

# Food Establishment Inspection Report

Score: 92

Establishment Name: SUBWAY #1789

Establishment ID: 3034012664

Location Address: 1527 PETERS CREEK PKWY  
 City: WINSTON SALEM State: North Carolina  
 Zip: 27103 County: 34 Forsyth  
 Permittee: SUBS INC.  
 Telephone: (336) 293-6520

Date: 10/13/2021 Status Code: A  
 Time In: 2:45 PM Time Out: 6:05 PM  
 Category#: II  
 FDA Establishment Type: \_\_\_\_\_

Inspection  Re-Inspection  
**Wastewater System:**  
 Municipal/Community  On-Site System  
**Water Supply:**  
 Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 6  
 No. of Repeat Risk Factor/Intervention Violations: 2

## 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
<b>Supervision .2652</b>					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	0	X	
2	<input checked="" type="checkbox"/> OUT N/A				
Certified Food Protection Manager		1	0		
<b>Employee Health .2652</b>					
3	IN <input checked="" type="checkbox"/>				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	X	X
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	IN <input checked="" type="checkbox"/>				
Procedures for responding to vomiting & diarrheal events		1	0.5	X	X
<b>Good Hygienic Practices .2652, .2653</b>					
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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"/> OUT N/A				
Handwashing sinks supplied & accessible		2	1	0	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <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	1	0	
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Food separated & protected		3	1.5	0	
16	IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		X	1.5	0	X X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper hot holding temperatures		3	1.5	0	
22	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper cold holding temperatures		3	X	0	X
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper date marking & disposition		3	1.5	0	
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		X	1	0	X X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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	
<b>Proper Use of Utensils .2653, .2654</b>					
43	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	0.5	X	
44	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	X	
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	1	X	X
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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	
<b>TOTAL DEDUCTIONS:</b>					<b>8</b>



# Comment Addendum to Food Establishment Inspection Report

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 City: WINSTON SALEM State: NC  
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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: SUBS INC.  
 Telephone: (336) 293-6520

Establishment ID: 3034012664  
 Inspection  Re-Inspection Date: 10/13/2021  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1: JASONATSUBWAY@GMAIL.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
shaved steak	walk in (4 pans) 45-47	47.0	soup	"	40.0			
water	3 comp	122.0	lettuce	"	40.0			
steak	from walk in to front unit	50.0	tomato	"	41.0			
meatballs	hot hold	162.0	Jessica Mauldin-Blunkall	11-20-25	0.0			
ham	back line	41.0						
tomato	"	41.0						
turkey	"	43.0						
cheese- 2 kinds	"	45.0						
rotisserie chicken	"	44.0						
teryaki chicken	"	43.0						
steak	"	44.0						
meatballs	hot hold	156.0						
soup	front hot hold	138.0						
pepperoni	front make line	46.0						
turkey	"	44.0						
ham	"	45.0						
salami	"	41.0						
steak	"	44.0						
cold cut	"	45.0						
tuna	"	41.0						

Person in Charge (Print & Sign): Jessica First Last  
Mauldin-Blunkall  
 Regulatory Authority (Print & Sign): Nora First Last  
Sykes

*Handwritten signatures*

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 10/14/2021

REHS Contact Phone Number: (336) 703-3161



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.

• Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

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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.

- 1 2-103.11 (A) - (P)/2-102.11 (A), (B) and (C) (1), (4) - (16)- Person in charge shall ensure that employees are routinely monitoring food temperatures and that employees are effectively sanitizing cleaned multi use utensils, including observing the contact time for sanitizers. CDI- Education and verification required under a different code violation.
- 3 2-102.11 (C) (2), (3) and (17) Demonstration- Person in charge unaware of reportable illnesses and could not produce documentation of employee knowledge. Both manager and employee on duty were able to name a couple of symptoms of foodborne illness. Ensure food employees understand when to report illnesses, symptoms and exposure, and what those illnesses and symptoms are. CDI-Education and handout provided.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event-Pf- No written procedure in place. Manager stated that EMS is called and does the clean up for any of these events. A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. CDI-Education provided. Write a procedure or amend the provided plan to fit your establishment to avoid point deductions in the future.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency- Thermometer put away soiled. Drink nozzles heavily soiled. Ice machine baffle soiled. Clean and sanitize thermometer before storing. Clean drink nozzles and ice machine at a frequency to avoid accumulation of soil. CDI- Thermometer removed from storage for cleaning.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils- REPEAT- One stack of pans soiled with food debris/sticker residue. Food contact surfaces shall be clean to sight and touch. CDI-Moved to sink for cleaning.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness- P-Quat at 3 compartment sink at undetectable level. Sanitizer shall be effective per manufacturers directions on concentration. Verification required for proper sanitizer concentration before opening next day.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding- Multiple items in both make units and all steak in walk in and in make units above 41F, as noted in temperature log. Maintain TCS foods at 41F or below at all parts of the food. CDI-All steak discarded, other foods moved to walk in cooler to chill.
- 28 7-201.11 Separation - Storage- REPEAT- Glass cleaner of prep table with single service items and bagged chips. POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES. CDI-Relocated.//7-204.11 Sanitizers, Criteria - Chemicals- Two bottles labeled sanitizer were either not sanitizer (as indicated by the color of the test strip after testing), or too strong. Chemical sanitizers used on food contact surfaces shall not exceed concentration as designated by manufacturer and the CFR. CDI-Bottles discarded.
- 43 3-304.12 In-Use Utensils, Between-Use Storage- Knives used for sandwiches on soiled portion of stainless make unit. Store in-use utensils in a clean, dry place.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required- Some dishes stacked while still wet. Air dry items before stacking.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils- Clean the following: small bread cart, utility cart, make units in crevices, top of bread storage rack in back of kitchen, microwave, drink trough in dining room. Maintain nonfood contact surfaces clean.
- 51 5-205.15 System Maintained in Good Repair- REPEAT- Back hand sink slow to drain. Repair.
- 54 5-501.113 Covering Receptacles- One door open on dumpster. Maintain closed.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability- One cracked floor tile in front of 3 compartment sink. Caulk both toilets to floor in restrooms. //6-501.12 Cleaning, Frequency and Restrictions- Clean ceiling, wall, and vent around oven in back of kitchen.// 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed- Install coved base in both restrooms.// 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Repair/replace soap and paper towel dispensers at back hand sink-soap dispenser broken, paper towel dispenser not working.