

Food Establishment Inspection Report

Score: 98

Establishment Name: INDUSTRIES FOR THE BLIND CAFET

Establishment ID: 3034011583

Location Address: 7730 N POINT BLVD

City: WINSTON SALEM

State: NC

Zip: 27106

County: 34 Forsyth

Permittee: SERVICES FOR THE BLIND

Telephone: (336) 759-0551

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

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

☒ Inspection ☐ Re-Inspection

Date: 09/13/2021

Status Code: S

Time In: 9:25 AM

Time Out: 11:15 AM

Total Time: 1 hrs 50 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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		
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	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	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	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	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	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	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	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	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	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			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	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	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	0	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 2										
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	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	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	0													
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

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Food Protection Program

Page 1 of

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Comment Addendum to Food Establishment Inspection Report

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 Permittee: SERVICES FOR THE BLIND
 Telephone: (336) 759-0551

Establishment ID: 3034011583
☒ Inspection ☐ Re-Inspection Date: 09/13/2021
 Comment Addendum Attached? ☒ Status Code: S
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: curt190is@aol.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
CFPM	Michael Smith 6/24/24	0.0	potato salad	2 door under counter	41.0			
hot water	3 comp sink	140.0	chicken	2 door under counter	41.0			
chlorine sanitizer nom	3 comp sink	100.0						
chlorine sanitizer nom	wiping cloth bucket	50.0						
tuna salad	cooling 9:54	53.0						
tuna salad	cooling 30 min	49.0						
salmon mix	cooling 9:54	57.0						
salmon mix	cooling 30 min	50.0						
burger	final cook	168.0						
chili	reheat for hot holding	168.0						
hotdog	commercial reheat for hot holding	145.0						
egg	steam table	168.0						
potato salad	make unit	41.0						
tomatoes	make unit	41.0						
turkey	reach in	41.0						
spam	upright cooler	38.0						
shred cheese	2 door	40.0						
BBQ	hot holding cabinet	153.0						
salad	fruit cooler	41.0						
watermelon	fruit cooler	39.0						

Person in Charge (Print & Sign): Michael *First* Smith *Last*

Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

escjp

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144



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Page 1 of ____

• Division of Public Health • Environmental Health Section
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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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Three pairs of tongs and one knife soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at warewashing sink to be cleaned. 0 pts.
- 26 7-102.11 Common Name-Working Containers - PF - One spray bottle of sanitizer not labeled. Working containers used for storing poisonous or toxic materials such as sanitizers and cleaners taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI - Bottles labeled as sanitizer.
- 7-201.11 Separation-Storage - P- Butane lighter stored in utensil drawer. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning, and locating them in an area that is not above food, equipment, utensils, linens, and single-use articles. CDI- Lighter moved to lower prep shelf.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT- Remove minor rust from lid, grates, and ledge of make unit. Replace torn gasket on left door of make unit. Replace or remove broken sneezeguard piece at steam table. Recaulk back seam of hood. Remove ice buildup and repair Delfied 6. Recondition lower prep shelves underneath steam table. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on ledge and lid of make unit, on back wall of make unit reach in cooler, and on gasket and door frame of 2 door under counter cooler by side door to can wash. Nonfood-contact surfaces shall be clean to sight and touch. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Ceiling cleaning needed above soda boxes in dry storage, and above prep table/sink in kitchen. Physical facilities shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - Employee cell phone stored on prep table above a reach in cooler. Employees shall use designated locations such as lockers to prevent contamination of food, equipment, clean utensils, linens, and single-service articles. 0 pts.