Food Establishment Inspection Report

Establishment Name: PUTTERS PATIO AND GRILL								
Location Address: 3005 B	ONHURST DRIVE							
City: WINSTON-SALEM	State: North Carolina							
Zip: 27106	County: 34 Forsyth							
Permittee: BARRINGTON DESIGN LTD								
Telephone: (336) 724-999	90							
	○ Re-Inspection							
Wastewater System:								
	On-Site System							
Water Supply:								
Municipal/Community	On-Site Supply							

Establishment ID:	3034011491
	5
Date: 03/14/2023 Time In: 2:40 PM Category#: IV	_Status Code: A _Time Out: _4:50 PM
FDA Establishment Type:	Full-Service Restaurant
No. of Risk Factor/Interve	ention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

Good Retail Practices

Score:

		O	, IV	Iuii	icipal/Community On-Site Supply						
	Ris	k fa	cto	rs: C	e Illness Risk Factors and Public Health In Contributing factors that increase the chance of developing foo Interventions: Control measures to prevent foodborne illness	db	orne	illi		S	
Compliance Status							OU1	Г	CDI	R	VR
Sı	upe	ervis	ion		.2652						
1	×	оит	N/A		PIC Present, demonstrates knowledge, & performs duties						
2	M	оит	N/A		Certified Food Protection Manager	1		0			
Er	mp	loye	e H	ealt	h .2652	_					
3	Ņ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
G	000	d Hy	gie	nic I	Practices .2652, .2653						
	12.3	OUT	-	Ш	Proper eating, tasting, drinking or tobacco use	1	0.5	-			L
7		оит	_	Ш	No discharge from eyes, nose, and mouth	1	0.5	0			L
Pı	_	_	_	Cont	tamination by Hands .2652, .2653, .2655, .265	6					
8	X	оит		П	Hands clean & properly washed	4	2	0			
9	M	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	OUT	N/A		Handwashing sinks supplied & accessible	2	1	0			
A	qq	ove	d S	ourc	ce .2653, .2655						
1	X	оит			Food obtained from approved source	2	1	0			
2	IN	OUT		₩	Food received at proper temperature	2	1	0			
3	IN	о)(т			Food in good condition, safe & unadulterated	2	X	0	X		
14	X	оит	N/A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pı	ote	ectio	n fi	rom	Contamination .2653, .2654						
15	įΧ	оит	N/A	N/O	Food separated & protected	3	1.5	0			
16	X	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
7	M	оит			Proper disposition of returned, previously served, reconditioned & unsafe food						
Р	ote	ntial	lly F	laza	rdous Food Time/Temperature .2653						
	-	-	-		Proper cooking time & temperatures	3	1.5	-			
		оит				3	1.5	-			
	+	оит	_		Proper cooling time & temperatures	3	1.5	-	Ш		
1	-	OUT	_	-	Proper hot holding temperatures	3	1.5	-			_
2	٠.	о Х(т	-	-	Proper cold holding temperatures	3	1.5	-	Х		
23	ř	оит	\vdash		Time as a Public Health Control; procedures &						
_					records	_	_	_	ш		_
	_	_	_		Consumer advisory provided for raw/	Т					
	L	оит	_	Ш	Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Hi	gh	ly S	usc	epti	ble Populations .2653	_					
26	IN	оит	• X A		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
	_	nica	_		.2653, .2657						
	-	OUT		-	Food additives: approved & properly used	1	0.5	-			_
		оит	_	_	Toxic substances properly identified stored & used	2	1	0	Щ		L
		orm OUT			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	2	1	0			
					reduced oxygen packaging criteria or HACCP plan						

	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	nemica	als,	
					and physical objects into foods.						
С	or	npl	iar	ice	Status		OUT	Г	CDI	R	VR
Sa	afe	Food	d an	d W	ater .2653, .2655, .2658						
30		OUT	ì) (A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит)X A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	nper	atur	e Control .2653, .2654						
33		оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34		OUT			Plant food properly cooked for hot holding	1	0.5	0			
35		OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
_		OUT		Ш	Thermometers provided & accurate	1	0.5	0	<u> </u>	Ш	
		Ide		catio							
_		о х (т		Ш	Food properly labeled: original container	2	1	X	<u> </u>	Ш	
Pı	reve	entic	on of	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
<u> </u>	_	оит			Contamination prevented during food preparation, storage & display	2	1	0			
		OUT			Personal cleanliness	1	0.5	0			
i—		OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	pa	OUT	N/A	Ш	Washing fruits & vegetables	1	0.5	0	<u> </u>	Ш	
<u> </u>			se o	f Ute	ensils .2653, .2654						
43	×	OUT			In-use utensils: properly stored	1	0.5	0			
44	IN	о) (т			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X		х	
<u> </u>		оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
	•	OUT			Gloves used properly	1	0.5	0			
U	tens	sils a	and	Equ	ipment .2653, .2654, .2663						
47	N	о)(т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0		х	
48	X	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о Х (т		\Box	Non-food contact surfaces clean	Х	0.5	0		X	
PI	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
-		OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
-		оит			Plumbing installed; proper backflow devices	2	1	0			
52	M	OUT		\square	Sewage & wastewater properly disposed	2	1	0		Щ	
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	о) (т			Physical facilities installed, maintained & clean	X	0.5	0		X	
56	IN	о)(т			Meets ventilation & lighting requirements; designated areas used	1	0.5	X			L
	TOTAL DEDUCTIONS:				4						





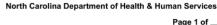
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011491 Establishment Name: PUTTERS PATIO AND GRILL Date: 03/14/2023 Location Address: 3005 BONHURST DRIVE X Inspection Re-Inspection City: WINSTON-SALEM State: NC Comment Addendum Attached? Status Code: A County: 34 Forsyth Zip: 27106 Water sample taken? Yes X No Category #: IV Email 1: Water Supply: Municipal/Community On-Site System Permittee: BARRINGTON DESIGN LTD Email 2: Telephone: (336) 724-9990 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 41.0 Turkey sandwich units 41.0 Ham sandwich units 36.0 Meatballs sandwich units 41.0 salad units Lettuce 40.0 Tomatoes salad units 143.0 Cheese Sauce hot holding 143.0 Chili hot holding 141.0 Marinara hot holding 40.0 Potato Salad upright cooler 39.0 Pasta Salad upright cooler 41.0 walk-in cooler Tomatoes 41.0 Pasta Salad walk-in cooler 41.0 Turkey walk-in cooler 167.0 Hot Water dish machine 132.0 Hot Water 3-compartment sink 300.0 Quat Sani 3-compartment sink The State of March First Last Schultz Person in Charge (Print & Sign): Bill

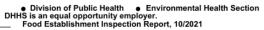
Last Regulatory Authority (Print & Sign): Victoria Murphy

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

REHS Contact Phone Number: (336) 703-3814

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: PUTTERS PATIO AND GRILL Establishment ID: 3034011491

Date: 03/14/2023 Time In: 2:40 PM Time Out: 4:50 PM

Certifications								
Name	Certificate #	Туре	Issue Date	Expiration Date				
Bill Schultz		Food Service	08/23/2021	08/23/2026				
Viola	_	bservations and Co		ons 8-405.11 of the food code.				

- 13 3-202.15 Package Integrity-PF: Four cans were badly dented at the seams. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI: The PIC placed the items in a designated area to return them to supplier.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-REPEAT-P: A container of gorgonzola cheese measured at 47 F. Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: The PIC stated the cheese was taken out an hour prior to prepare salads. The cheese was placed in the walk-in cooler and brought to a temperature of 41 F. *left at zero points due to all other items being in compliance*
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-C: Label condiments and seasonings on the cook line. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-REPEAT-C: Pans were stacked wet in the dry storage area. After cleaning and sanitizing, equipment and utensils: shall be air-dried
- 47 4-501.11 Good Repair and Proper Adjustment Equipment-REPEAT-C: Shelves are rusting/rusted in the following areas: walk-in freezer, walk-in cooler, and dry storage./equipment is tarnishing/ replace or repair protruding ceiling and floor panels in the walk-in cooler and walk-in freezer/. replace rusted thresholds of walk in cooler and freezer/ recaulk hood where it is peeling on the left side/cooler door is damaged inside sandwich unit/handle missing on fryer and beer cooler. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: legs on equipment, fans and shelves of upright cooler, shelves in walk-in cooler, and fan covers in walk-in cooler. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods-REPEAT-Replace stained/seal pipe penetrations into ceiling above prep area/repair ceiling above the bar. Reseal peeling baseboards at prep table and underneath the handwashing and 3 compartment sinks/repair light shield being held onto fixture with tape/replace broken floor tiles. Physical facilities shall be maintained in good repair/6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed to walls and ceilings throughout the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean
- 56 6-303.11 Intensity Lighting-C: The lighting measured 8 foot candles in the walk-in cooler. The light intensity shall be:(A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning