

Food Establishment Inspection Report

Score: 96.5

Establishment Name: SALEM KITCHEN

Establishment ID: 3034020298

Location Address: 50 E MILLER ST

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: ANNE GEIS CATERING, INC.

Telephone: (336) 722-1155

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/22/2022 Status Code: A

Time In: 12:10 PM Time Out: 3:50 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> OUT/N/A	Certified Food Protection Manager	1	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"/> OUT	Hands clean & properly washed	4	2	X
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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	X	0
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	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	X
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	X
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"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
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"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
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"/> OUT/N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	X	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> OUT/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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> OUT	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"/> OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	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"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
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	X
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"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
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	X	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"/> OUT	Physical facilities installed, maintained & clean	1	X	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SALEM KITCHEN
 Location Address: 50 E MILLER ST
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27104
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: ANNE GEIS CATERING, INC.
 Telephone: (336) 722-1155

Establishment ID: 3034020298
☒ Inspection ☐ Re-Inspection Date: 09/22/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: elizabeth.johnson@salemkitchen.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
Marc Reynolds	8/14/24	0						
bean salad	walk in at back	38						
potato salad	"	41						
slaw	make unit	38						
chicken salad	"	4						
chicken dish	front case (r)	38						
slaw	front case (l)	38						
spinach mixture	front walk in	41						
mash potato	"	40						
final rinse	dish machine	172						
quat-ppm	sink/dispenser >400	500						
quat-ppm	bottles-premixed	200						
water	3 comp	133						
artichokes	delfield cooler	40						
rice	at 12:37	81						
rice	at 1:37	70						
butternut squash soup	at 12:42	99						
"	at 1:33	61						

First
 Person in Charge (Print & Sign): Suzanne
 First
 Regulatory Authority (Print & Sign): Nora

Last
 Brown
 Last
 Sykes




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

Verification Required Date: 09/25/2022

Authorize final report to
 be received via Email: _____



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, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: SALEM KITCHEN

Establishment ID: 3034020298

Date: 09/22/2022 **Time In:** 12:10 PM **Time Out:** 3:50 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.

- 8 2-301.14 When to Wash (P)- Employee at dish area handling soiled dishes did not wash hands before handling clean dishes. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. CDI-Employee directed to wash hands and all dishes were rewashed that were touched with soiled hands.
- 13 3-101.11 Safe, Unadulterated and Honestly Presented (P)- REPEAT- Eight dented cans in dry storage area. Food shall be safe, unadulterated and honestly presented. CDI- PIC removed cans.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- Raw shell egg whites above ready to eat foods in bakery cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Moved to bottom.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)- Coffee cambros pulled from storage to be used were soiled inside and in nozzles and were only going to be rinsed before use. Food contact surfaces shall be clean to sight and touch. CDI-Taken to 3 comp sink and washed.
- 28 7-201.11 Separation - Storage (P)- Gel chafing fuel on shelf above clean linens. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI-Moved to bottom shelf.
7-102.11 Common Name - Working Containers (Pf) Yellow cleaner in unlabeled bottle. 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.
7-204.11 Sanitizers, Criteria - Chemicals (P)- Sanitizer in vat of 3 comp sink and sanitizer from dispenser is measuring at above 400ppm quat. Chemical sanitizers used on food contact surfaces shall not exceed 400ppm quat, as stated by manufacturer. VERIFICATION required of repair within 3 days, before 9/25/22; Contact information provided.
- 33 3-501.15 Cooling Methods-PF- Rice, wild rice and pasta were cooling covered. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI-Methods change and foods cooled properly.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C)- Shelving holding soiled dishes up against prep table and at clean dish storage area. Install a guard to protect prep areas and clean dish storage on bottom shelving, or relocate soiled dish storage shelves.
- 51 5-203.14 Backflow Prevention Device, When Required (P)- Install a backflow prevention device on coffee equipment water line. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device. VERIFICATION required by 9/25/22. Contact information provided.
- 55 6-501.12 Cleaning, Frequency and Restrictions- REPEAT-Additional cleaning required on floors near baseboards, especially in restrooms, and all vents and walls where dust is accumulating. Clean fan at back oven. Physical facilities shall be cleaned as often as necessary to keep them clean.
6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- Fill holes in ceilings at pipe penetrations.

Additional Comments

Will look at plans to verify if back area where ice cooler is located is approved for storage.