Food Establishment Inspection Report

Fatablishos and Names (C	DEIS TAKEOLIT	F-4-11-14 ID - 2024020964
Establishment Name: JOE'S TAKEOUT		Establishment ID: 3034020864
Location Address: 4124 CLEMMONS RD.		_
City: CLEMMONS	State: North Carolina	Date: 06/23/2022 Status Code: A
Zip: 27012 County: 34 Forsyth		Time In: 3:01 PM Time Out: 4:36 PM
Permittee: DVG, INC.		
Telephone : (336) 778-8444		Category#: IV
	 Re-Inspection 	FDA Establishment Type:
Wastewater System:		
Municipal/Community	On-Site System	No. of Risk Factor/Intervention Violations: 0
Water Supply:		No. of Repeat Risk Factor/Intervention Violations: 0
Municipal/Community	On-Site Supply	

Water Supply:					No. o	of F	Repeat Risk Factor/Intervention Violations:	0		-				
Municipal/Community											_			
With icipal/continuity Con-Site Suppl	у							_		_		_	_	
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					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			1	Compliance Status					гс	CDI	R۱	V		
Supervision .2652	<u>'</u>			1	Safe Food an	d W	ater .2653, .2655, .2658			\vdash		\vdash	Ī	
1 NOUT N/A PIC Present, demonstrates knowledge, &	1 0			1	30 IN OUT NA		Pasteurized eggs used where required	1	0.5	0		Т	-	
performs duties Nout N/A Certified Food Protection Manager	1 0			1	31 IX OUT		Water and ice from approved source	2	1	0	\dashv	7	_	
Employee Health .2652				1	32 IN OUT 1%A		Variance obtained for specialized processing methods	2	1	0				
Management, food & conditional employee;	2 1 0		Т	1	Food Temperature Control .2653, .2654									
knowledge, responsibilities & reporting							· · · · · · · · · · · · · · · · · · ·	\top	$\overline{}$	П	—	\top	-	
Proper use of reporting, restriction & exclusion Procedures for responding to vomiting &	3 1.5 0				33 IX OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0				
diarrheal events	1 0.5 0		\perp	7 I.	34 IN OUT N/A			_		_		工		
Good Hygienic Practices .2652, .2653				- i.	35 IX OUT N/A	N/O		_	_	_	\rightarrow	_		
Froper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1 0.5 0 1 0.5 0		_		36 IX OUT		Thermometers provided & accurate	1	0.5	0	<u>_</u> L	丄	-	
					Food Identific	catio								
8 X out Hands clean & properly washed					37 IX OUT		Food properly labeled: original container	2	1	0	L	ㅗ	_	
No hare hand contact with DTE foods or pro				1	Prevention of	f Fo	od Contamination .2652, .2653, .2654, .2656, .26	657						
9 X out N/AN/o No later fail to that will KTE looks of pre- approved alternate procedure properly followed 10 X out N/A Handwashing sinks supplied & accessible	4 2 0 2 1 0		_		38 Ж о∪т		Insects & rodents not present; no unauthorized animals	2	1	0				
Approved Source .2653, .2655	2 1 0				20 M OUT		Contamination prevented during food	\top	М	П	\neg	\top	_	
11 X	2 1 0			1 1	39 X OUT		preparation, storage & display	2	1					
12 IN OUT NO Food received at proper temperature	2 1 0				40 X OUT		Personal cleanliness		0.5		\rightarrow	4	_	
13 X out Food in good condition, safe & unadulterated	2 1 0			1 1	41 X OUT		Wiping cloths: properly used & stored	-	_	-	\rightarrow	+	_	
14 IN OUT 14 N/O Required records available: shellstock tags,	2 1 0				42 X OUT N/A		Washing fruits & vegetables	1	0.5	0	L	ㅗ	_	
parasite destruction					Proper Use o	f Ute		_				T.		
Protection from Contamination .2653, .2654	1-1-1-			ļ	43 X OUT		In-use utensils: properly stored	1	0.5	0	\rightarrow	+	_	
15 X Out N/A N/O Food separated & protected 16 X Out Food-contact surfaces: cleaned & sanitized	3 1.5 0 3 1.5 0				44 X OUT		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0				
Proper disposition of returned, previously served, reconditioned & unsafe food	2 1 0				45 X OUT		Single-use & single-service articles: properly stored & used	1	0.5	0				
Potentially Hazardous Food Time/Temperature .2653				1	46 X OUT		Gloves used properly	1	0.5	0	-+	+	-	
18 IN OUT NA NO Proper cooking time & temperatures 3 1.5 0					Utensils and	Equ	ipment .2653, .2654, .2663					\vdash	Γ	
19 IN OUT N/A NO Proper reheating procedures for hot holding	3 1.5 0			ļΪ			Equipment, food & non-food contact surfaces	т	\Box	П	\neg	т	-	
20 X out N/A N/O Proper cooling time & temperatures 21 X out N/A N/O Proper hot holding temperatures	3 1.5 0 3 1.5 0				47 X OUT		approved, cleanable, properly designed,	1	0.5	0				
22 Out N/A N/O Proper not holding temperatures	3 1.5 0		_	i			constructed & used	\perp		Ш		\perp		
23 X out N/A N/O Proper date marking & disposition	3 1.5 0		+	1	48 X OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0				
24 IN OUT NO Time as a Public Health Control; procedures & records	3 1.5 0]	49 IN 0X(T		Non-food contact surfaces clean	1	0.5	X	+	+	-	
Consumer Advisory .2653						ilitie	s .2654, .2655, .2656						Ī	
25 IN OUT Consumer advisory provided for raw/	1 0.5 0		\top	1	50 X OUT N/A		Hot & cold water available; adequate pressure	1	0.5	0	$\neg r$	Т	-	
undercooked foods	1 0.5 0				51 X OUT		Plumbing installed; proper backflow devices	2	1			\perp		
Highly Susceptible Populations .2653					52 X OUT		Sewage & wastewater properly disposed	2	1	0	\dashv	4	_	
Pasteurized foods used; prohibited foods not offered	3 1.5 0				53 X OUT N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0				
Chemical .2653, .2657				Ĺĺ	54 ⋈ оυт		Garbage & refuse properly disposed; facilities	1	0.5		T	T		
Food additives: approved & properly used	1 0.5 0			1 1	55 IN OXT		maintained Physical facilities installed, maintained & clean	1			٠	X	_	
28 X out N/A Toxic substances properly identified stored & used	1 2 1 0			1 1			Meets ventilation & lighting requirements;	+	0.5		+	+	-	
Conformance with Approved Procedures .2653, .2654, .2658 29 OUT NA	2 1 0		T		56 Ж оит		designated areas used	1	0.5	0		\perp		
reduced oxygen packaging criteria or HACCP pla	n						TOTAL DEDUCTIONS:	: 0						





Score: 100

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020864 Establishment Name: JOE'S TAKEOUT Date: 06/23/2022 Location Address: 4124 CLEMMONS RD. X Inspection Re-Inspection City: CLEMMONS State: NC Comment Addendum Attached? X Status Code: A Zip: 27012 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:spyros@earthlink.net Water Supply: Municipal/Community On-Site System Permittee: DVG, INC. Email 2: Telephone: (336) 778-8444 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Location Temp Item Location Temp Item Temp Item Servesafe 00 Bryan Howe 12/11/2022 134 hot water 3-comp sink 200 qt sanitizer (ppm) 3-comp sink 41 coleslaw make unit (top) 40 potato salad make unit (top) 40 sliced tomatoes make unit (top) diced tomatoes w/ active cooling in make unit 48 onions active cooling in make unit diced tomatoes w/ 43 onions @3:48 38 hotdoa hotdog cooler 180 steam well beans 171 pulled brisket steam well 176 green beans steam well 158 brisket hot hold cabinet 138 mac and cheese hot hold cabinet pork belly burnt 152 hot hold cabinet 38 upright 2-door cooler chicken wing

First Last

Person in Charge (Print & Sign):

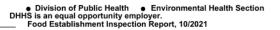
First Last

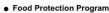
Regulatory Authority (Print & Sign): Travis Addis

REHS ID: 3095 - Addis, Travis Verification Required Date:

REHS Contact Phone Number:









Comment Addendum to Inspection Report

Establishment Name: JOE'S TAKEOUT Establishment ID: 3034020864

Date: 06/23/2022 **Time In:** 3:01 PM **Time Out:** 4:36 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.

- 49 4-602.13 Nonfood Contact Surfaces (C) Additional cleaning is needed on side of fryer closest to wall to remove accumulated grease. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) REPEAT in different area with improvement. Replace damaged corner stripping at left of entry between service line and kitchen