Food Establishment Inspection Report

Establishment Name: B.L.	L. ROTISSERIE FACTORY	Establishment ID:	3034010732			
	State: North Carolina unty: 34 Forsyth	Date: 09/23/2022 Time In: 10:52 AM	_Status Code: A Time Out: 12:15 PM			
Permittee: B.L.L. ROTISSER	RIE FACTORY INC.	- Category#: IV				
Telephone : <u>(336)</u> 725-7071			Full Comice Destaurant			
⊗ Inspection		FDA Establishment Type:	E Full-Service Restaurant			
Wastewater System:		No. of Risk Factor/Intervention Violations: 1 No. of Repeat Risk Factor/Intervention Violations: 0				
	On-Site Supply					

	Wat	er Sı	upply: hicipal/Community On-Site Supply							No	0. 0	f R	Repeat Risk Factor/Intervention Violations:	0	_	_	<u> </u>	
	Risk fa	ctors: (e Illness Risk Factors and Public Health I Contributing factors that increase the chance of developing for Interventions: Control measures to prevent foodborne illness	odbor	ne illn				G	ood F	Reta	il Pr	Good Retail Practices ractices: Preventative measures to control the addition of pa and physical objects into foods.	atho	gens	i, ch	iemical	ls,
	Comp	lianc	e Status	0	UT	CDI R	VR	C	on	npli	an	се	Status	Τ	OUT	Г	CDI	R VI
Supervision .2652						1	S	afe l	Food	and	l Wa	ater .2653, .2655, .2658			\dashv		_	
1)X OUT	N/A	PIC Present, demonstrates knowledge, &	1	0			30	IN	оит	1)(A	Т	Pasteurized eggs used where required	1	0.5	0		Т
-)(оит		performs duties Certified Food Protection Manager	-			+	31	Ж	OUT		\Box	Water and ice from approved source	2	1	0	\Box	1
	Employe			1	0		1	32	IN	оит	IX A		Variance obtained for specialized processing methods	2	1	0		
3		- Heart	Management, food & conditional employee;	2	1 0		\top	F	hoo	Tem	ner	atur	e Control .2653, .2654	_		Н		_
			knowledge, responsibilities & reporting				\perp				pon		· · · · · · · · · · · · · · · · · · ·	Т		П		$\overline{}$
)X OUT		Proper use of reporting, restriction & exclusion Procedures for responding to vomiting &	+	.5 0		\vdash	33	X	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0		
5	иХо∪т		diarrheal events	1 0	0.5 0		Щ			OUT					0.5			I
	Good Hy		Practices .2652, .2653	la la	· = o		_			OUT	N/A)X (0	Approved thawing methods used		0.5		\vdash	4
	X OUT		Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth		0.5 0		\vdash	i —		оит			Thermometers provided & accurate	1	0.5	0		_
		na Con	tamination by Hands .2652, .2653, .2655, .265							Iden	tific	atio		-				
))(OUT		Hands clean & properly washed		2 0		\top	i —		OUT			Food properly labeled: original container	2	1	0		
a	Хоит	N/A N/O	No bare hand contact with RTE foods or pre-	+	2 0		\Box	P	reve	entior	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .26	557	_			
) M OUT		approved alternate procedure properly followed Handwashing sinks supplied & accessible		1 0		\vdash	38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0		
	Approve			121	1 0			39	M	оит			Contamination prevented during food	T		П		
	I IX OUT		Food obtained from approved source	2	1 0		\Box	İ				_	preparation, storage & display	2			\sqcup	_
- 1	2 IN OUT	/`		2	1 0)XI	OUT	-	_	Personal cleanliness Wiping cloths: properly used & stored	1	0.5		\vdash	+
13	3 ју оит		Food in good condition, safe & unadulterated	2	1 0					OUT	N/A	\dashv	Washing fruits & vegetables	+-	0.5	-	\vdash	+
14	IN OUT	n X AN/O	Required records available: shellstock tags, parasite destruction	2	1 0			-	_	_		1140	ensils .2653, .2654	1	0.5	I o		_
	Protectio	n from	Contamination .2653, .2654				-	i		OUT	6 01	Ole	In-use utensils: properly stored	1	0.5	lo.	Г	$\overline{}$
			Food separated & protected	3 1	.5 X	X	\vdash		-		+	+	Utensils, equipment & linens: properly stored,	1	0.5	0	\vdash	+
	M OUT		Food-contact surfaces: cleaned & sanitized		.5 0		\Box	44)XI	оит			dried & handled	1	0.5	0		
17	7 Жоит		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1 0			45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0		
F	Potentia	ly Haza	ardous Food Time/Temperature .2653					46	M	оит	\exists	\dashv	Gloves used properly	1	0.5	0		+
			Proper cooking time & temperatures		.5 0			U	tens	sils a	nd E	Equi	ipment .2653, .2654, .2663					
	N OUT		Proper reheating procedures for hot holding Proper cooling time & temperatures		.5 0		┤┤						Equipment, food & non-food contact surfaces	Т		П		T
			Proper hot holding temperatures		.5 0		+	47	×	OUT			approved, cleanable, properly designed,	1	0.5	0		
			Proper cold holding temperatures		.5 0		\Box		Н		-	-	constructed & used	+	₩	Н	\vdash	+
23	з іХ оит	N/A N/O		3 1	.5 0		Ш	48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0		
24	IN OUT	n X AN/O	Time as a Public Health Control; procedures & records	3 1	.5 0			49	M	оит	1	\dashv	Non-food contact surfaces clean	1	0.5	0		+
(Consum	er Advi						P	hysi	ical F	acil	ities	s .2654, .2655, .2656			П		
25	5 IN OUT	NXA	Consumer advisory provided for raw/	1 0	0.5 0					OUT	N/A	\Box	Hot & cold water available; adequate pressure	1				工
			undercooked foods	Ш			H			οХ(т	_		Plumbing installed; proper backflow devices	2		X		_
	TT		ble Populations .2653 Pasteurized foods used; prohibited foods not	TT	T		\vdash		-	оит	\dashv	\dashv	Sewage & wastewater properly disposed Toilet facilities: properly constructed, supplied	2	1	0	\vdash	+
26	S IN OUT	NXA	offered	3 1	.5 0			53	M	OUT	N/A		& cleaned	1	0.5	0		
	Chemica		.2653, .2657	la I-	, mlai			54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0		
	7 IN OUT		Food additives: approved & properly used Toxic substances properly identified stored & used		0.5 0 1 0		\vdash		1 1	оит	\dashv	\dashv	Physical facilities installed, maintained & clean	1	_		$\vdash \vdash$	+
			rith Approved Procedures .2653, .2654, .2658	1-1	- 0					оит	\exists	\dashv	Meets ventilation & lighting requirements;	T		П	\sqcap	+
	N OUT		Compliance with variance, specialized process,	2	1 0			36	7 *(JUI			designated areas used	1	0.5	0		
		7	reduced oxygen packaging criteria or HACCP plan		-			L					TOTAL DEDUCTIONS:	υ				





Score:

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034010732 Establishment Name: B.L.L. ROTISSERIE FACTORY Date: 09/23/2022 Location Address: 380 KNOLLWOOD ST., SUITE A X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:sv.67@hotmail.com Water Supply: Municipal/Community On-Site System Permittee: B.L.L. ROTISSERIE FACTORY INC. Email 2: Telephone: (336) 725-7071 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Location Temp Item Location Temp Item High temp 185 165.9 Rotisserie chicken final cook warewashing 39 158 pizza unit Meat sauce hot holding Sausage 39 150 Mozzerella pizza unit Marinara saucee hot holding 39 Diced tomato pizza unit 36 Penne pasta unit 36 Spaghetti pasta unit 36 Sliced tomato pasta unit 36 Mushroom pasta unit 41 Rice pasta unit 39 Raw chciken pasta unit 2 bottom 39 Sherdded chicken sandwich unit 36 Tomato sandwich unit 38 Mozzerella sandwich unit 39 Lettuce sandwich unit 41 Mozzerella walk in cooler 41 walk in coloer Lettuce 41 Whole chicken walk in cooler 149 Hot water 3 compartment sink 50 Chlorine sanitizer 3 comapartment sink (ppm) 50 Chlorine sanitizer spray bottle (ppm) Mammy Mammy First Last Vicidomini Person in Charge (Print & Sign): Simone

Last Regulatory Authority (Print & Sign): Elizabeth Manning

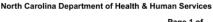
Verification Required Date:

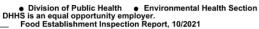
Authorize final report to be received via Email:



REHS ID:3136 - Manning, Elizabeth

REHS Contact Phone Number: (336) 703-3135









Comment Addendum to Inspection Report

Establishment Name: B.L.L. ROTISSERIE FACTORY Establishment ID: 3034010732

Date: 09/23/2022 Time In: 10:52 AM Time Out: 12:15 PM

		Certifications		
Name	Certificate #	Туре	Issue Date	Expiration Date
Simone Vicidomini		Food Service		01/30/2024

15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) In the bottom cooler of the sandwich unit a container of par cooked chicken was stored next to lettuce. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from Raw ready to eat foods including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready to eat food such as fruits and vegetables. CDI: Container of lettuce was moved above the par cooked chicken.

Left a 0 points for being the only item not stored correctly during the inspection.

51 5-205.15 (B) Leak pipe etc. not imminent threat. Leak was present at the can wash faucet. A plumbing system shall be: maintained in good repair.