

Food Establishment Inspection Report

Score: 94.5

Establishment Name: THREADS CAFE

Establishment ID: 3034011856

Location Address: 1000 EAST HANES MILL RD

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: HANES BRANDS INC

Telephone: (336) 519-4004

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/23/2023 Status Code: A

Time In: 1:00 PM Time Out: 3:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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"/> 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"/> 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"/> 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 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 OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Food separated & protected	3	1.5	X
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	X
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 OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper hot holding temperatures	3	0	X
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	0	X
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	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 OUT	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 OUT	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 OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN OUT	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	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"/> 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"/> 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 OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	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"/> 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"/> 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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 01/23/2023

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: edwin.melendez@hanes.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
green beans	steam table	174	cooked peppers	walk in	37			
chicken	"	156	burger	final cook	188			
pasta	"	140	boiled eggs	hot box	127			
turkey burger	hot box	119						
chicken	"	140						
burgers	"	50						
pasta	large make unit	56						
fruit cup	"	46						
chicken	"	44						
turkey	"	44						
tuna	"	36						
chicken	"	40						
ham	"	38						
hash brown casserole	2 door-cooling	69						
pasta salad, canned mushrooms, ham	small make unit	50						
tomatoes-sliced and diced	"	50						
cheese	"	49						
water	3 comp	144						
quat-ppm	3 comp	200						
butter	walk in	37						

First

Person in Charge (Print & Sign): Melissa

First

Regulatory Authority (Print & Sign): Nora

Last

Perrucci

Last

Sykes

Melissa Perrucci

[Signature]

REHS ID: 2664 - Sykes, Nora

REHS Contact Phone Number: (336) 703-3161

Verification Required Date: 01/26/2023

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____

● 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

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Establishment ID: 3034011856

Date: 01/23/2023 **Time In:** 1:00 PM **Time Out:** 3:45 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Krysten Wall		Food Service		12/04/2023

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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- In freezer: unpackaged/opened raw turkey patties above fully cooked salami and bacon. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Rearranged appropriately.
- 17 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food (P)- Icing in cooler with mold. Food that is unsafe, adulterated or not honestly presented shall be discarded. CDI-Discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- In hot holding cabinet on cook line: boiled eggs at 127F, turkey burgers at 119F, beef burgers at 50F. Maintain TCS foods in hot holding at 135F or above. CDI-All items discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) All items in small make unit above 41F due to ambient temp of unit being 51F, most items were at 49-50F. Pasta, fruit cups, chicken, and turkey sliced today in large make unit above 41F. Items noted in temp log. CDI-Turkey, chicken, and fruit cups moved to walk in to cool. All other items voluntarily discarded by PIC.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)- REPEAT-Cut cabbage, broccoli and cheese soup, sliced tomato, cooked peppers all without datemark. queso with date of 12/1. pasta and ham misdated for today when they were prepped on thursday. 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- pasta nd ham relabeled, all other items discarded.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf)- Ambient temperature of small make unit at 51F. This unit is not capable of maintaining food temperatures at 41F or below. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Verification of repair due to department by January 26,2023. Contact information provided. This unit has had this issue on past inspections.
3-501.15 Cooling Methods (Pf) REPEAT- Turkey prepped today in large portion in make unit, not at 41F or below, and not fully cooled. Hash brown casserole was wrapped up and in a two door cooler. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI-Turkey removed from make unit to a thin portion to walk in cooler. Hash brown casserole moved to walk in cooler and vented. Recommend not using the two door cooler for cooling, and to portion large amounts of food into smaller containers and place into walk in cooler or freezer for better results. Cool deli meats and other foods fully before placing into make units.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT- Repair drip in walk-in freezer. Equipment shall be maintained in good repair.

Additional Comments

Last inspection: Three comp sink with silicone in holes that once were attached to booster heater. Silicone is starting to peel. Replace with fresh silicone, or find another solution so that this equipment is smooth and easily cleanable. Contact health department if there are any questions.

This inspection the sinks were full and could not be determined.