

Food Establishment Inspection Report

Score: 95.5

Establishment Name: SUBWAY #38399

Establishment ID: 3034012450

Location Address: 2522 SOMERSET CENTER DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: AMRAZ INC.

Telephone: (336) 765-4508

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/21/2024 Status Code: A

Time In: 1:30 PM Time Out: 2:50 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

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	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0			
2	IN	<input checked="" type="checkbox"/>	N/A	Certified Food Protection Manager	X	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	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0		
14	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	T	Food-contact surfaces: cleaned & sanitized	3	0	0	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	IN	OUT	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0		
19	IN	OUT	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0		
20	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	T	Proper cold holding temperatures	3	1.5	X	X	X
23	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	0		
24	IN	OUT	<input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0		
Consumer Advisory .2653									
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0		
Highly Susceptible Populations .2653									
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0		
Chemical .2653, .2657									
27	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	T	Personal cleanliness	1	0	0		
41	<input checked="" type="checkbox"/>	OUT		Wiping cloths: properly used & stored	1	0.5	0		
42	IN	<input checked="" type="checkbox"/>	N/A	Washing fruits & vegetables	1	0.5	X	X	
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"/>	OUT		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	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"/>	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	IN	<input checked="" type="checkbox"/>	T	Physical facilities installed, maintained & clean	1	0	0	X	
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0		
TOTAL DEDUCTIONS:					4.5				



Comment Addendum to Food Establishment Inspection Report

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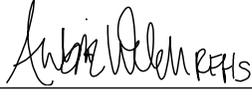
Establishment ID: 3034012450
 Inspection Re-Inspection Date: 03/21/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: II
 Email 1: garyghumman@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
teriyaki chicken /walk-in cooler	38				
meatball/walk-in cooler	38				
steak/walk-in cooler	41				
steak/walk-in cooler DISCARDED	44				
turkey/walk-in cooler	40				
meatball/steam well	170				
tuna salad/makeline	39				
chicken/makeline	41				
shredded lettuce/makeline	41				
mozzarella/makeline	40				
chicken/work top cooler	40				
tuna/work top cooler	39				
sliced tomato/work top cooler	41				
hot water/prep sink	143				

First
 Person in Charge (Print & Sign): Marco
First
 Regulatory Authority (Print & Sign): Aubrie

Last
 Rodriguez
Last
 Welch

REHS ID: 2519 - Welch, Aubrie Verification Dates: Priority: _____ Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (336) 703-3131 Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

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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.

- 1 2-103.11 PIC shall ensure rules in the code for food safety and handling are met. Sanitizer compartment of sink was full and dishes had been washed, but the sanitizer was at 0 ppm due to container being empty; employees were unaware that when cold foods are delivered a temperature must be taken to ensure foods arrive at 41F or below. The person in charge shall ensure that employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented; employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of chemical concentration, pH, temperature, and exposure time for chemical sanitizing. CDI - education.
- 2 2-102.12 (A) Certified Food Protection Manager (C) No employee with food safety training present during inspection. 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 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Quat sanitizer at 0 ppm in 3 comp sink. A quaternary ammonium compound solution shall have a concentration as indicated by the manufacturer's use directions. CDI - empty sanitizer container was replaced and sanitizer dispensed at 300 ppm.
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Food debris on lever scoop, metal pan; sticker residue on cleaned containers. Food contact surfaces shall be clean to sight and touch. CDI - placed at sink to be re-washed.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT - One pan of steak in walk-in cooler was 43-44F. Time/temperature control for safety (TCS) food held cold shall be maintained at 41F or below. CDI - voluntarily discarded.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Both employees without beard guards, 1 employee without a hat. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 42 3-302.15 Washing Fruits and Vegetables (C) PIC stated that tomatoes and green peppers are washed prior to cutting, but not onions. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form. CDI - education
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repeat - Repair/reseal floor around floor drain under 3 comp sink. Repair floor under fire extinguisher. Physical facilities shall be maintained in good repair.