

Food Establishment Inspection Report

Score: 92

Establishment Name: CANTEEN

Establishment ID: 3034012554

Location Address: 411 W 4TH ST.

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 05 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 03 : 10 ^{am} _{pm} Time Out: 05 : 55 ^{am} _{pm}

Permittee: CANTEEN 411, LLC

Total Time: 2 hrs 45 minutes

Telephone: (336) 934-4114

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	X	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	X	13	0	X
15	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	X	X
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	X	13	0	X
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	X	X
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing 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.									
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR	
Safe Food and Water .2653, .2655, .2658									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
Food Identification .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0		
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0		
Utensils and Equipment .2653, .2654, .2663									
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0		
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	X	0	X	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	X		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:							8		



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CANTEEN
 Location Address: 411 W 4TH ST.
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27101
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: CANTEEN 411, LLC
 Telephone: (336) 934-4114

Establishment ID: 3034012554
 Inspection Re-Inspection Date: 11/05/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: canteen411@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chris Almand	5/16/2023	0	Boiled ceviche	display cooler desserts	39	cheese	reach in	41
Hot water	three compartment sink	132	Chicken	make unit top	41	tortilla soup	hot (stove)	194
sanitizer (qac)	three comp upstairs	150	corn	make unit top	40			
sanitizer (qac)	three comp downstairs	300	LA Clams	VA-1439-SS	0			
hot plate	dish machine	166	Shrimp	reach in	40			
slaw	walk in	41	fish	reach in	38			
collards	walk in	41	beans	reach in	40			
potatoes	walk in	41	tomato	reach in	40			

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.

- 12 3-203.12 Shellstock, Maintaining Identification - PF Shellstock tags for shellfish stored in a plastic cup with no dates and in no order. Shellstock tags must have the date the last product was sold from that container recorded on the tag and held for a minimum of 90 days using a record keeping system that keeps tags in chronological order to the date recorded. Establishment must write date on tags of last used item and keep them stored in chronological order. Contact Joseph Chrobak at (336) 703-3164 or chrobajb@forsyth.cc with verification of date and order storage no later than 11/15/19.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P REPEAT: Three stacks of large plates had small food debris stuck between them stored in clean utensils storage, One stack of approx 7 metal half pans had food debris stuck on their sides in clean utensil storage. Sharpener cover for deli slicer was soiled with food debris and needs to be removed after each use for cleaning. One dicer stored under prep table with spilled food debris on its surfaces. Ice shield at upstairs ice machine had dark soil build up on the bottom right of its shield. Food contact surfaces shall be kept clean to sight and touch. CDI: Employees washed and sanitized utensils during inspection. // 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Bar dish machine not dispensing chlorine sanitizer solution during inspection with test strips reading at 0 ppm. Dish machine must dispense sanitizer solution between 50 -200 ppm chlorine
- 15 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food - P Employee dropped bundle of green onions/chives on floor and returned them to cart to be brought to downstairs kitchen. Foods must be free from sources of contamination. CDI: Employee discarded green onions/chives after instruction from REHS. 0 pts

Lock Text

Person in Charge (Print & Sign): Nathan *First* Gatto *Last*
 Regulatory Authority (Print & Sign): Joseph *First* Chrobak *Last*



REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 11 / 15 / 2019

REHS Contact Phone Number: (336) 703 - 3164



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



✓ Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CANTEEN

Establishment ID: 3034012554

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.



- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: Ice bath at prep station had multiple foods out of temperature control including three chicken salads and pasta all at 43 - 60F. Ice was very low in ice bath. / Glass display cooler had chicken salad, egg salad, orzo salad, beef salad, corn, and pasta all at 43 - 45F. / Large make unit cooler on bottom right had raw steak and pork at 45F. Walk in cooler downstairs had foods that were used in the morning to restock the upstairs kitchen including beans, orzo salad, and corn at 44F. Potentially hazardous foods held cold must be kept at 41F and lower at all times throughout the food. Have equipment evaluated for repair and maintenance needs and review food handling procedures with employees to have ice baths properly made and foods returned to coolers rapidly to prevent excessive temperature rise. CDI: Employees instructed to move foods in ice bath to coolers and did so at end of inspection
- 26 7-102.11 Common Name-Working Containers - PF One spray bottle of sanitizer at the bar with no label. All containers of potentially hazardous materials must have labelling with the common name of the stored material. CDI: PIC labelled bottle. 0 pts
- 50 5-402.13 Conveying Sewage - P Floor drains clogged during inspection at handwashing sink at baking area, the floor drain by display coolers in the kitchen, and at the floor drain for the upstairs three compartment sink. Sewage must be conveyed through approved systems that are maintained and operated according to law. CDI: Employee repaired the floor drains to drain properly during the inspection. Have system inspected for cause of stopage to prevent further issue.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on wall to left of grill where grease catch for hood spilled. Clean the grease from the wall. 0 pts



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CANTEEN

Establishment ID: 3034012554

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CANTEEN

Establishment ID: 3034012554

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.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CANTEEN

Establishment ID: 3034012554

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.

✓
Spell

