

Food Establishment Inspection Report

Score: 95.5

Establishment Name: JOHNNY'S FARMHOUSE WINSTON SALEM INC Establishment ID: 3034014125

Location Address: 1615 FOX TROT CT
 City: WINSTON SALEM State: North Carolina
 Zip: 27103 County: 34 Forsyth
 Permittee: JOHNNY'S FARMHOUSE OF WNSTON SALEM
 Telephone: (336) 842-5223

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: 2:20 PM Time Out: 4:20 PM
 Category#: IV
 FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 2
 No. of Repeat Risk Factor/Intervention Violations: 2

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
Supervision .2652					
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	
Employee Health .2652					
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
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	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 OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	0	X X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	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
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT	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 OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0 X X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN	Personal cleanliness	1	0.5	X
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
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	0	X
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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices	2	1	X
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"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					4.5



Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27103
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: JOHNNY'S FARMHOUSE OF WNSTON SALEM
Telephone: (336) 842-5223

Establishment ID: 3034014125
 Inspection Re-Inspection **Date:** 03/16/2023
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: J_KAZAKOS@YAHOO.COM
Email 2: _____
Email 3: J_KAZAKOS@YAHOO.COM

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pinto beans	cooling (since 12PM, @2:30PM)	110	mashed potato	steam table	161			
raw chicken	ice bath	40	chicken tender	final cook	190			
raw fish	ice bath	39	pot roast	steam table	168			
corn	cooling (since 1:30PM, @2:30PM)	76	mac and cheese	steam table	149			
corn	cooling (since 1:30PM, @3:30PM)	60	cabbage	cooling (since 11:30AM, @2:30PM)	78			
orzo	walk-in cooler 1	39	pimiento cheese	walk-in cooler 2	36			
spaghetti	walk-in cooler 1	39	cole slaw	walk-in cooler 2	37			
cooked onions	walk-in cooler 1	39	pot roast	cooling (since 2:30PM, @4PM)	78			
chicken and rice soup	walk-in cooler 1	38	cooked onions	cooling (initial time:2:30PM)	134			
pot roast	cooling (initial time:2:30PM)	133	cooked onions	cooling (since 2:30PM, @4PM)	74			
sausage	drawer cooler	38						
cooked onions	drawer cooler	39						
cole slaw	sandwich cooler	57						
pimiento cheese	sandwich cooler	57						
potato salad	sandwich cooler	59						
turkey	sandwich cooler	60						
ham	sandwich cooler	59						
crab bisque	sandwich cooler	58						
pinto beans	steam table	170						
corn	steam table	155						

Person in Charge (Print & Sign): *John* **Last** Kazakos

Regulatory Authority (Print & Sign): *Andrew* **Last** Lee




REHS ID: 2544 - Lee, Andrew

Verification Required Date: _____

REHS Contact Phone Number: (980) 201-0602

Authorize final report to
 be received via Email: 



Comment Addendum to Inspection Report

Establishment Name: JOHNNY'S FARMHOUSE WINSTON SALEM INC

Establishment ID: 3034014125

Date: 03/16/2023 **Time In:** 2:20 PM **Time Out:** 4:20 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.

- 20 3-501.14 Cooling (P) Cooked cabbage measured 78F. Employee stated it was prepared around 11:30AM. Pinto beans also measured 110F and had been cooling for over 2 hours. TCS foods must be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Cabbage and pinto beans discarded. Kept at half credit due to improvement from last inspection. REPEAT
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Cole slaw, pimiento cheese, potato salad, turkey, ham, and crab bisque in sandwich cooler measured 56-60F. Sandwich cooler was accidentally unplugged. CDI - Items placed on temporary TPHC and will be discarded within 6 hours of when the food was placed in the cooler. REPEAT
- 33 3-501.15 Cooling Methods (Pf) Cooked cabbage was cooling on prep table for over 2 hours. Use ice baths, ice wands or shallow pans in the walk-in cooler or freezer to cool TCS foods. CDI - Cooked cabbage discarded by PIC. REPEAT
- 40 2-303.11 Prohibition - Jewelry (C) 1 cook wearing a bracelet on wrist. Food employees shall not wear jewelry on their hands or wrists. 0 pts.
- 44 4-901.11(A) Air dry equipment and utensils after cleaning and sanitizing. Stacks of clean cups and pans stacked while still wet. Allow utensils to adequately air dry prior to stacking. //
4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Lemon dicer stored on floor under prep table. Do not store utensils or food-contact equipment on the floor. REPEAT
- 51 5-205.15 (B) Maintain a plumbing system in good repair. Heavy leak from pipe under 3-compartment sink. Repair leak. 0 pts.