

Food Establishment Inspection Report

Score: 96

Establishment Name: OLIVE GARDEN #1270 (THE)

Establishment ID: 3034010522

Location Address: 170 HANES MALL CIRCLE

City: WINSTON-SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: DARDEN RESTAURANT, INC.

Telephone: (336) 765-9008

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 01/25/2023 Status Code: A

Time In: 11:25 AM Time Out: 2:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

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
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"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN				
Food-contact surfaces: cleaned & sanitized		3	1.5	X	X
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 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"/> 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"/> OUT/N/A				
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				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	X	X
34	<input checked="" type="checkbox"/> OUT/N/A/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"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> IN				
Personal cleanliness		1	0.5	0	X
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"/> IN				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	X
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				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN				
Non-food contact surfaces clean		1	0.5	0	X
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				
Plumbing installed; proper backflow devices		2	X	0	X
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				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> IN				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

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 Permittee: DARDEN RESTAURANT, INC.
 Telephone: (336) 765-9008

Establishment ID: 3034010522
 Inspection Re-Inspection Date: 01/25/2023
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: jmillier@olivegarden.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
Marinara Sauce	Cooling	47	Soup	Server Station	174			
Marinara Sauce	Cooling	40	Tomato	Salad Station	40			
Soup	Final	187	Lettuce	Salad Station	41			
Meatballs	Hot Hold	152	Ambient	Dessert Cooler	39			
Meat Sauce	Hot Hold	165						
Grill Chicken	Final	177						
Lasagna	Warm Cabinet	178						
Chicken Parm	Final	200						
Cheese	App Station	41						
Pepperoni	App Station	35						
Spaghetti Noodles	Pasta Drawer	41						
Hot Water	Prep Sink	129						
Ambient	Produce Cooler	41						
Slice Tomato	Walkin	40						
Ambient	Walkin	39						
Mushroom	Cooling	54						
Mushroom	Cooling	41						
Hot Water	Dish Machine	173						
Pasta	On Ice	40						
Quat Sanitizer	Bucket	200						

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

Last
Lewey
Last
Wilborn

Erin Lewey

Ebonie Wilborn

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

Verification Required Date:

Authorize final report to
 be received via Email:



Comment Addendum to Inspection Report

Establishment Name: OLIVE GARDEN #1270 (THE)

Establishment ID: 3034010522

Date: 01/25/2023 **Time In:** 11:25 AM **Time Out:** 2:15 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Erin Lewey		Food Service	08/01/2022	08/01/2027
Misty Hall	21812913	Food Service	03/29/2022	03/29/2027

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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Three knives found in server station found soiled. Plastic containers above back prep station have sticker residue present. A few metal containers on clean dish shelf soiled with food debris. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI Taken to dish to be washed.
- 33 3-501.15 Cooling Methods (Pf) Pasta prepared today found in low reach-in cooler measured 47F. Small portions of noodles are prepared and left beside stove until needed. 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 Voluntarily discarded by person in charge.
- 40 2-303.11 Prohibition - Jewelry (C) REPEAT Employees working with food wearing watches. 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) REPEAT Upon entering kitchen employee was seen preparing salads without a hair restraint. Servers scoop soup. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) REPEAT Metal containers were stacked wet. After sanitizing, equipment and utensils shall be air dried. Do not towel dry.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT with improvement- The freezer that hold the plates missing its back legs and unit is currently leaning against wall. Coca-Cola machine dispenses beverages while the ice lid is opened. Knobs to the grill are missing and to the warmer cabinet. One of the grill coolers has a torn gasket on top. Cheese melter propped up by small sauce bowls. Make lid to salad station is hanging. Remove plastic wedges behind pasta drawers and replace with something cleanable if needed. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT Cleaning needed on equipment along cook line. Clean inside of plate warmer unit. Clean shelves throughout. Clean floor drain around the dish machine. Clean buildup under drainboard surface in dish machine area. Clean gaskets. Clean inside server coolers. Clean inside bread drawer. Clean dust buildup behind condenser box in the walk-in cooler. 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) REPEAT Leak under basin next to stopper at wash and sanitize sink at three-comp. Maintain a plumbing system in good repair.
- 55 3 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C) REPEAT Repair all baseboard tiles that are cracked/ missing. Continue filling holes in walls. Replace missing floor tiles under dish machine. Repair hole in flashing behind cookline. Replace missing ceiling tiles above drink station. Replace chipped floor tile in drink station. Floors, walls, and ceilings shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Cleaning needed on walls especially in the dish area. Clean floor under equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) Employee cellphone found on cookline. Employee personal items in cooler on cookline. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.