

Food Establishment Inspection Report

Score: 90

Establishment Name: 4TH STREET FILLING STATION

Establishment ID: 3034011212

Location Address: 871 W 4TH STREET

City: WINSTON SALEM

State: NC

Zip: 27101

County: 34 Forsyth

Permittee: VLASIS RESTAURANT INC

Telephone: (336) 724-7600

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

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

☐ Inspection ☒ Re-Inspection

Date: 07/13/2021

Status Code: A

Time In: 2:05 PM

Time Out: 5:15 PM

Total Time: 3 hrs 10 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 3

| Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | | | Good Retail Practices | | | | | | | | | | |
|---|-------------------------------------|-------------------------------------|-------------------------------------|---|-----|-----|---|----|-------------------------------------|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-----|-----|---|----|--|-------------------------------------|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury. | | | | | | | | | | 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 | 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 | 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 | 0 | | | 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 0 | 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | 0 | 0 | | | <input checked="" type="checkbox"/> |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 0 | 0 | | | 32 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 0 | 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | 1 | 0 | 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 | 0 | | | 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 0 | 0 | | | |
| 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 0 | 0 | | | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 | 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 | 0 | | | |
| 12 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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 | 0 | | | |
| Protection from Contamination .2653, .2654 | | | | | | | | | | Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 0 | 1 | 0 | | <input checked="" type="checkbox"/> | 45 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 0 | 1 | 0 | | | <input checked="" type="checkbox"/> |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | 1 | 0 | | | 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 0 | 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | 0 | 0 | | | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 1 | 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 1 | 0 | | | Total Deductions: 10 | | | | | | | | | | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | 1 | 0 | | | | | | | | | | | | | |
| 19 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 0 | 0 | | <input checked="" type="checkbox"/> | | | | | | | | | | | |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 0 | 1 | 0 | | <input checked="" type="checkbox"/> | | | | | | | | | | | |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 1 | 0 | | | | | | | | | | | | | |
| 22 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 | 0 | | <input checked="" type="checkbox"/> | | | | | | | | | | | |
| Consumer Advisory .2653 | | | | | | | | | | | | | | | | | | | | |
| 23 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | 0 | 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 | 0 | | | | | | | | | | | | | |
| Chemical .2653, .2657 | | | | | | | | | | | | | | | | | | | | |
| 25 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food additives: approved & properly used | 1 | 0 | 0 | | | | | | | | | | | | | |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 | 0 | | | | | | | | | | | | | |



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: 4TH STREET FILLING STATION

Location Address: 871 W 4TH STREET

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: VLASIS RESTAURANT INC

Telephone: (336) 724-7600

Establishment ID: 3034011212

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

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: thefillingstn1@aol.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 | Jade Welch 6-21-26 | 0.0 | Crab dip | Entree make unit top | 47.0 | | | |
| Hot water | 3 comp sink | 158.0 | Sliced tomatoes | Entree make unit top | 47.0 | | | |
| Quat sanitizer | 3 comp sink - ppm | 400.0 | Slaw | Entree make unit top | 51.0 | | | |
| Chlorine sanitizer | Dishmachine - ppm | 100.0 | Noodles | Entree reach-in cooler | 38.0 | | | |
| Stuffing | Final | 171.0 | Crab cake | Drawers | 40.0 | | | |
| Steak | Final | 137.0 | Shredded cheese | Drawers | 39.0 | | | |
| Flounder | Final | 178.0 | Pasta salad | Glass door | 43.0 | | | |
| Chicken | Final | 181.0 | Slaw | Glass door | 42.0 | | | |
| Rice | Reheat | 178.0 | | | | | | |
| Rice | Walk-in cooler | 37.0 | | | | | | |
| Pico de gallo | Walk-in cooler | 36.0 | | | | | | |
| Spinach dip | Walk-in cooler | 37.0 | | | | | | |
| Grilled onions | Walk-in cooler | 38.0 | | | | | | |
| Tomato soup | Hot holding | 39.0 | | | | | | |
| Mashed potatoes | Hot holding | 166.0 | | | | | | |
| Goat cheese | Salad make unit top | 50.0 | | | | | | |
| Cut tomatoes | Salad make unit top | 50.0 | | | | | | |
| Rice | Hot holding | 84.0 | | | | | | |
| Mixed peppers | Ice bath | 54.0 | | | | | | |
| Pimento dip | Salad reach-in cooler | 54.0 | | | | | | |

Person in Charge (Print & Sign): Jade *First* Welch *Last*

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

Jade Welch

Christy Whitley RNS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 07/23/2021

REHS Contact Phone Number: (336) 703-3157



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Food Establishment Inspection Report, 3/2013

• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: 4TH STREET FILLING STATION

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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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat. In walk-in cooler portions of raw salmon being stored above ready-to-eat foods, fully cooked Andouille sausages on same sheet pan and in contact with raw tubes of ground beef, and raw bacon strips on top of fully cooked bacon bits. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat foods. This was corrected during inspection, however this is a repeat violation for 5 straight inspections. *Verification required by 7-23-21. Contact Christy Whitley at 336-703-3157*
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Container of rice being stored hot holding measuring 84-86F and grit cakes measuring 100-101F. Potentially hazardous food shall be held hot at 135F and above. CDI: Rice reheated measuring 178-201F and grit cakes voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. The following foods measuring above 41F: in salad make unit table top - goat cheese (50F), shredded cheese (47F), cut tomatoes (50F), and shredded cabbage/brussels (51F); outside of cold holding - cut spinach (77F); in ice baths not fully surrounded by ice/water mix: mixed cooked vegetables (47-48F), rice (on bottom in contact with ice at 36F - over stacked above load limit at 53F), mixed peppers (54F), red peppers (51F), caper butter (63F), canned tomatoes (53F); in salad reach-cooler portioned bowls of crab, spinach, pimento cheese, and buffalo dips all measuring 53-54F, calamari (46F), and flounder (47F); in entrée make unit top - sliced tomatoes (47F), diced tomatoes (44F), slaw (51F), sausage (44F); and in glass door reach-in cooler pasta salad (43F), slaw (42F), and cucumber/tomato salad (42F). Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. *Verification for cold holding required - Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc by 7-23-21*
- 22 3-501.19 Time as a Public Health Control - P, PF Kitchen manager stated alfredo is being held on time and had dropped below 135F and was being reheated for being within a 4 hour window. If time without temperature control is used as the public health control for a working supply of potentially hazardous food or for ready-to-eat potentially hazardous food that is displayed or held for sale or service: Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify: The food shall have an initial temperature of 41F or less when removed from cold holding temperature control, or 135F or greater when removed from hot holding temperature control; The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded. CDI: Alfredo voluntarily discarded. If TPHC is wanting to be used, submit procedures for compliance of this rule to Whitleca@forsyth.cc*
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF Ambient air temperature of salad make unit reach-in measuring 49F and not maintaining temperatures of foods at 41F and below. / Table top unit and entrée top make unit not holding foods at 41F and below. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. *Verification for make unit required by 7-23-21. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*
- 38 2-303.11 Prohibition-Jewelry - C Repeat. (Much improvement in category) Food employee actively engaged in food preparation with watch on wrist. While preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Tongs being stored hanging from Ansul system and employees heads/faces in contact with hanging tongs during service. / Utensils being stored in room temperature water behind bar. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in a food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensils and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized; or in a container of water if the water is maintained at a temperature of at least 135F or above.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Door to walk-in cooler is damaged along bottom portion and rusting, panels inside are separating, worn and or rusted. / Shelving inside walk-in cooler rusted. / Counter at server station is damaged and side board is raw wood. / Side panel to sauté make unit and vent cover are damaged. / Leg of sauté make unit has been damaged and metal containers stacked are being used as leg. / Remove old caulk and recaulk stainless panel at hood where gaps in caulk have formed. / Middle vat of three compartment sink is being stopped up with rag. / Legs of three compartment sink are oxidized. / Underside of prep table with caulk hanging. Equipment shall be maintained cleanable and in good repair. // 4-201.11 Equipment and Utensils-Durability and Strength - C Several white plates are chipped and damaged. / Strainer baskets with wires damaged. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.
- 49 5-205.15 (B) System maintained in good repair - C Water is leaking from under handwashing sink at bar. Repair leak. A plumbing system shall be maintained in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat. Replace damaged floor tiles behind bar. / Cove base is worn and/or removed at bar. / FRP/trim at handwashing sink between prep tables is damaged. / Foam that has been sealed on wall behind oven and below handwashing sink and around walk-in cooler needs to be cut smooth. / Recaulk handwashing sink to wall beside oven. / Base tiles behind ice machine are separating from wall and damaged at dish area. / Recaulk around FRP outside walk-in cooler. Physical facilities shall be maintained cleanable and in good repair