

Food Establishment Inspection Report

Score: 95

Establishment Name: GOLDEN CORRAL

Establishment ID: 3034011576

Location Address: 180 HANES MALL CIRCLE

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: G C PARTNERS INC

Telephone: (336) 760-8040

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 01/31/2023 Status Code: A

Time In: 2:05 PM Time Out: 5:05 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 1

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	0
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"/> IN <input checked="" type="checkbox"/> T/N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Food in good condition, safe & unadulterated	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Food-contact surfaces: cleaned & sanitized	3	1.5	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> T/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O	Proper cold holding temperatures	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O	Time as a Public Health Control; procedures & records	3	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper cooling methods used; adequate equipment for temperature control	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O	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"/> IN <input checked="" type="checkbox"/> T	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> T/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	0
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"/> IN <input checked="" type="checkbox"/> T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> T/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/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"/> IN <input checked="" type="checkbox"/> T	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	0 <input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS: 5					



Comment Addendum to Food Establishment Inspection Report

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 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: G C PARTNERS INC
 Telephone: (336) 760-8040

Establishment ID: 3034011576
 Inspection Re-Inspection Date: 01/31/2023
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: Rest2474@goldencorral.net
 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
Hot Water	Prep Sink	147						
Boiled Egg	Walkin	37						
Lactic Acid	Bucket	700						
Hot Water	Dish Machine	163						
Tuna Salad	Walkin	37						
Cut Melon	Walkin	40						
Pico De Gallo	Walkin	40						
Pot Roast	Walkin	37						
Collard Greens	Hot Hold	176						
Pot Roast	Hot Hold	136						
Rice	Hot Hold	154						
Chicken	Reheat	168						
Mashed Potato	Hot Hold	163						
Popcorn Shrimp	Reheat	193						
Chicken	Final	198						
Scallop Potato	Hot Hold	157						
Slice Tomato	Upright Cooler	39						
Smoke Pork	Warm Cabinet	166						
Pepper Onion Mix	Warm Cabinet	150						
Hamburger	Final	158						

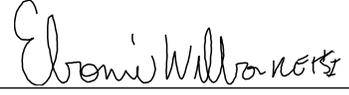
Person in Charge (Print & Sign): *First*

Last



Regulatory Authority (Print & Sign): Ebonie

First
Last
Wilborn



REHS ID: 3122 - Wilborn, Ebonie

Verification Required Date: 02/03/2023

REHS Contact Phone Number:

Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: GOLDEN CORRAL

Establishment ID: 3034011576

Date: 01/31/2023 **Time In:** 2:05 PM **Time Out:** 5:05 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Patrick Dray	21194391	Food Service	10/22/2021	10/22/2026

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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Employee used a hand sink to dump and rinse coffee pot. Hand sink in meat room blocked by cart and boxes. Maintain access to hand sinks. Hand sinks may only be used for handwashing. CDI Cart moved to allow access to hand sink. Employee educated about use of hand sink.
 - 13 3-202.15 Package Integrity (Pf) REPEAT Three dented can founds. Food packaging has be in good condition, intact and protect the food inside. CDI Cans discarded.
 - 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw chicken stored above ready to eat diced ham inside meat cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Ham moved to top shelf.
 - 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Additional cleaning needed inside larger nozzle that dispenses multiple drinks. Clean the equipment and utensils used with TCS foods as required to avoid contamination.
 - 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Pepperoni above pizza unit measured 60F. Person in charge stated food was measuring high and was removed from unit and pepperoni was out of temperature for longer than an hour. Maintain TCS foods in cold holding at 41F or less. CDI Pepperoni moved into freezer to cool.
 - 24 3-501.19 Time as a Public Health Control (P) Fish measured 116F and carved ham measured 119F. Person in charge stated both items are held on time and employee was working on placing labels. Time on food at hot bar all had the same time and was an hour off. Person in charge stated machine is on day light saving time and all employees are aware so any food remaining at the four hour mark will be discarded. The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. Inspector will return by 2/3 to verify time procedures are being followed.
 - 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Pizza unit not to temperature, thermometer inside measured 60F. Unit currently empty. Person in charge has placed a work order for equipment to be repair and will not be used until capable of holding food at 41F or below.
 - 39 3-305.14 Food Preparation (C) REPEAT Ice bin at cash registers is left opened while dispensing beverages and not closed after. During preparation unpackaged food shall be protected from environmental sources of contamination.
 - 47 4-501.11 Good Repair and Proper Adjustment-Equipment (C) REPEAT with improvement- The drink dispenser machines operate while the ice lid is pulled open. Gaskets to the warmer cabinets are separating. Cabinet component at the salad station where dressing and toppings held is cracked and held by plastic. Back lower warmer cabinet missing it hinge cover. Front left wheel of grill missing its rubber. Fan cover inside upright cooler missing. Equipment shall be maintained in good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted.
 - 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Wall and ceiling cleaning needed throughout kitchen. Clena floor under equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-201.11 Floors, Walls and Ceilings - Cleanability (C) REPEAT Repair/replace cracked tiles beside oil fryers. Regrout between floor tiles in the mop sink. Regrout floor throughout where low (dish area, under sinks, next to can rack). Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.