

Food Establishment Inspection Report

Score: 96.5

Establishment Name: SUBWAY #23464

Establishment ID: 3034012556

Location Address: 4621 YADKINVILLE ROAD

☒ Inspection ☐ Re-Inspection

City: PFAFFTOWN

State: NC

Date: 07/13/2021

Status Code: A

Zip: 27040

County: 34 Forsyth

Time In: 11:25 AM

Time Out: 1:25 PM

Permittee: ASG3, INC.

Total Time: 2 hrs 0 min

Telephone: (336) 924-3411

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 2

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.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.3	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	X	0			X
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	X	0			X
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.3	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.3	X			
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			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			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			Total Deductions: 3.5										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	X		X											
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0													
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	X	0		X											



North Carolina Department of Health & Human Services

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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUBWAY #23464

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City: PFAFFTOWN State: NC

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Wastewater System: ☒ Municipal/Community ☐ On-Site System

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☒ Inspection ☐ Re-Inspection Date: 07/13/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: sbwspprt@gmail.com

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
ServSafe	J. Apreza 8/9/21	0.0						
hot water	3 comp sink	134.0						
quat sanitizer	3 comp sink (ppm)	150.0						
ham	sandwich make unit	41.0						
turkey	sandwich make unit	40.0						
shredded cheese	sandwich make unit	41.0						
sliced tomatoes	sandwich make unit	36.0						
chicken	sandwich make unit	41.0						
shredded beef	sandwich make unit	41.0						
tuna	sandwich make unit	40.0						
meatballs	hot hold	156.0						
ham	small reach in cooler	40.0						
shredded cheese	small reach in cooler	41.0						
mozzarella cheese balls	sandwich make unit	44.0						
sliced tomatoes	walk in cooler	41.0						
shredded lettuce	walk in cooler/delivery	41.0						
ham	walk in cooler	41.0						
shredded beef	walk in cooler	40.0						
chicken	walk in cooler	41.0						

Person in Charge (Print & Sign): Janette First Last
Apreza

Regulatory Authority (Print & Sign): Lauren First Last
Pleasants

Janette Apreza

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 07/23/2021

REHS Contact Phone Number: (336) 703-3144



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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.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- One small container of mozzarella cheese balls on sandwich make unit measured at 44F on the top portion container and was overstacked. PIC stated cheese was placed in unit an hour ago. Potentially hazardous foods shall be maintained at 41F or below. Lower half portion of container measured at 40F. CDI- PIC moved top layer of cheese into separate container and stored in walk in cooler to cool down. Do not overstack ingredients in make unit. 0 pts.

- 26 7-201.11 Separation-Storage - P- 2 bottles of sanitizer, 1 bottle of peroxide disinfectant/glass cleaner, and 1 bottle labeled as restroom cleaner were hanging off of brackets of shelf above vegetable prep table. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- Moved all bottles to bottom shelf of prep table.

- 34 4-302.12 Food Temperature Measuring Devices - PF- During inspection, only infrared thermometer was available. A thin probe thermometer shall be accessible and provided for use to measure thin foods such as deli meats or sliced tomatoes. Infrared thermometers may not be used to measure food temperatures. VERIFICATION REQUIRED by 7/23/2021. Contact information provided.

- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- PIC sprayed water on trays of bread from bottle that was not labeled. Label all working containers of food (oils, liquids, spices, salts) except for food that is easily identifiable such as dry pasta. Label water spray bottle. 0 pts.

- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF- Blade on NEMCO slicer is chipping slightly on sides. Multiuse food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. Replace blade on NEMCO slicer. VERIFICATION REQUIRED by 7/23/2021. Contact information provided.

- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Additional cleaning is needed in cabinets underneath beverage station. Non-food contact surfaces and utensils shall be clean to sight and touch. Clean inside of cabinets underneath beverage station. 0 pts.

- 49 5-205.15 (B) System maintained in good repair - C- Hand sink near main sandwich unit has a cold handle faucet that does not turn on. Hot water at handsink is extremely hot and cannot be tempered with cold water since cold handle faucet is stuck. This could result in improper handwashing if water is too hot to touch. Leak in vegetable prep sink. Hot water at mop sink does not turn on. Maintain plumbing systems in good repair. Fix cold water faucet handle so that it turns on. VERIFICATION REQUIRED of handsink cold water faucet handle repaired by 7/23/2021. Contact information provided.

- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Additional cleaning of walls is needed in men's restroom. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. Clean walls of men's restroom. 0 pts.