Food Establishment Inspection Report Score: 97.5 Establishment Name: SAMS CLUB CAFE #8228 Establishment ID: 3034011412 Location Address: 930 HANES MALL BLVD X Inspection Re-Inspection Date: 07/12/2021 City: WINSTON SALEM State: NC Status Code: A Zip: 27103 County: 34 Forsyth Time In:11:18 AM Time Out: 12:30 PM Total Time: 1 hrs 12 min Permittee: WAL MART STORE/SAMS EAST INC Telephone: (336) 765-3590 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 1 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 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 CDI R VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 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 [1 03 0] 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 1 0.5 0 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container 210 - -X 8 Handwashing sinks supplied & accessible 210 🗆 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 37 🛛 210 - -21000 10 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛚 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 2100 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 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 🛛 1 0.5 0 | | | | Potentially Hazardous Food Tlme/Temperature .2653 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 surfaces 45 X 🗆 3 1.5 0 🗆 🗆 18 ☐ ☐ 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 - -3 1.5 0 20 X □ □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil 3 1.5 0 21 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -X 49 X Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 210 - -



|24| 🗆 | 🗆 | 🛭

Chemical

|25| 🗆 | 🗆 | 🔯

X



ПΠ

X

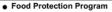
& cleaned

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Total Deductions:

Sewage & waste water properly disposed

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used



2.5

1 0.5 0

1 0.5 0 - -

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

.2653, .2657

Food additives: approved & properly used

Toxic substances properly identified stored,

Pasteurized foods used; prohibited foods not 3 1.50 ____

undercooked foods

Highly Susceptible Populations

1 0.5 0

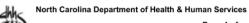
210 -

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011412 Establishment Name: SAMS CLUB CAFE #8228 Location Address: 930 HANES MALL BLVD Date: 07/12/2021 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: brhutch.s08228.us@samsclub.com Water Supply: Municipal/Community On-Site System Permittee: WAL MART STORE/SAMS EAST INC Email 2: Telephone: (336) 765-3590 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 201.0 Pepperoni Pizza cooked to 206.0 Meat Pizza cooked to 209.0 Cheese Pizza cooked to 176.0 hot holding Hot Dog 160.0 Butter hot holding 37.0 Sausage make-unit 37.0 Ambient walk-in cooler 41.0 Turkey Wrap display case 41.0 Cobb Salad display case 120.0 Hot Water 3-compartment sink 200.0 Quat Sani 3-compartment sink 0.0 FSP Joni Simmons 12-7-21 First Last

Person in Charge (Print & Sign): Joni Simmons First Last

Regulatory Authority (Print & Sign): Victoria Murphy

> REHS ID: 2795 - Murphy, Victoria Verification Required Date:





Comment Addendum to Food Establishment Inspection Report

Establishment Name: SAMS CLUB CAFE #8228 Establishment ID: 3034011412

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.

- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P: Black build-up observed on ice shields at drink machine. Utensils and equipment contacting food that is not potentially hazardous shall be cleaned in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage, and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer. CDI: Employee removed ice makers and cleaned them
- 36 6-501.111 Controlling Pests C:Three flies were observed in the kitchen area. The premises shall be maintained free of insects, rodents, and other pest. *advised PIC to increase frequency of pest control to prevent insect infestation* 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest C: 20 plus flies filled the fly traps in the kitchen area of the premises. Dead or trapped birds, insects, rodents, and other pest shall be removed from the control devices and the premises at a frequency that prevents their accumulation decomposition, or the attraction of pests.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils- C: Cleaning on shelves in walk-in cooler. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 63 6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Cleaning is needed to walls throughout the kitchen area./Clean spill on cooler floor. Physical facilities shall be cleaned as often as necessary to keep them clean.