

Food Establishment Inspection Report

Score: 93

Establishment Name: K&W #36 HANES MILL

Establishment ID: 3034010221

Location Address: 800 E. HANES MILL ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: K&W HOLDINGS GROUP LLC

Telephone: (336) 661-0504

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/24/2023 Status Code: U

Time In: 12:50 PM Time Out: 4:40 PM

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 4

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"/> IN <input checked="" type="checkbox"/> OUT/N/A | Handwashing sinks supplied & accessible | 2 | 1 | <input checked="" type="checkbox"/> <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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | 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 |
| 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 | <input checked="" type="checkbox"/> 0 | <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 |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | |
| 18 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper cooking time & temperatures | 3 | <input checked="" type="checkbox"/> 0 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 19 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper reheating procedures for hot holding | 3 | <input checked="" type="checkbox"/> 0 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 20 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 |
| 21 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper hot holding temperatures | 3 | <input checked="" type="checkbox"/> 0 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 22 | <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper cold holding temperatures | 3 | 1.5 | 0 |
| 23 | <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper date marking & disposition | 3 | 1.5 | 0 |
| 24 | <input checked="" type="checkbox"/> OUT/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 <input checked="" type="checkbox"/> N/A | Consumer advisory provided for raw/undercooked foods | 1 | 0.5 | 0 |
| Highly Susceptible Populations .2653 | | | | | |
| 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 |
| 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 | 1 | <input checked="" type="checkbox"/> <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"/> 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 |
|---|--|--|-----|---------------------------------------|---|
| Safe Food and Water .2653, .2655, .2658 | | | | | |
| 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 |
| 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 | 0.5 | <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"/> 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"/> IN <input checked="" type="checkbox"/> OUT | Contamination prevented during food preparation, storage & display | 2 | 1 | <input checked="" type="checkbox"/> |
| 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 <input checked="" type="checkbox"/> OUT | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1 | <input checked="" type="checkbox"/> 0 | <input checked="" type="checkbox"/> |
| 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 | 0.5 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 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"/> <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 | 0.5 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 56 | <input checked="" type="checkbox"/> OUT | Meets ventilation & lighting requirements; designated areas used | 1 | 0.5 | 0 |
| TOTAL DEDUCTIONS: | | | | | 7 |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: K&W #36 HANES MILL
 Location Address: 800 E. HANES MILL ROAD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: K&W HOLDINGS GROUP LLC
 Telephone: (336) 661-0504

Establishment ID: 3034010221
☒ Inspection ☐ Re-Inspection Date: 01/24/2023
 Comment Addendum Attached? ☒ Status Code: U
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: gm36@kwcafeterias.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 |
|-----------------------------|--|------|-------------|--------------|------|------|----------|------|
| mash potato | steam bath 113-120 | 120 | final rinse | dish machine | 164 | | | |
| green bean | " | 168 | water | 4 comp | 142 | | | |
| livers | hot cabinet | 188 | | | | | | |
| mushrooms | steam bath | 200 | | | | | | |
| apples | bakery cooler | 41 | | | | | | |
| country steak | final cook-before placing into oven with gravy | 160 | | | | | | |
| rice | hot cabinet | 124 | | | | | | |
| baked chicken-multiple pans | " | 129 | | | | | | |
| corn | " | 102 | | | | | | |
| roast potato | " | 116 | | | | | | |
| cabbage | kettle | 137 | | | | | | |
| chicken | final cook | 190 | | | | | | |
| spagetti | from and in walk in cooler | 36 | | | | | | |
| turkey | walk in | 36 | | | | | | |
| pot pie | walk in | 37 | | | | | | |
| veggies for pot pie | " | 40 | | | | | | |
| cabbage | " | 40 | | | | | | |
| chlorine-ppm | bucket | 50 | | | | | | |
| potato salad | deli side cooler | 36 | | | | | | |
| sanitizer water | 4 comp | 171 | | | | | | |

First
 Person in Charge (Print & Sign): Colleen

Last
 Frady

First
 Regulatory Authority (Print & Sign): Nora

Last
 Sykes

CFrady

Nora

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161

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

Establishment Name: K&W #36 HANES MILL

Establishment ID: 3034010221

Date: 01/24/2023 **Time In:** 12:50 PM **Time Out:** 4:40 PM

Certifications

| Name | Certificate # | Type | Issue Date | Expiration Date |
|---------------|---------------|--------------|------------|-----------------|
| Colleen Frady | | Food Service | | 05/17/2026 |

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.

- 10 6-301.12 Hand Drying Provision (Pf)- REPEAT- Towels not available at front handwashing sink. Provide paper towels or approved alternative for hand drying at each handsink. CDI-Towels replaced.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)-REPEAT- Slicer still soiled from a previous day's use. Pans with a gritty substance on them after washing. A few pieces of flatware soiled in napkin rolls. Knife, coring device, grater soiled. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be washed and asked that someone go through remainder of dishes to pull any that are soiled.
- 18 3-401.11 Raw Animal Foods - Cooking (P) (Pf)- Chicken placed on pan in window for service had just come off grill at 124F. Cook poultry to 165F in all parts. CDI-Placed back on grill for cooking to 165F. Manager provided education to employee to check all food for doneness.
- 19 3-403.11 Reheating for Hot Holding (P)-REPEAT- Multiple pans of spaghetti in hot box was pulled from walk in and did not reach 165F within 2 hours. Spaghetti measured 100-122F. Reheat foods to the proper temperature within 2 hours, and prior to placing in hot holding. CDI-Spaghetti discarded by PIC.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT- Multiple foods at less than 135F in hot holding, including: mashed potatoes, rice, pans of baked chicken, corn, potatoes. Maintain TCS foods in hot holding at 135F or above. CDI- Foods placed back into steamers and ovens for reheating to 165F. Ensure that all foods are at proper temperature prior to placing into hot holding equipment.
- 28 7-102.11 Common Name - Working Containers (Pf)- One bottle of cleaning agent not labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI-PIC discarded product (was vinegar).
7-201.11 Separation - Storage (P) Bottles of cleaner hanging on shelf above unwrapped to-go boxes. Soap above single use gloves in chemical closet. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- Bottles were discarded. Soap moved.
- 33 3-501.15 Cooling Methods (Pf)- Rice covered while cooling in a small under counter 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-Moved rice to freezer. Use walk in cooler/freezer equipment to cool product, and leave off coverings (but protect the food) while cooling so that air may flow around product.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)- Ice bin open while not in use. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor. Cover foods during storage.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT- Continue working on items listed in transitional permit, including, but not limited to: torn gaskets on multiple pieces of equipment (gaskets are on order, per manager-email chain with the gasket company), missing hinge covers, four comp sink damage, oven where cardboard is holding door closed. Repair walk in freezer so ice is no longer building up on items. Soda dispenses with ice bin open in to go area. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
4-202.16 Nonfood-Contact Surfaces (C)- Most trays are cracking and breaking. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C)- REPEAT-Four compartment sink in all vats in need of additional cleaning from grease build up. (Improved from previous inspection) Warewashing equipment 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.
4-501.18 Warewashing Equipment, Clean Solutions (C)- Sanitize water with floating debris. Wash water very heavily soiled. Maintain clean warewashing solutions.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- REPEAT- Clean insides, sides, gaskets, and handles of most equipment. Clean fans in walk in cooler and clean dish shelving. Maintain equipment clean. Improvement from previous inspection.
- 51 5-205.15 (B) Plumbing in good repair. (C)- REPEAT-Water and steam pipes throughout facility are leaking, including at warewashing area, and in prep area. Maintain plumbing systems in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- REPEAT-Continue working on transitional items. Floor tile replacement needed in multiple places throughout facility due to missing/cracked tiles. Wall/base trim is coming off in places. Some ceiling tile damage. Repair any wall/FRP damage. Attach cove base to storage outside. 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.

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| Additional Comments |
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Conversion date is upcoming on March 13,2023. Continue repairs on equipment, lighting, and facilities as noted on transitional.