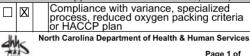
Food Establishment Inspection Report Score: 95.5 Establishment Name: RED RADISH CATERING COMPANY Establishment ID: 3034020772 Location Address: 428 NORTH MAIN STREET UNIT F X Inspection Re-Inspection City: KERNERSVILLE Date: 07/14/2021 Status Code: A State: NC County: 34 Forsyth Zip: 27284 Time In: 10:45 AM Time Out: 1:05 PM Total Time: 2 hrs 20 min Permittee: RED RADISH TRIAD INC. Telephone: (336) 775-8025 Category #: IV FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 1 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 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 Good Hygienic Practices .2652, .2653 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 6 X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 1.5 0 35 🛛 🗀 Food properly labeled: original container 210 🗆 8 X 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 37 🗆 X 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 X □ 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 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 - -3 1.5 0 20 □ □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean



Highly Susceptible Populations

☐ ☐ Proper date marking & disposition

undercooked foods

Time as a public health control:procedures & records

Consumer advisory provided for raw or

.2653

.2653, .2657

Food additives: approved & properly used

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

Toxic substances properly identified stored,

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

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Chemical

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Consumer Advisory

Physical Facil

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Total Deductions:

.2654, .2655, .2656

Plumbing installed; proper backflow devices

Toilet facilities: properly constructed, supplied

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

Sewage & waste water properly disposed

Hot & cold water available;

& cleaned

4.5

210 - -

210 - -

1 0.5 0

1 0.5 0 - -

1050 - -

3 1.5 0 🗆 🗆

210 - -

1 0.5 0 - -

1 0.5 0

210 -

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020772 Establishment Name: RED RADISH CATERING COMPANY Location Address: 428 NORTH MAIN STREET UNIT F Date: 07/14/2021 X Inspection Re-Inspection City: KERNERSVILLE State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27284 Water sample taken? Yes X No Category #: IV Wastewater System: 

Municipal/Community 

On-Site System Email 1: redradishtriad@gmail.com Water Supply: Municipal/Community On-Site System Permittee: RED RADISH TRIAD INC. Email 2: Telephone: (336) 775-8025 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 163.0 warmer rice 167.0 chicken warmer 160.0 green beans warmer 41.0 walk-in cooler cheese 39.0 chicken salad walk-in cooler 39.0 watermelon glass door refrigerator 41.0 lettuce reach-in cooler 57.0 COOLING@11:30am chili 52.0 COOLING@12:00pm chili 130.0 3 compartment sink hot water 0.0 3 compartment sink 50ppm chlorine 0.0 servsafe R. Woods 11/7/24 First Last Woods

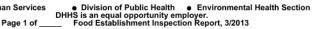
Person in Charge (Print & Sign): Robin Woods

First Last

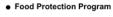
REHS ID: 2877 - Thomas, Damon Verification Required Date:

REHS Contact Phone Number: (336) 703-3135

Regulatory Authority (Print & Sign): Damon



**Thomas** 





## Comment Addendum to Food Establishment Inspection Report

Establishment Name: RED RADISH CATERING COMPANY Establishment ID: 3034020772

## 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.

- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness P- REPEAT-The sanitizing solution inside of the 3 compartment sink was measured at a concentration less than 50ppm- After being cleaned, equipment food contact surfaces and utensils shall be sanitized in chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing or pressure spraying methods using a solution as specified under § 4-501.114. Contact times shall be consistent with those on EPA-registered label use instructions- CDI: New sanitizing solution was mixed and measured at a concentration of 50ppm.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C- REPEAT- A container of meat loaf was stored on the floor of the walk-in freezer beneath the shelving- Food shall be protected from contamination by storing at least 6 inches off of the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- REPEAT- Reconditioning to remove rust and chipping is needed for both of the stand mixers in the bake shop. Replace or repair the non-functioning light in the exhaust hood on the cook line and inside of the walk-in freezer.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- Cleaning is needed for the door gaskets and interior surfaces of the glass door refrigerator. Clean the shelving for single service containers next to the walk-in cooler, the knife block on the cook line and the legs of the prep table in the bake shop and other items as necessary- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris- 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions C- Clean the floor, baseboards and the floor sink beneath the rear vegetable prep sink- Physical facilities shall be maintained clean- 0 pts.