

Food Establishment Inspection Report

Score: 80

Establishment Name: MAYBERRY RESTAURANT

Establishment ID: 3034010781

Location Address: 50A MILLER ST

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: MIKE RANKIN

Telephone: (336) 724-3682

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/23/2022 Status Code: A

Time In: 10:40 AM Time Out: 3:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 3

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	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	
2	IN	<input checked="" type="checkbox"/>	N/A	Certified Food Protection Manager	X	0	
Employee Health .2652							
3	OUT	<input checked="" type="checkbox"/>		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	OUT	<input checked="" type="checkbox"/>		Proper use of reporting, restriction & exclusion	3	1.5	0
5	OUT	<input checked="" type="checkbox"/>		Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653							
6	OUT	<input checked="" type="checkbox"/>		Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	OUT	<input checked="" type="checkbox"/>		No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	OUT	<input checked="" type="checkbox"/>		Hands clean & properly washed	4	2	0
9	OUT	<input checked="" type="checkbox"/>	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN	<input checked="" type="checkbox"/>	N/A	Handwashing sinks supplied & accessible	X	1	0
Approved Source .2653, .2655							
11	OUT	<input checked="" type="checkbox"/>		Food obtained from approved source	2	1	0
12	OUT	<input checked="" type="checkbox"/>	N/O	Food received at proper temperature	2	1	0
13	IN	<input checked="" type="checkbox"/>		Food in good condition, safe & unadulterated	2	X	0
14	IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	IN	OUT	<input checked="" type="checkbox"/>	Food separated & protected	3	X	0
16	IN	OUT	<input checked="" type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	X	1.5	0
17	OUT	<input checked="" type="checkbox"/>		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
18	OUT	<input checked="" type="checkbox"/>	N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	OUT	<input checked="" type="checkbox"/>	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	X	0
21	OUT	<input checked="" type="checkbox"/>	N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	IN	OUT	<input checked="" type="checkbox"/>	Proper cold holding temperatures	3	X	0
23	IN	OUT	<input checked="" type="checkbox"/>	Proper date marking & disposition	3	X	0
24	IN	OUT	<input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	IN	OUT	<input checked="" type="checkbox"/>	Toxic substances properly identified stored & used	2	X	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	OUT	<input checked="" type="checkbox"/>		Water and ice from approved source	2	1	0
32	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	IN	OUT	<input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	X	0
34	IN	OUT	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0
35	OUT	<input checked="" type="checkbox"/>	N/A/N/O	Approved thawing methods used	1	0.5	0
36	OUT	<input checked="" type="checkbox"/>		Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	IN	OUT	<input checked="" type="checkbox"/>	Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	OUT	<input checked="" type="checkbox"/>		Insects & rodents not present; no unauthorized animals	2	1	0
39	OUT	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display	2	1	0
40	IN	OUT	<input checked="" type="checkbox"/>	Personal cleanliness	1	X	0
41	OUT	<input checked="" type="checkbox"/>		Wiping cloths: properly used & stored	1	0.5	0
42	OUT	<input checked="" type="checkbox"/>	N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654							
43	OUT	<input checked="" type="checkbox"/>		In-use utensils: properly stored	1	0.5	0
44	IN	OUT	<input checked="" type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	X	0
45	IN	OUT	<input checked="" type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	X
46	OUT	<input checked="" type="checkbox"/>		Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	IN	OUT	<input checked="" type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	OUT	<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	OUT	<input checked="" type="checkbox"/>	Non-food contact surfaces clean	X	0.5	0
Physical Facilities .2654, .2655, .2656							
50	OUT	<input checked="" type="checkbox"/>	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN	OUT	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	X
52	OUT	<input checked="" type="checkbox"/>		Sewage & wastewater properly disposed	2	1	0
53	IN	OUT	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	IN	OUT	<input checked="" type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	IN	OUT	<input checked="" type="checkbox"/>	Physical facilities installed, maintained & clean	X	0.5	0
56	IN	OUT	<input checked="" type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	X	0
TOTAL DEDUCTIONS:				20			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAYBERRY RESTAURANT

Location Address: 50A 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: MIKE RANKIN

Telephone: (336) 724-3682

Establishment ID: 3034010781

☒ Inspection ☐ Re-Inspection Date: 09/23/2022

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

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
Bean Soup	Hot Hold	159	Pasta Salad	Cold Hold	35			
Broccoli Soup	Hot Hold	150	Potato Salad	Cold Hold	34			
Potato Soup	Hot Hold	169	Pimento Cheese	Cold Hold	40			
Clam Chowder	Hot Hold	158	Tuna Salad	Cold Hold	40			
Hot Dog	Hot Hold	205	Chicken Salad	Cold Hold	40			
Chili	Hot Hold	178	Egg Salad	Cold Hold	40			
Bean Soup 9/22	Walk In Cooler	45	Ham	Cold Hold	40			
Soup 9/22	Walk In Cooler	47	Chicken Wings	Final Cook	202			
Egg Salad	Walk In Cooler	41	Chicken Philly	Final Cook	198			
Potato Salad	Walk In Cooler	40	1/2 and 1/2	Delivery	40			
Tomato	Flip Top	42						
Ranch	Flip Top	42						
Ambient	Flip Top	40.6						
Hot Water	3 Compartment Sink	135						
Sanitizer Chlorine	Dish Machine	50						
Sanitizer Chlorine	Bucket	100						
Wash Cycle	Dish Machine	138						
Slaw	Cold Hold	38						
Lettuce	Cold Hold	40						
Tomato	Cold Hold	41						

First
Person in Charge (Print & Sign): Rhoda

Last
Hansley

Rhoda Hansley

First
Regulatory Authority (Print & Sign): Glen

Last
Pugh

Glen Pugh

REHS ID: 3016 - Pugh, Glen

Verification Required Date: 09/26/2022

REHS Contact Phone Number: (336) 703-3164

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____

Division of Public Health
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

Environmental Health Section

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: MAYBERRY RESTAURANT

Establishment ID: 3034010781

Date: 09/23/2022 **Time In:** 10:40 AM **Time Out:** 3:00 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.

- 1 2-102.11 (A) (B) (PF) - Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by: (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; (B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
***PIC was not a CFPM and there were priority violations during inspection. The lead cook in kitchen serve safe has expired.
- 2 2-102.12 (A) Certified Food Protection Manager (C) - (A) The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
***The PIC was not a CFPM.
- 10 6-301.14 Handwashing Signage (C) - A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.
***REPEAT: Hand washing signs missing at several hand wash sinks including at ice cream bar and both hand wash sinks in kitchen.
- 13 3-101.11 Safe, Unadulterated and Honestly Presented (P) - FOOD shall be safe, unADULTERATED, and honestly presented.
***Many moldy lemons in case in walk in cooler. CDI lemons were discarded and all others thoroughly washed and placed into a new container.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) - (A) FOOD shall be protected from cross contamination by: (1) Except as specified in (1)(d) below, separating raw animal FOODS during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD 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.
***REPEAT: Raw hamburger and raw chicken above ready to eat foods in walk in cooler. CDI these foods were rearranged to prevent cross contamination.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.
***REPEAT: Many metal food pans, utensils, and can opener stored clean still had food residue and debris in/on them. CDI these were taken back to be cleaned again.

4-602.11 (E)(4) Equipment Food-Contact Surfaces and Utensils - Frequency (C) - Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD in enclosed components of ice bins shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.
***REPEAT: The ice machine has soil build up on inside surfaces as well as ice baffle.
- 20 3-501.14 Cooling (P) - (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 135 to 70F; and (2) Within a total of 6 hours from 135F to 41F or less.
***2 containers of soup from 9/22 in walk in cooler at 45F and 47F. CDI these soups were discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: at 41F or below.
***Tomatoes and ranch at 42F on the salad flip top. The ambient temperature of the unit was at 40.6F. This unit will need to be serviced and temperature lowered so it can maintain foods at 41F or below. A verification will be made on 9/26 to ensure compliance.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) - Refrigerated, READY-TOEAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.
***A container of chicken was in an old container of "sliced strawberries" at the ice cream bar and did not have a date on it. Many containers of foods in walk in cooler and reach in coolers were labeled with incorrect dates due to labels not being removed during ware washing. CDI foods were discarded.
- 28 7-102.11 Common Name - Working Containers (Pf) - 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.

***Many spray bottles of chemicals at the mop sink area were not labeled. CDI the bottles were labeled.

- 33 3-501.15 Cooling Methods (Pf) - (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; (7) Other effective methods.
***See violation #20. Soups were in covered plastic containers and cook stated that they are just placed into cooler with lids to cool down overnight. CDI discussed cooling methods with cook and soups were discarded.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) - Working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.
***Containers of sugar in dry stock area are not labeled.
- 40 2-402.11 Effectiveness - Hair Restraints (C) - FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
***Grill cook was not wearing a hair restraint.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - , Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
***Coffee and beverage cups being stored on shelves below tea dispensers are getting splashed with tea and need to be better protected. The drain boards of the 3 compartment sink on sanitize side are soiled and need to be cleaned where dishes are being stored. The racks storing cleaned dishes need to be cleaned.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) - SINGLE-SERVICE and SINGLE-USE ARTICLES shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.
***Milk shake cups are being stored in a cup dispenser, but they were stacked too high and were exposed to contamination since customers are moving around in this area.
- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf) - (A) Multiuse FOOD-CONTACT SURFACES shall be: (1) SMOOTH; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.
***REPEAT: Many metal food pans with pock marks and deterioration, 2 ice cream scoops, and 2 rubber spatulas that were damaged. CDI these items were set aside to be discarded.
- 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.
REPEAT: The following items need to be repaired: -There is a large amount of ice build up inside the walk in freezer and gaskets need to be replaced; -Shelving in walk in cooler, freezer, and various reach in coolers are heavily rusted and must be replaced; -Legs and lower shelves of all prep tables/equipment are heavily rusted/corroded and need to be refinished; -Caulking on hood is deteriorated; -Can opener base is loose and table mount has deteriorated; -The salad flip top is not maintaining foods at 41F or below; -Insulated cambro bag is torn/damaged; -Large hole in walk in cooler floor; -Paint severely chipped/peeling inside walk in cooler/freezer walls and doors.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.
***REPEAT: There is a heavy build up of soil and residue on all surfaces of equipment and entire back of house areas are in need of additional routine cleaning to include but not limited to the following areas: -Sides of all cooking equipment (fryers, grills, panini presses, stove, etc.); -Doors, inside, and gaskets of all reach in coolers/freezer, walk in coolers, and walk in freezer; -Ice machine outside and vents; -Fanguards, walls, and racks in walk in cooler; -Can rack; -Insulated cambro box; -Racks in dry storage area; -Inside soup wells; -Inside/outside warming drawers; -Large amount of ice build up and spilled ice-cream in the in-counter ice cream freezer at ice cream station; -Inside ice cream display freezers.
- 51 5-205.15 (B) System Maintained in Good Repair (C) - A plumbing system shall be maintained in good repair.
***The cold water on the right faucet of 3 compartment sink is not working.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) - A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
***There is not a covered trash can in the women's restrooms.
- 54 5-501.113 Covering Receptacles (C) - Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: (B) With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT.
***The grease receptacle door was left open.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Physical facilities shall be maintained in good repair.
***REPEAT: Many areas of the establishment are in poor repair and need to be addressed including but not limited to the following: -Tiles in many areas of the restaurant are cracked, missing, or damaged; -Hole in wall at hand wash sink at ice cream

areas; -Exposed water pipe/hole in floor at milk shake station; -Baseboard coving is peeling off in several areas in kitchen; -Hand wash sinks are no longer attached to walls and need to be resealed; -Broken outlet cover behind coffee/tea area.

6-501.12 Cleaning, Frequency and Restrictions (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.

***REPEAT: The restaurant is in need of additional routine cleaning as soil has built up on floors and walls throughout the kitchen areas, especially under equipment and along baseboards.

6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) - 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.

***REPEAT: Several pieces of old or unusable equipment are strewn throughout the kitchen such as the bottom shelf prep tables and on dry storage shelves. Remove old equipment that is not used in establishment.

56 6-202.11 Light Bulbs, Protective Shielding (C) - Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

***Several lights are missing their shielding in the kitchen areas.

Additional Comments

15A NCAC 18A .2660 PUBLIC DISPLAY OF GRADE CARDS - The person in charge of the food establishment shall keep the grade card posted at the designated location at all times.

***The PIC may request a reinspection to raise letter grade. Please contact Glen Pugh at 336-703-3164 or at pughgm@forsyth.cc to request a reinspection and one will be made within 15 days from request.