

Food Establishment Inspection Report

Score: 96.5

Establishment Name: MILNERS AMERICAN SOUTHERN

Establishment ID: 3034011705

Location Address: 630 S STRATFORD RD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: MILNER RESTAURANT INC

Telephone: (336) 768-2221

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/22/2023 Status Code: A

Time In: 11:20 AM Time Out: 1:50 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 0

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"/> OUT/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"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
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/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	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/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"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN/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"/> IN/OUT				
Food properly labeled: original container		2	1	X	X
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/OUT				
Contamination prevented during food preparation, storage & display		X	1	0	X
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"/> IN/OUT				
Single-use & single-service articles: properly stored & used		1	0.5	X	X
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		X	0.5	0	X
48	<input checked="" type="checkbox"/> IN/OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	X
49	<input checked="" type="checkbox"/> IN/OUT				
Non-food contact surfaces clean		1	0.5	X	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"/> 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:					3.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
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 Permittee: MILNER RESTAURANT INC
 Telephone: (336) 768-2221

Establishment ID: 3034011705
 Inspection Re-Inspection Date: 05/22/2023
 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
Salmon raw	make unit 1	39	Potatoe cake	make unit 3	36			
Trout raw	make unit 1	41	Crab cake	make unit 3	33			
Steak raw	make unit 1	39	Cut lettuce	make unit 4	39			
Burger	make unit 1	39	Spring mix	make unit 4	40			
Pimento cheese	make unit 1	39	Shredded red cabbage	make unit 4	41			
Meatloaf	make unit 1	39	Cesar dressing	make unit 4	41			
Rice	make unit 2	40	Pot roast	walk in cooler	38			
Roasted potatoes	make unit 2	39	Sliced tomatoes	walk in cooler	38			
Sliced tomatoes	make unit 2	39	Fontina cheese shredded	walk in cooler	38			
Sausage	make unit 2	38	Pimento cheese	walk in cooler	37			
Scallops	make unit 2	39	Mac and cheese	walk in cooler	38			
Shrimp raw	make unit 2	39	Shecrab	walk in cooler	39			
Gnocchi	make unit 2	39	Pimento cheese	beer cooler	36			
Cooked brussel sprouts	make unit 2	39	Hot water	3 compartment sink	150			
Diced tomatoes	make unit 2	39	Quat sanitizer	3 compartment sink (ppm)	300			
Sliced green tomato	make unit 3	37	Quat sanitizer spray bottle	kitchen (ppm)	200			
Oysters raw	make unit 3	36	Hightemp dishmachine	warewashing	169			
Scallops	make unit 3	36						
Ahi tuna	make unit 3	33						
Chicken raw	make unit 3	36						

First
 Person in Charge (Print & Sign): John
First
 Regulatory Authority (Print & Sign): Elizabeth

Last
 Millner
Last
 Manning





REHS ID: 3136 - Manning, Elizabeth
 REHS Contact Phone Number: (336) 703-3135

Verification Required Date: 06/01/2023

Authorize final report to
 be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: MILNERS AMERICAN SOUTHERN

Establishment ID: 3034011705

Date: 05/22/2023 **Time In:** 11:20 AM **Time Out:** 1:50 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
John Miller		Food Service		11/30/2027

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.

- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Containers on the cook line holding spices and oils were not labeled with the common name. working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. CDI: Foods were labeled during the inspection.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) (REPEAT) Two beer kegs were stored on the floor of the beer cooler. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. CDI: Kegs were moved up and off the floor during inspection.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles- Storing- Stacks of single service containers in the dry storage closet were stored facing upwards, exposed to possible contamination. Equipment, utensils and single use articles shall be stored: in a clean, dry location and where they are not exposed to splash, or dust. CDI: Education was given and containers were turned down.
- 47 4-501.11 Good Repair and Proper Adjustment -Equipment- (REPEAT)- Ice build up is present around the door and door frame of the walk in freezer. Equipment shall be maintained in good repair.
- 4-101.11 Characteristics - Materials for Construction and Repair (P) Four serving bowls were cracked and chipped. Materials that are used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: Finished to have a smooth, easily cleanable surface; and (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. CDI: Bowls were discarded during inspection.
- 48 4-204.115 Warewashing Machines, Temperature Measuring Devices (Pf) There was no temperature measuring device available for the dishmachine. A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water: (A) In each wash and rinse tank; Pf and (B) As the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.
VERIFICATION REQUIRED YOU MAY CONTACT LIZ MANNING AT 336-462-1991 WHEN YOU ARE READY.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) The ice shield of the ice machine was soiled with black residue. Non-food contact surfaces of equipment of shall be kept free of an accumulation of dust, dirt, food residue, and other debris. CDI: Ice shield was cleaned during inspection.