

Food Establishment Inspection Report

Score: 92

Establishment Name: KRISTY'S FOOD MART

Establishment ID: 3034020854

Location Address: 2609 NORTH LIBERTY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/07/2021

Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 12:40 PM

Time Out: 3:40 PM

Permittee: EAST WINSTON OIL, LLC

Total Time: 3 hrs 0 min

Telephone: (336) 723-0042

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 3

| Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | | | Good Retail Practices | | | | | | | | | | |
|---|-------------------------------------|-------------------------------------|-------------------------------------|---|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--|--|-------------------------------------|--------------------------|-------------------------------------|---|-----|-----|---|----|--|--|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury. | | | | | | | | | | Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | |
| IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | |
| Supervision .2652 | | | | | | | | | | Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | 0 | | | | 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | 0 | | | | |
| Employee Health .2652 | | | | | | | | | | Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 1 | 0 | | | 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 | 0 | | | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 1 | 0 | | | 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 0 | | | | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | Food Identification .2653 | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | 0 | | | 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | 0 | | | | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 0 | | | | 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 0 | | | | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 6 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | 1 | 0 | | | | |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | 3 | 1 | 0 | | | 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 0 | | | | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 | 0 | | | Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| Approved Source .2653, .2655 | | | | | | | | | | Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 | 0 | | | 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 0 | | | | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | | | 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0 | | | | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 | 0 | | | 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 0 | | | | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | | | 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 0 | | | | |
| Protection from Contamination .2653, .2654 | | | | | | | | | | Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | <input checked="" type="checkbox"/> | 1 | 0 | | | 45 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 | 0 | | | |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | <input checked="" type="checkbox"/> | 0 | | | 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 0 | | | | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 | 0 | | | 47 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | 0 | | | | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 1 | 0 | | | 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | 2 | 1 | 0 | | | |
| 17 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 1 | 0 | | | Total Deductions: 8 | | | | | | | | | | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | 1 | 0 | | | | | | | | | | | | | |
| 19 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper hot holding temperatures | 3 | 1 | 0 | | | | | | | | | | | | | |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 1 | 0 | | | | | | | | | | | | | |
| 21 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | <input checked="" type="checkbox"/> | 0 | | | | | | | | | | | | | |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 | 0 | | | | | | | | | | | | | |
| Consumer Advisory .2653 | | | | | | | | | | | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | 0 | | | | | | | | | | | | | | |
| Highly Susceptible Populations .2653 | | | | | | | | | | | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | 1 | 0 | | | | | | | | | | | | | |
| Chemical .2653, .2657 | | | | | | | | | | | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 0 | | | | | | | | | | | | | | |
| 26 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 | <input checked="" type="checkbox"/> | | | | | | | | | | | | | |



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KRISTY'S FOOD MART
 Location Address: 2609 NORTH LIBERTY
 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: EAST WINSTON OIL, LLC
 Telephone: (336) 723-0042

Establishment ID: 3034020854
☒ Inspection ☐ Re-Inspection Date: 06/07/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: elmahdyusa@gmail.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 |
|-----------------|---------------------------|-------|------|----------|------|------|----------|------|
| ServSafe | A. M. Abdelwahhah 3-24-26 | 0.0 | | | | | | |
| Hot water | 3 comp sink | 122.0 | | | | | | |
| Quat sani | 3 comp sink - ppm | 300.0 | | | | | | |
| Ham | Make unit top | 40.0 | | | | | | |
| Slaw | Make unit top | 41.0 | | | | | | |
| Sliced tomatoes | Make unit top | 39.0 | | | | | | |
| Hot dogs | Make unit reach-in | 39.0 | | | | | | |
| Wings | Make unit reach-in | 34.0 | | | | | | |
| Roast beef | Three door upright cooler | 38.0 | | | | | | |
| Turkey | Three door upright cooler | 37.0 | | | | | | |
| Chili | Warmer | 124.0 | | | | | | |
| Chili | Reheat | 187.0 | | | | | | |
| Cheese | Warmer | 127.0 | | | | | | |
| Cheese | Reheat | 165.0 | | | | | | |
| Burger | Final | 209.0 | | | | | | |
| Fries | Reheat | 189.0 | | | | | | |

Person in Charge (Print & Sign):
 First: Ashraf Last: Mohamed
 First: Abdelwahhah
 Regulatory Authority (Print & Sign):
 First: Christy Last: Whitley




REHS ID: 2610 - Whitley, Christy

Verification Required Date:

REHS Contact Phone Number: (336) 703-3157



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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.

- 6 2-301.14 When to Wash - P Repeat (different circumstances) Both food employees washed hands on multiple occasions used cleaned hands to turn off faucet handles. Food employees shall clean their hands and exposed portions of their arms .. immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: during preparation, as often as necessary to remove soil .. and after engaging in other activities that contaminate the hands. CDI: Educated employees.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat. In three door upright cooler - tube of opened raw ground beef stored in direct contact with open turkey and roast beef. and raw bacon in contact with container of sauce. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat foods and stored in succession of final cook temperature. CDI: Person-in-charge rearranged cooler.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. One metal container, one frying pan, and two slicers - being stored as clean with food/grease residue. Equipment food-contact surfaces and utensils shall be kept clean to sight and touch. CDI: All items placed at three compartment sink to be cleaned and sanitized.
- 17 3-403.11 Reheating for Hot Holding - P Nacho cheese and chili placed into table top warmer prior to being reheated to 165F, and were measuring cheese (127F) and chili (124-127F). Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. CDI: Person-in-charge reheated chili (187F) and cheese (165F) on stove top to 165F and above.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Chunk of turkey and roast beef, container of turkey and roast beef, sliced tomatoes, cooked wings, and hot dogs lacking date marking. Ready-to-eat, potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment .. OR prepared in the food establishment and held to indicate the date or day by which the food shall be consumed, sold, or discarded, based on the temperature and time combinations (IF held at 41F and below for 7 days). The day of preparation shall be counted as Day 1. CDI: Person-in-charge added day of preparation/opening to all items.
- 26 7-102.11 Common Name-Working Containers - PF Bottle of sanitizer stored on half wall at handwashing sink lacking label. 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: Person-in-charge added label. // 7-201.11 Separation-Storage - P Bottles of soap and hand sanitizer being stored on shelving above food preparation sink. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: separating .. by spacing or partitioning; and locating .. in an area that is not above food, equipment, utensils, linens, single-service or single-use articles. CDI: Items moved to chemical shelving.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Canned tomatoes being stored on floor under shelving. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.
- 49 5-203.14 Backflow Prevention Device, When Required - P Hose with spray nozzle attached used to clean fryers, attached to faucet of three compartment sink without proper backflow. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law, by: (A) Providing an air gap as specified under § 5-202.13 P; or (B) Installing an approved backflow prevention device as specified under § 5-202.14. CDI: Hose with spray nozzle detached.
- 51 6-302.11 Toilet Tissue, Availability - PF No toilet paper supplied in restroom. A supply of toilet tissue shall be provided at each toilet. CDI: Person-in-charge provided toilet paper.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Additional floor cleaning is needed in restroom. Physical facilities shall cleaned as often as necessary to be maintained. // 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C Items in fenced area at dumpster (old equipment, broken items) need to be removed. These items create area for pest harborage. The premises shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and (B) Litter.