

# Food Establishment Inspection Report

Score: 96

Establishment Name: DISTRICT 924

Establishment ID: 3034012766

Location Address: 924 SOUTH MARSHALL STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: GREENDREAMS ENTERPRISES INC.

Telephone: (336) 245-8722

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/16/2023 Status Code: A

Time In: 12:50 PM Time Out: 2:55 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

## Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0

## Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	<input checked="" type="checkbox"/>	1	0 <input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
<b>TOTAL DEDUCTIONS:</b>					<b>4</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: DISTRICT 924

Location Address: 924 SOUTH MARSHALL 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: GREENDREAMS ENTERPRISES INC.

Telephone: (336) 245-8722

Establishment ID: 3034012766

☒ Inspection ☐ Re-Inspection Date: 03/16/2023

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: greenshanda@yahoo.com

Email 2: tmccargo33@yahoo.com

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	Thomas McCargo (just took exam)	0	hotdogs	reach in cooler	38			
hot water	3 comp sink	131	green beans	walk in cooler	41			
sink and surface sanitizer	3 comp sink	700	mac and cheese	walk in cooler	41			
lamb chops	final cook	178	gravy	walk in cooler	50			
shrimp	final cook	147	gravy	cooled 30 min	47			
portobella	final cook	158	collards	fresh cut in walk in cooler	44			
wings	final cook	198	collards	cooled 30 min	43			
fries	final cook	202	rice	cooling walk in cooler	60			
greens	steam table	150	rice	cooled 30 min	45			
mac and cheese	steam table	181	whiting	raw cooler	40			
yams	steam table	191	hot water	dish machine	120			
rice	steam table	145	chlorine sanitizer	dish machine	100			
beans	steam well	147						
green beans	steam well	182						
baked potato	hot box	175						
greens	hot box	149						
lettuce	make unit	41						
diced tomatoes	make unit	38						
penne	reach in	44						
penne	cooled 30 min	42						

First  
Person in Charge (Print & Sign): Thomas

Last  
McCargo

First  
Regulatory Authority (Print & Sign): Lauren

Last  
Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144

Authorize final report to  
be received via Email:



North Carolina Department of Health & Human Services

Page 1 of        • Division of Public Health • Environmental Health Section  
DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** DISTRICT 924

**Establishment ID:** 3034012766

**Date:** 03/16/2023 **Time In:** 12:50 PM **Time Out:** 2:55 PM

### 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.

- 10 6-301.12 Hand Drying Provision (Pf) - No paper towels available at kitchen handwashing sink. Each handwashing sink shall be provided with disposable towels or a hand-drying device. CDI- Paper towels placed at handwashing sink.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - Five metal pans had food residue on them. Food-contact surfaces shall be clean to sight and touch. CDI- Pans washed during the inspection.
- 33 3-501.15 Cooling Methods (Pf) - Deep container of gravy cooling in the walk in cooler. Individually portioned penne pasta stacked high in a small metal pan. Use shallow pans, thinner portions, containers that facilitate heat transfer, adding ice as an ingredient, or other effective methods. CDI- Ice wand placed in gravy. Pasta portions spread on sheet pan to cool.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)- REPEAT- Boxes of raw chicken stored on floor in walk-in cooler. Ice and condensation present on the condenser/fan box and it is dripping on the food containers. Food must be stored at least 6 inches off the floor, stored in a clean dry location to prevent contamination. Hotel pan placed under drips and technician was called to check out the issue.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) - One stack of clear containers and one stack of metal pans were stacked wet after cleaning. Allow cleaned and sanitized utensils and equipment to air dry. Do not towel dry.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT- Torn gaskets present on make unit doors, produce reach in cooler, the top portion of the ice machine. Replace torn gaskets. Shelves are rusted in the make unit reach in cooler and the door is damaged inside. Wrap condensation lines in the walk in cooler and freezer. Remove rust or replace shelf behind the hot box, and the shelf to the right of the dish machine. Tighten the loose handle on the hot box. Caps are missing on the dish machine handles. Recaulk the soiled-side drainboard to the wall. Replace cracked tiles in the walk in cooler and freezer. Maintain equipment in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Additional cleaning needed on the following: reach in cooler doors and hinges, bottom of the hot holding cabinet, cooler gaskets, prep sink faucets, fan in walk in cooler, fan in prep area, brackets of expo shelf, under drainboards and vats of dish equipment, the hood. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-205.15 (B) Maintain a plumbing system in good repair (C) - Leak in the faucet and the waste pipe of the front handwashing sink. Rag being used to stop drain in the sanitizer vat of the 3 compartment sink. Leak in right side poultry prep sink. Repair and maintain in good repair.
- 54 5-501.114 Using Drain Plugs (C) Drain plug to dumpster missing. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. Replace.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT - Replace cracked tiles in the food prep areas, and by the fryers. Caulk small holes in the wall above the dish spray sink. Repair or replace back door where it is bent and causing a gap. Physical facilities shall be in good repair.  
  
6-501.12 Cleaning, Frequency and Restrictions (C) - REPEAT- Deep wall and floor cleaning needed in the dishwashing area; there is excessive buildup on the wall and basetiles. Floor drains need cleaning. Wall cleaning needed throughout and behind equipment. Maintain physical facilities clean.
- 56 6-501.110 Using Dressing Rooms and Lockers (C)- REPEAT- Employee jackets stored on dry storage shelf. Store employee personal items and clothing in a separate location where it can't contaminate food, clean utensils, or single-use/single-service articles.