

# Food Establishment Inspection Report

Score: 90

Establishment Name: ALLENS DAIRY TREATS

Establishment ID: 3034010100

Location Address: 3686 REYNOLDA ROAD

City: WINSTON-SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: HAL G ALLEN

Telephone: (336) 924-9341

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/27/2023 Status Code: A

Time In: 10:25 AM Time Out: 12:23 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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
<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"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	X
<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"/> 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
<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 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 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 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"/>	X
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"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper cooking time & temperatures	3	<input checked="" type="checkbox"/>	X
19	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> 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"/> IN 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"/> IN OUT <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 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 OUT <input checked="" type="checkbox"/> N/A	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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN 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 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 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"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> N/A	Approved thawing methods used	1	0.5	0
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 N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
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"/> 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
<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
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
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	<input checked="" type="checkbox"/>	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"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	<input checked="" type="checkbox"/>	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
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	<input checked="" type="checkbox"/>	0.5	0
<b>TOTAL DEDUCTIONS:</b>					10



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ALLENS DAIRY TREATS

Location Address: 3686 REYNOLDA ROAD

City: WINSTON-SALEM State: NC

County: 34 Forsyth Zip: 27106

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: HAL G ALLEN

Telephone: (336) 924-9341

Establishment ID: 3034010100

☒ Inspection ☐ Re-Inspection Date: 01/27/2023

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
Fried Chicken Breast	reheat	210.0						
Fish	under heat lamp	137.0						
Steak	under heat lamp	151.0						
Lettuce	ice bath	38.0						
Tomatoes	ice bath	31.0						
Cole Slaw	ice bath	38.0						
Bologna	reach-in cooler	36.0						
Grilled Chicken	reach-in cooler	34.0						
BBQ	hot holding	151.0						
Chili	hot holding	157.0						
Hot Dogs	hot holding	176.0						
Bologna	upright cooler	40.0						
Grilled Chicken	upright cooler	38.0						
Hot Water	3-compartment sink	137.0						
C. Sani	3-compartment sink	100.0						

First  
Person in Charge (Print & Sign): Hal

Last  
Allen

*Hal Allen*

First  
Regulatory Authority (Print & Sign): Victoria

Last  
Murphy

*V. Murphy*

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814

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:** ALLENS DAIRY TREATS

**Establishment ID:** 3034010100

**Date:** 01/27/2023 **Time In:** 10:25 AM **Time Out:** 12:23 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.

- 2 2-102.12 (A) Certified Food Protection Manager-REPEAT-C: There was no certified food protection manager on the shift during the inspection. (A) The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-PF: 2 scoops and 2 spatulas were stored soiled in the utensil well. CDI: PIC took items to the warewashing area to be cleaned. (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch. //4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency-P: Several ice cream spatulas and scoops used the day prior were stored in the utensil well. (C) Except as specified in (D) of this section, if used with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI: PIC took items to the warewashing area to be cleaned.
- 18 3-401.11 Raw Animal Foods - Cooking-P: A newly cooked chicken breast and placed in hot holding measured at 99 F. (A) Except as specified under (B) and in (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (3) 74 C (165 F) or above for < 1 second (instantaneous) for poultry, baluts, wild game animals as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratities, or stuffing containing fish, meat, poultry, or ratities. CDI: The chicken breast was reheated to a temperature of 210 F.
- 43 3-304.12 In-Use Utensils, Between-Use Storage-C: Spatulas and scoops from the day prior were being stored in water soiled with ice cream and syrup in the utensils well. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (E) In a clean, protected location if the utensil, such as ice scoops, are used only with a food that is not potentially hazardous food.
- 47 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT: Remove rust from shelves and ledge in walk in cooler and repaint with food grade paint, from floor and threshold of old walk in cooler used for storage, from ice cream serving freezer, and from underside of ledge at 3 compartment sink/replace torn gasket on 1 door reach in freezer at cook line. Replace gaskets on 2 door reach in cooler. Recaulk backsplash panel on 3 compartment sink on both sides/recaulk around basin of prep sink/repair or replace cracked door liner of upright freezer/clean and caulk dipper well to ice cream freezer/remove or repair FRP panel under 3 compartment sink/repair drooping ceiling in walk in cooler being used for storage of single-service/use articles/remove all nonfunctioning equipment. Equipment shall be maintained in good repair and proper adjustment.// 4-205.10 Food Equipment, Certification and Classification -REPEAT-C: Deep ice cream chest freezer is not commercially rated. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by ANSI-accredited certification program. Replace with properly certified equipment.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: lower shelving, water well holding ice cream scoops, ledge holding clean dishes, ice shield, upright freezer, metal chester freezer, ice cream case, cabinets, and outer surfaces of equipment. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris
- 51 5-205.15 (B) System Maintained in Good Repair-REPEAT-C: Tighten faucets at 3-compartment sink. Plumbing fixtures shall be maintained in good repair.
- 54 2 5-501.11 Outdoor Storage Surface -REPEAT- C: Grease receptacle is being stored on grass. Waste receptacle is being stored on gravel. An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent materials such as concrete or asphalt and shall be smooth, durable, and sloped to drain
- 55 6-201.11 Floors, Walls and Ceilings-Cleanability - C - REPEAT- Continue replacing acoustic ceiling tiles and ceiling tiles in poor repair with ones that are smooth and easily cleanable. Floor and wall repair needed by the in can wash, under the front ice cream freezer, behind softserve machine, and in dry storage and hot water heater areas. Seal pipe penetrations in the ceiling above the Ansul machine. Repaint walls where needed. Floors, walls, and ceilings shall be smooth and easily cleanable.//6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C- REPEAT- Replace coved base in missing areas: behind soft serve machine, in restrooms, in walk in cooler, in dry storage behind upright freezer, and throughout kitchen where needed. Floor and wall junctions shall be coved and closed to no larger than 1mm.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT- Remove and replace bowed FRP walls in women's restroom/replace broken wall tiles in men's restroom. remove damaged FRP from prep sink and 3 compartment sink where it is attached to floor/floor access should be provided for cleaning and repairs/recaulk toilets to the floor in restrooms/repair broken air vent in

men's restroom/remove and repaint where ceiling paint is coming of in men's restroom/ repair where wall is cracked next to water fountain./reattach hand washing sink to wall in kitchen. Reseal all exposed wood areas throughout kitchen, especially under the hood/repair hole in wall of dining area. Physical facilities shall be maintained in good repair.

6-501.12 Cleaning, Frequency and Restrictions -REPEAT-C: Cleaning is needed to/on all floors, walls, and ceilings throughout the establishment. Physical facilities shall be cleaned at a frequency necessary to maintain them clean. 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - Storage area outside backdoor is full of old equipment, insulation, and leaf litter. Several pieces of nonfunctional equipment inside kitchen. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used, and litter.

- 56 6-303.11 Intensity - Lighting-C: Lighting measured low throughout all areas of the establishment. The light intensity shall be: (A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; (B) At least 215 lux (20 foot candles):(1) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption, (2) Inside equipment such as reach-in and under-counter refrigerators; and (3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and (C) At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.