Cl sanitizer (ppm)	spray bottle (after correction)	100						
lamb	final cook	168						
chowder	steam well	163						
cauliflower soup	stream well	148						
diced tomatoes	saute make unit (top)	40						
blue cheese	saute make unit (top)	41						
cooked mushrooms	saute make unit (top)	39						
lobster	saute make unit (reach-in)	40						
cooked mushrooms	saute make unit (reach-in)	37						
lentils	hot holding	139						
portobello mushroom	grill make unit (top)	38						
pancetta	grill make unit (top)	40						
diced tomatoes	salad make unit (top)	39						
blue cheese	salad make unit (top)	41						
lobster stock	walk-in cooler	40						
creme mix	walk-in cooler	40						

First  
 Person in Charge (Print & Sign): Marcello  
 First  
 Regulatory Authority (Print & Sign): Travis

Last  
Perello  
 Last  
Addis

REHS ID: 3095 - Addis, Travis

Verification Required Date:

REHS Contact Phone Number:

Authorize final report to  
 be received via Email: \_\_\_\_\_



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



## Comment Addendum to Inspection Report

**Establishment Name:** BERNARDIN'S

**Establishment ID:** 3034012016

**Date:** 09/28/2022 **Time In:** 4:21 PM **Time Out:** 7:56 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.

- 8 2-301.14 When to Wash (P) 1 employee observed washing hands and turning off faucet without using a clean barrier to prevent recontamination. Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. CDI: REHS intervention and education; employee hands were rewashed. - 0 pts
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Spray bottle labeled as sanitizer (CI solution) was measured at a concentration of 10ppm. Use test strips to ensure CI sanitizer is at a concentration of 50-200ppm before use. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions. CDI: Sanitizer was remade to 100ppm. - 0 pts
- 19 3-403.11 Reheating for Hot Holding (P) Upon inquiry food employee stated beans in hot holding are cooked, cooled, and then reheated to 145F before placing in hot holding. Time/temperature control for safety food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. CDI: REHS intervention; per food employee, all items were reheated and placed in hot holding one hour ago (including reheating process.) Beans were removed from hot holding and reheated on the stove to 165F before placing back in hot holding. Total reheat time, including time in hot holding and reheating to 165F, was less than 2 hours. - 0 pts
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Date marking was overall inconsistent in sauté, grill, and salad make units; several items were observed without date marking including: 1 container of cooked mushrooms, 2 containers of blue cheese, 1 container of grit cakes, 1 container of rice cakes, 2 containers of sliced tomatoes, and 1 container of diced tomatoes. Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. CDI: All items were prepped this morning, per PIC, and were date marked accordingly.
- 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) 1 container of curry sauce was date marked with a prep date of 9/18; discard date for this item would be end of service on 9/24. A food specified in 3-501.17(A) or (B) shall be discarded if it exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen. CDI: Item was voluntarily discarded by PIC. - 1.5 pts
- 33 3-501.15 Cooling Methods (Pf) REPEAT. Large container of thickly portioned chowder - stored in the reach-in portion of the saute make unit - was measured at a range of 116-134F. Upon inquiry, food employee stated it was set in the unit to cool. This unit is designed to hold foods at cold temperatures after they have cooled to 41F or less. Cool foods quickly by placing into thin portions, shallow containers, and when placed in cooling or cold holding equipment, containers in which food is being cooled shall be: 1) arranged to provide maximum heat transfer through the container walls; and 2) loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the food. CDI: Container was placed into an ice bath and stirred occasionally; temperature was measured at 40F by end of inspection- 1 pt
- 35 3-501.13 (A), (B), & (E) Thawing (Pf) Two packages of raw duck were thawing in sink under running water; water was measured at 75F. Several reduced oxygen packaged fish were thawing while still in original package. Time/temperature control for safety food shall be thawed under refrigeration that maintains the food temperature at 41F or less; or completely submerged under running water at a water temperature of 70F or below. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to its thawing under refrigeration. CDI: Packages of raw duck were removed from sink and relocated to walk-in cooler. Reduced oxygen packaged fish packages were opened by PIC. - 1 pt
- 44 4-903.11 (A) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Two large plastic bins holding cleaned utensils and lids were visibly soiled with accumulated food residues and debris. Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination. CDI: Bins were emptied and all items were sent to be rewashed. - 0 pts
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. Remove rust from all legs of two compartment sink. / Coating on shelving below prep table is damaged and peeling exposing rust. / Coating is peeling from beverage cooler at wait station. / Shelving rusted in walk-in cooler. / Replace missing handle to oven and bread drawer. / Ice build up on walls of walk-in cooler at walk-in freezer door. Equipment shall be maintained cleanable and in good repair.

4-501.12 Cutting Surfaces (C) REPEAT. Three long, white cutting boards on saute, grill, and salad units (respectively) are heavily scored and stained with black and brown coloring. Surfaces such as cutting blocks and boards that are subject to

scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. - 1 pt

- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) Additional cleaning is needed on inside surface of sliding doors on dishmachine to remove accumulated residues. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours. - 0 pts
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) REPEAT. Additional cleaning needed in the following areas: shelving below prep tables, behind lids and interior surfaces of all make units on cook line. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. - 0.5 pts
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Clean fixtures at kitchen handsink - including sink basin, faucet, and paper towel dispenser to remove accumulated residues. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean. - 0 pts
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT with improvement. Clean dust discharge around ceiling vents and on ceiling. / Clean splatter on ceilings. Physical facilities shall be cleaned as often as necessary to be maintained.
- 6-201.17 Walls and Ceilings, Attachments (C) REPEAT. Exposed wiring along ceilings are rigid and not easily cleanable and had debris built up. Recommend enclosing with a cleanable material. Attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be easily cleanable. - 1 pt