

# Food Establishment Inspection Report

Score: 96

Establishment Name: ZOE'S FAMILY RESTAURANT

Establishment ID: 3034012352

Location Address: 5008 OLD WALKERTOWN RD

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: JOHN VLACHOS GEN PTR

Telephone: (336) 293-6757

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 12/02/2022 Status Code: A

Time In: 9:40 AM Time Out: 12:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

**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"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
9	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<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 <input checked="" type="checkbox"/> N/O	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 <input checked="" type="checkbox"/> N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper hot holding temperatures	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<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 <input checked="" type="checkbox"/> N/O	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 <input checked="" type="checkbox"/> N/O	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN <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	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	<input checked="" type="checkbox"/>	0
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	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	0.5	<input checked="" type="checkbox"/>
<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"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b> 4					



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZOE'S FAMILY RESTAURANT  
 Location Address: 5008 OLD WALKERTOWN RD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27105  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: JOHN VLACHOS GEN PTR  
 Telephone: (336) 293-6757

Establishment ID: 3034012352  
 Inspection  Re-Inspection Date: 12/02/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: tjvlachos@yahoo.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
parcook wings	walk in cooler-R	41	meatball	"	125			
hot dogs	"	40	marinara	"	120			
deli meats	"	40	greens	"	103			
water	3 comp	135	grits	"	187			
chlorine	dish machine and bucket	50	mac and cheese	"	147			
pasta	walk in -L	40	pork	work top	40			
sausage	"	40	par cook wings	tall cooler	40			
ambient	front cooler	36						
milk	under counter cooler-front	40						
slaw	small m/u	38						
bbq	"	38						
ham	"	38						
tomato	large make unit	40						
potato salad	"	38						
eggs	"	41						
pork	final cook	190						
steak	final cook	165						
corn	hot cabinet	108						
cabbage	"	116						
rice	"	116						

Person in Charge (Print & Sign): TJ *First* Last Vlahos  
 Regulatory Authority (Print & Sign): Nora *First* Last Sykes

*[Signature]*  
*[Signature]*

REHS ID: 2664 - Sykes, Nora  
 REHS Contact Phone Number: (336) 703-3161

Verification Required Date: \_\_\_\_\_  
 Authorize final report to be received via Email: \_\_\_\_\_



# Comment Addendum to Inspection Report

**Establishment Name:** ZOE'S FAMILY RESTAURANT

**Establishment ID:** 3034012352

**Date:** 12/02/2022 **Time In:** 9:40 AM **Time Out:** 12:00 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
John Vlahos		Food Service		03/26/2026
TJ Vlahos		Food Service		03/26/2026

## 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.

- 8 2-301.14 When to Wash (P)- Two employees turned off faucet with cleaned hands after washing. Food employees must wash hands after engaging in activities that contaminate the hands. Ensure that employees use a barrier to turn off faucet after washing hands to avoid recontamination. CDI-Education and hands were rewashed.
  
- 9 3-301.11 Preventing Contamination from Hands (P) (Pf)- Employee handled raw carrot with bare hands that was to be used for slaw. Do not contact exposed ready-to-eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. CDI-Education and carrots were rewashed.
  
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)-REPEAT- Parcooked chicken wings were stored above ready to eat foods in upright tall cooler and above raw fish in left walk in cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-rearranged appropriately. Parcooked foods have to be stored as if they were raw. Follow written procedure.
  
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT- Multiple foods in hot cabinet were below 135F, as noted in temperature log. Ensure that foods being held hot are maintained at 135F or greater at all parts of the food. If they dip below 135F, the foods must be reheated to 165F or greater. CDI-All foods removed to be heated to 165F. It is advised to remind employees to heat foods thoroughly and completely to the proper temperature before placing into hot holding cabinet.
  
- 28 7-102.11 Common Name - Working Containers (Pf)- At least one spray bottle of chemical was not labeled with contents. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI-Labeled.  
7-207.11 Restriction and Storage - Medicines (P) (Pf)- Bottle of medicine on top of canned goods. Bottle of medicine on shelf above prep table. Medicines that are in a food service establishment for the employee's use shall be labeled with a legible manufacturer's label and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. CDI-Bottles removed.
  
- 35 3-501.13 Thawing (Pf)- Bacon that had been removed from freezer sitting out at ambient temperature. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI-Placed back into freezer.
  
- 40 2-402.11 Effectiveness - Hair Restraints (C) Multiple persons in kitchen working with and around open foods without hair restraints. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.  
2-303.11 Prohibition - Jewelry (C)- Food employee with bracelets. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
  
- 41 3-304.14 Wiping Cloths, Use Limitations (C)- Wiping cloth bucket on front line soiled. Hold in-use wiping cloths in clean sanitizer between uses.
  
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C)- Several stacks of utensils (pans/bowls) stacked wet. Pans had lint present, this is a solid indication of towel drying. After cleaning and sanitizing, equipment shall be air dried. Do not towel dry. Education needed in this area.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT- Replace missing handle on left lid of make unit. Rusting shelves and fan guards in left walk in cooler Repair ice machine so that the front panel is not taped. Gaskets torn throughout, including walk in cooler, upright in kitchen, make unit. Drink machine functions with ice bin open. Equipment shall be maintained in good repair.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf) - A couple of plastic containers were cracked. Multi-use food contact surfaces shall be smooth and free of cracks, pits, and imperfections. CDI- Person in charge removed for discard.
- 4-202.16 Nonfood-Contact Surfaces (C)- Bread crates being used as shelving in dry storage. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Obtain proper shelving.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Clean floor in walk in cooler. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 54 5-501.13 Receptacles (C)- Dumpster is cracked at bottom in back. Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent. They are awaiting a new receptacle, as the current company is out of business.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) -REPEAT- Replace broken base tiles in kitchen and on front line. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) - REPEAT- Perimeter floor cleaning needed in kitchen and restrooms. Clean vents and ceilings around vents in kitchen. Clean floor in dry storage shed. Maintain floors, walls, and ceilings clean.

### **Additional Comments**

IF sausage patties are being parcooked add to the procedure for chicken wing and treat as an uncooked product.