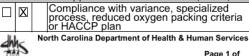
Food Establishment Inspection Report Score: 94.5 Establishment Name: SUBWAY 64900 Establishment ID: 3034012832 Location Address: 222 HARVEY STREET X Inspection Re-Inspection City: WINSTON SALEM Date: 09/14/2021 State: NC Status Code: A County: 34 Forsyth Zip: 27103 Time In: 10:00 AM Time Out: 11:40 AM Total Time: 1 hrs 40 min Permittee: AARICK INC. Telephone: (336) 306-9613 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 4 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties 1 | | | | | | | | 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 2 🛛 🗆 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X Approved thawing methods used 1 0.5 0 ..... Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 - -Thermometers provided & accurate X Hands clean & properly washed 42020 No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification 3 1.5 0 X 35 🛛 🗀 Food properly labeled: original container 210 - -X 21XX 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 210 - -37 🛛 21000 10 38 🛚 1050 - -Personal cleanliness Food in good condition, safe & unadulterated 210 🗆 🗆 39 🛚 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 210 -40 | XI | □ | 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 Potentially Hazardous Food Tlme/Temperature .2653 16 \| \| \| \| \| \| \| \| \| Proper cooking time & temperatures 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 □ X 3 1.5 0 🗆 🗆 18 X ☐ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 10.50 - -47 X 1 0.5 0 Non-food contact surfaces clean Physical Facil 3 1.5 0 🗆 🗆 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 X Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations 



Conformance with Approved Procedures .2653, .2654, .2658

|24| 🗆 | 🗆 | 🛭

Chemical

|25| 🗆 | 🗆 | 🔯

X  Pasteurized foods used; prohibited foods not 3 1.50 \_\_\_\_

Page 1 of

.2653, .2657

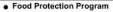
Food additives: approved & properly used

Toxic substances properly identified stored,



ПΠ

& cleaned



Total Deductions:

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used



5.5

1 0.5 0

1 0.5 0 - -

51 🛛

52 🛛

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10.50 | | | | |

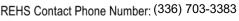
210 -

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012832 Establishment Name: SUBWAY 64900 Location Address: 222 HARVEY STREET Date: 09/14/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:garyghumman@gmail.com Water Supply: Municipal/Community On-Site System Permittee: AARICK INC. Email 2: Telephone: (336) 306-9613 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 144.0 meatballs hot holding 147.0 hot holding soup 40.0 chicken front make unit 40.0 front make unit egg white 41.0 turkey front make unit 44.0 lettuce front make unit 40.0 prov. cheese front make unit 40.0 front make unit tomatoes 45.0 make unit 2 ham 46.0 ambient make unit 2 44.0 make unit 2 ham 43.0 steak make unit 2 38.0 ham walk in cooler 39.0 prov. cheese walk in cooler 39.0 ambient walk in cooler 121.0 three comp sink hot water 300.0 quat sani three comp sink First Last Mason Hoskins
Malones Person in Charge (Print & Sign): Mason Hoskins First

> REHS ID: 2826 - Maloney, Shannon Verification Required Date:

Maloney

Last



Regulatory Authority (Print & Sign): Shannon





## Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUBWAY 64900 Establishment ID: 3034012832

## **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.

- 2-102.12 Certified Food Protection Manager No certified food protection manager present during inspection. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an American National Standards Institute (ANSI)-accredited program.
- 6 2-301.12 Cleaning Procedure (P)- employee used bare hands to turn off faucet handles after washing. Physical barriers such as paper towels shall be used to turn off faucet handles to avoid recontamination of hands. CDI-employee was addressed and rewashed hands.
- 8 6-301.12 Hand Drying Provision (PF)- Back handwashing sink did not have paper towels. Each handwashing sink shall be supplied with paper towels or another approved hand drying technique. CDI- PIC refilled paper towels.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding (P)-REPEAT Several items such as chicken, ham, turkey, lettuce, and steak measured above 41 degrees. Lettuce was in front cooler. All other items were stored in the make unit. Potentially hazardous foods shall be maintained at a temperature of 41 degrees or below. CDI- Employee voluntarily discarded lettuce. Lids were placed on other foods and the top cover of unit was placed on cooler when not in use.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment make unit below microwaves is not holding temperature and not closing properly. Equipment shall be maintained in a state of good repair.