

Food Establishment Inspection Report

Score: 90

Establishment Name: WAFFLE HOUSE 352

Establishment ID: 3034012026

Location Address: 2314 RAMADA DR

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: WAFFLE HOUSE INC.

Telephone: (336) 766-2288

☒ 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: 10:20 AM Time Out: 12:20 PM

Category#: II

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	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"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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"/>
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 <input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/> N/A	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"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	<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
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 N/A N/O	Time as a Public Health Control; procedures & records	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Toxic substances properly identified stored & used	2	1	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT N/A N/O	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"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Washing fruits & vegetables	1	0.5	<input checked="" type="checkbox"/>
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"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
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"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/>	<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"/>	<input checked="" type="checkbox"/>
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"/> 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 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"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					10



Comment Addendum to Food Establishment Inspection Report

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 Permittee: WAFFLE HOUSE INC.
 Telephone: (336) 766-2288

Establishment ID: 3034012026
☒ Inspection ☐ Re-Inspection Date: 12/02/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: tonylittrell@wafflehouse.com
 Email 2: jordan.stephney@gmail.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
hashbrowns	prep cooler on left (DISCARDED)	46						
pie	prep cooler on left	41						
raw sausage	middle prep cooler	38						
chili	steam unit	152						
gravy	steam unit	163						
hashbrowns	prep cooler (top)	41						
letuce	prep cooler (top)	41						
ham	prep cooler (drawer)	39						
waffle batter	prep cooler on right	40						
mushrooms	prep cooler on right	38						
ham	walk-in cooler	38						
Cl sanitizer	re-made by PIC (ppm)	100						
hot water	3 comp sink	131						

First
 Person in Charge (Print & Sign): Bernard
First
 Regulatory Authority (Print & Sign): Aubrie

Last
 Tersigni
Last
 Welch




REHS ID: 2519 - Welch, Aubrie
 REHS Contact Phone Number: (336) 703-3131

Verification Required Date: _____

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: WAFFLE HOUSE 352

Establishment ID: 3034012026

Date: 12/02/2022 **Time In:** 10:20 AM **Time Out:** 12:20 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) PIC's food safety training certificate expired in September. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 8 2-301.14 When to Wash (P) REPEAT - Employee handled raw sausage with gloved hand, removed glove, and prepared to don a new glove without washign hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep; after handling soiled equipment or utensils; when switching between raw and ready to eat food; before donning gloves to initiate a task that involves working with food; after engaging in other activities that contaminate the hands. CDI - REHS spoke with employee, hands were washed. Suggest using a utensil such as a pair of tongs to handle raw sausage patties.
- 10 6-301.12 Hand Drying Provision (Pf) Back hand sink did not have paper towels available at beginning of inspection. Each handwashing sink shall be provided with individual, disposable towels. CDI - paper towel dispenser refilled.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) REPEAT - Several mugs and plates and utensils at front line, several plastic containers in back kitchen with food debris, plastic container with sticker residue. Food contact surfaces shall be clean to sight and touch. CDI - placed at dish machine for re-washing.

4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency - buildup inside bin of ice machine. Equipment food contact surfaces and utensils shall be cleaned in equipemnt such as ice bins at a frequency necessary to preclude accumulation of soil or mold.

4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Container in back of kitchen that contained pre-made CI sanitizer was only at 10 ppm. A chemical sanitizer used in a sanitizing solution shall be used in accordance with EPA label use instructions. CI sanitizer should be a minimum of 50 ppm. CDI - PIC re-made sanitizer to 100 ppm.
- 20 3-501.14 Cooling (P) Numerous cartons of hashbrowns prepped yesterday were 45-48F in cooler on far left of cook line. Time/temperature control for safety (TCS) food shall be cooled within 4 hours to 41F or less if prepared from ingredients at ambient temperature. CDI - PIC voluntarily discarded hashbrowns.
- 24 3-501.19 Time as a Public Health Control (P) Shell eggs were not time marked - marker board time is marked on had date of 11/30 and time of 1 pm -5pm. If time without temperature control is used as the public health control up to a maximum of 4 hours the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; the food in unmarked containers or packages shall be discarded. CDI - accurate time and date placed on marker board.
- 28 7-202.12 Conditions of Use (P) The only 1 of 3 containers at front line that contained sanitizer had chlorine at too high of a strength (>200 ppm). Poisonous or toxic materials shall be used according to law and Food Code, and applied so that a hazard to employees or other persons is not constituted. CDI - PIC re-made sanitizer to correct strength.
- 33 3-501.15 Cooling Methods (Pf) Cartons of rehydrated hashbrowns were stacked closely on cooler shelf, containers were touching. Cooling shall be accomplished in accordance with time/temp criteria (41F or below within 4 hours if prepared from ambient temperature ingredients) by using an approved method: separating into smaller/thinner portions; using rapid cooling equipment; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. When placed in cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer through the container walls. CDI - improperly cooled foods discarded by PIC.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) At beginning of inspection, several towels soiled with food debris were on cutting board/prep surfaces. 2 containers at front line held soapy water instead of sanitizer. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer, or placed in soiled linen container to prevent cross contamination. CDI - PIC replaced with sanitizer.
- 42 3-302.15 Washing Fruits and Vegetables (C) Per discussion with PIC, onions are not typically washed prior to slicing; this was not observed during the inspection. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form. CDI - education.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Soda machine will dispense with ice bin open - repair switch so machine only operates when ice bin is closed. REPEAT. Replace torn gasket on prep cooler door. Equipment shall be

maintained in a state of repair and condition that meets Food Code.

- 49 4-602.13 Nonfood Contact Surfaces (C) Clean as needed, such as table under cooking equipment, along back edge under lid of prep cooler, handles of drawers, around/under drawers under cooking equipment. Nonfood contact surfaces shall be cleaned as often as necessary to maintain them clean. Repeat.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Clean ceiling esp. around vents, behind ice machine, by back door - dust accumulation. Clean floor under equipment and in corners. Clean walls where splash is present, such as behind cook line. Clean floor drains. Floors, walls, and ceilings shall be cleaned as often as necessary to keep them clean.

Additional Comments

Next inspection due January 1-June 30.