

# Food Establishment Inspection Report

Score: 91

Establishment Name: WEST TOWN EATERY EXPRESS

Establishment ID: 3034011084

Location Address: 5584 SHATTALON DRIVE

City: WINSTON SALEM

State: NC

Zip: 27106

County: 34 Forsyth

Permittee: PETER STRATES, JOHN STRATES, APOSTOLAS

Telephone: (336) 922-5343

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

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

☒ Inspection ☐ Re-Inspection

Date: 06/08/2021

Status Code: A

Time In: 11:15 AM

Time Out: 1:30 PM

Total Time: 2 hrs 15 min

Category #: IV

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										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										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		
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .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	03	0			
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	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	13	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0			
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	<input checked="" type="checkbox"/>			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0			
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .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	03	0			
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	<input checked="" type="checkbox"/>	13	0			34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	0			<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>			<b>Proper Use of Utensils</b> .2653, .2654										
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .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	03	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	03	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	03	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	03	0			
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>	45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0			<input checked="" type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	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	<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>	<b>Total Deductions:</b> 9										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
<b>Consumer Advisory</b> .2653																				
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0													
<b>Highly Susceptible Populations</b> .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0													
<b>Chemical</b> .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

Page 1 of

DHHS is an equal opportunity employer. Food Establishment Inspection Report, 3/2013



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: WEST TOWN EATERY EXPRESS  
 Location Address: 5584 SHATTALON DRIVE  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: PETER STRATES, JOHN STRATES, APOSTOLAS  
 Telephone: (336) 922-5343

Establishment ID: 3034011084  
☒ Inspection ☐ Re-Inspection Date: 06/08/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: pjscooper@triad.rr.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	Peter Strates	0.0	slaw	WIC	41.0			
hot water	dish machine	175.0	mac cheese	WIC	41.0			
hot water	3 comp sink	137.0	chicken pot pie	WIC	41.0			
quat sanitizer	ppm 3 comp and bucket	0.0	pintos	WIC	41.0			
quat sanitizer	remade with new bottle	200.0	chili	steam well	146.0			
ambient air	dessert cooler	40.0						
mac cheese sauce	final cook	155.0						
burger	final cook	185.0						
steak	final cook	146.0						
fries	final cook	205.0						
mashed potatoes	steam table	82.0						
mashed potates	reheated	170.0						
pintos	steam table	86.0						
pintos	reheated	165.0						
country style steak	steam table	92.0						
country style steak	reheated	168.0						
broccoli casserole	steam table	152.0						
fried okra	steam table	142.0						
grilled chicken	steam table	146.0						
turkey	make unit	40.0						

Person in Charge (Print & Sign): Peter *First* Strates *Last*  
 Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

*P*

*Lauren Pleasants*

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 06/18/2021

REHS Contact Phone Number: (336) 703-3144



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, 3/2013

● Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** WEST TOWN EATERY EXPRESS

**Establishment ID:** 3034011084

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee drink stored on top of chopper on prep table. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result. 0 pts.
- 6 2-301.14 When to Wash - P - REPEAT- Food employee handled raw burger and then toasted a bun without a handwashing step and glove change. Food employees shall clean their hands and exposed portions of arms immediately before engaging in food preparation, and: After touching bare human body parts, after using the toilet; after coughing, sneezing, using a tissue, using tobacco, eating, and drinking; after handling soiled equipment or utensils; during food prep to remove soils; when switching from working with raw food and working with ready to eat food; before donning gloves for working with food; and after engaging in activities that contaminate the hands. CDI- Employee was directed to wash hands and did so using the correct procedure. Bun was discarded by employee.
- 7 3-301.11 Preventing Contamination from Hands - P - REPEAT- Food employee chopping lettuce using bare hands. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI- Employee educated, lettuce was discarded by PIC, and employee washed hands and donned gloves.
- 8 5/205.11 Using a Handwashing Sink - Operation & Maintenance - PF - Employee used pitcher to fill water from handwashing sink. A handwashing sink may not be used for purposes other than handwashing. CDI- Employee educated and removed pitcher. 0 pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - REPEAT- Foods in walk in cooler without lids. Sugar and beans in dry storage with no lids. Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings. Once foods are cooled, put lids on containers to avoid cross contamination. CDI- Lids added to containers.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Sanitizer measured 0 ppm on test strip. Bottle for pump was empty. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11 shall meet the criteria specified under 7-204.11 and shall be used: for quaternary ammonium solution, 150-400ppm. CDI- Bottle replaced and sanitizer measured 200 ppm on test strip. 0 pts.
- 17 3-403.11 Reheating for Hot Holding - P - Metal pans of pinto beans 86F, green beans 74F, mashed potatoes 82F, and country style steak 92F, were not meeting criteria to be reheated quickly enough in steam table and warming cabinet. TCS foods that have been cooked and cooled shall be reheated to 165F within 2 hours. CDI- All foods reheated on stove top and measured: pintos 165F, green beans 170F, mashed potatoes 170F, and country style steak 178F.
- 34 4-502.11 (B) Good Repair and Calibration - PF - Thermometer was out of calibration and temperature-measuring dimple located halfway up stem. Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.  
  
4-302.12 Food Temperature Measuring Devices - PF - No small-diameter probe thermometer available. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. VERIFICATION required by 6/18/21 on small-diameter probe thermometer. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when thermometer is obtained.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Containers of sugar and breader with no label. Foods shall be labeled with the common name of the food. Ensure correct labels are on containers. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Ice bin left open at front line. Containers of shrimp and onions stored on floor in walk in cooler. Container of beef stored on floor in walk in freezer. Food shall be stored where it is not exposed to splash, dust, or other contamination, in a clean, dry location, and at least 6 inches off the floor. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Observed several soiled wiping cloths on prep surfaces, oven handles, on floor, and on lower shelves of prep tables. Bucket of sanitizer at cafeteria line measured 0 ppm. Once soiled, place wiping cloths in soiled laundry. If wet, maintain wet wiping cloths in sanitizer solution at a concentration specified under 4-501.114. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT with improvement- Remove rust on shelf legs and floor in walk in cooler. Repair or replace bent panel on bottom of oven. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT with improvement- Additional cleaning needed on shelving in the following areas: walk in cooler, prep tables and lower shelves (undersides and in crevices.) Gaskets of all coolers need cleaning of buildup and food residue. Cleaning needed on fan box and ceiling in walk in cooler. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Wall cleaning needed in restrooms underneath soap dispensers and hand-drying devices. Physical facilities shall be maintained clean.  
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair broken tiles by 3 compartment sink. Reseal baseboard in women's restroom under hand-drying device. Physical facilities shall be maintained in good repair.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - Employee personal items such as phones and keys stored in dishwashing rack above clean equipment and utensils. Lockers or other suitable facilities shall be used for the orderly storage of employee possessions. 0 pts.

