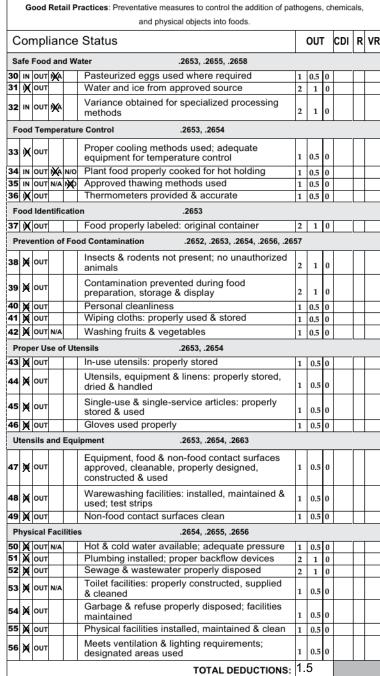
Food Establishment Inspection Report

Establishment Name: CO	RKS & BOARDS AND EVENTS	Establishment ID: 3034012776								
Location Address: 149 SOUTH MAIN STREET City: KERNERSVILLE State: North Carolina Zip: 27284 County: 34 Forsyth Permittee: PBM FITNESS, INC. Telephone: (336) 992-9533		Date: 06/23/2022 Status Code: A Time In: 10:50 AM Time Out: 12:40 PM Category#: II								
	○ Re-Inspection	FDA Establishment Type:								
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site Supply		No. of Risk Factor/Intervention Violations: 2 No. of Repeat Risk Factor/Intervention Violations: 1								
& Manicipal/Community	C On Oile Supply									

	⊗	Mun	icipal/Community On-Site Supply	,						L							
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 addi and physical objects into foods.											
Compliance Status			OU.	Т	CDI	R	VR	(Сс	m	pl	iaı	106	Status			
Sı	pervisio	n	.2652	_						S	Safe	e F	000	d ar	nd W	/ater	.2653, .2655, .2658
1) OUT N	/Δ	PIC Present, demonstrates knowledge, &	1	Τ	0			П		D II						ggs used where required
_		\perp	performs duties	1	-	U			\vdash		1)						from approved source
2	X OUT N	/A	Certified Food Protection Manager	1		0			Ш	3:	2 11	N C	шт	N/A			ined for specialized proces
Er	nployee	Healt		_		_				3,				~	_	methods	
3	јХ опт		Management, food & conditional employee; knowledge, responsibilities & reporting	2		0				F	Foo	d T	Геп	npe	ratu	re Control	.2653, .2654
4	X OUT	+	Proper use of reporting, restriction & exclusion	3	1.5	0			⊢ i	33	3)	(UT				g methods used; adequate temperature control
5	₩оυт		Procedures for responding to vomiting & diarrheal events	1	0.5	0				34	4 11	N C	шт	N/A	N/C		perly cooked for hot holding
G	ood Hyai	ienic	Practices .2652, .2653												NXC		wing methods used
	IX OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0			\Box		6 I)				╎		s provided & accurate
7	Ж оит		No discharge from eyes, nose, and mouth	1	0.5	0								ntifi	cati	on	.2653
Pr	eventing	Cont	tamination by Hands .2652, .2653, .2655, .265	56						37	7)	X (UT		Т	Food properly	labeled: original container
8	Ж опт		Hands clean & properly washed	4	2	0								n c	f Fo	od Contamination	
9	X OUT N	/AN/O	No bare hand contact with RTE foods or pre-	4	2	0				<u> </u>	$\overline{}$	$\overline{}$			Т		ents not present; no unauth
	M OUT N		approved alternate procedure properly followed Handwashing sinks supplied & accessible	2		0			\vdash	38	в)	(UT			animals	ents not present; no unautr
			.,	14	1	U			4		1	,				Contamination	n prevented during food
	proved	Sourc		_	-					39	9)	d c	UT				torage & display
	IN OUT	n X O	Food obtained from approved source Food received at proper temperature	2		0			\vdash		0)					Personal clea	nliness
	M OUT	174	Food in good condition, safe & unadulterated	2		0			\vdash		1)	-	_			Wiping cloths:	properly used & stored
		4	Required records available: shellstock tags,	+	+	Н			+	42	2)	(UT	N/A		Washing fruits	s & vegetables
4	IN OUT N	KAN/O	parasite destruction	2	1	0				F	Pro	pe	r Us	se o	of Ut	tensils	.2653, .2654
Pr	otection	from	Contamination .2653, .2654							43	3)	(UT			In-use utensils	s: properly stored
5	IX OUT N	/AN/O	Food separated & protected	3						44	4)	á c	UT				pment & linens: properly st
6	IN ØXT		Food-contact surfaces: cleaned & sanitized	3	1.5	X	Х					`\				dried & handle	∌d
7	Ж оит		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				45	5)	(UT			Single-use & s stored & used	single-service articles: prop l
			rdous Food Time/Temperature .2653	_						46	6)	(UT			Gloves used p	properly
	IN OUT N			3		-			$\perp \perp \mid$	ι	Jte	nsi	ls a	and	Equ	uipment	.2653, .2654, .2663
	IN OUT N			3		_			 		Т	T			П	Equipment fo	od & non-food contact surf
	IN OUT N			3					$\vdash \vdash$	47	7)	(UT			approved, clea	anable, properly designed,
	N OUT N			3	_	-			+-	L	\perp					constructed &	used
	IN OXTN	_		3				X	\vdash	48	в)	á c	UT				facilities: installed, maintai
	IN OUT I)	VA N/O	Time as a Public Health Control; procedures &	3	1.5	0				L	Ĺ	1			_	used; test strip	
-	IN OUT IS	ACINIO.	records	3	1.5				Щ		9)	-1					tact surfaces clean
	onsumer		sory .2653	_											ilitie		.2654, .2655, .2656
25	IN OUT N	Xa	Consumer advisory provided for raw/	1	0.5	0					0)			N/A			iter available; adequate pre
	\Box		undercooked foods	_	_	Ш			-		1)				\vdash		alled; proper backflow devi stewater properly disposed
	ĔĒ	T	ble Populations .2653 Pasteurized foods used; prohibited foods not	т	_	П		Г	\dashv		2)	\top		_	-		s: properly constructed, sup
	IN OUT I)	*	offered	3	1.5	0			Ш	53	3)	(UT	N/A	_	& cleaned	
	nemical	-61	.2653, .2657	1-	10.5					54	4)	(UT			Garbage & ref	fuse properly disposed; fac
	IN OUT N		Food additives: approved & properly used Toxic substances properly identified stored & used	2	0.5	0			+	5	5)	ú c	UT		\vdash		ties installed, maintained &
			ith Approved Procedures .2653, .2654, .2658	12	1	U					6)	\top			t	,	tion & lighting requirements
29	IN OUT N	X4	Compliance with variance, specialized process,	2	1	0				\vdash					_	designated an	
			reduced oxygen packaging criteria or HACCP plan	Ĺ													TOTAL DEDUC







Score:

98.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012776 Establishment Name: CORKS & BOARDS AND EVENTS Location Address: 149 SOUTH MAIN STREET Date: 06/23/2022 X Inspection Re-Inspection City: KERNERSVILLE State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27284 Water sample taken? Yes X No Category #: II Wastewater System:

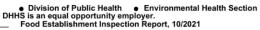
Municipal/Community

On-Site System Email 1:pbmfit@gmail.com Water Supply: Municipal/Community On-Site System Permittee: PBM FITNESS, INC. Email 2: Telephone: (336) 992-9533 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Location Temp Item Location Temp Item Temp Item Michelle Fedler 0 1-12-27 <u>CFPM</u> 41 Beef stick Reach In Cooler 40 American Cheese Reach In Cooler 40 Reach In Cooler Turkey 40 Havarti Reach In Cooler 116 Hot Water 3 Compartment Sink 50 Sanitizer Chlorine 3 Compartment Sink Dish Machine 50 Chlorine Sanitizer First Last Person in Charge (Print & Sign): Patti Manuel First Last

Regulatory Authority (Print & Sign): Glen Pugh

> REHS ID: 3016 - Pugh, Glen Verification Required Date:









Comment Addendum to Inspection Report

Establishment Name: CORKS & BOARDS AND EVENTS Establishment ID: 3034012776

Date: 06/23/2022 Time In: 10:50 AM Time Out: 12:40 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.

- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness (P) - A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall have a chlorine concentration of 50-100 ppm.
 - ***The dish machine was not dispensing chlorine and the primer was not pulling chemical from the container. CDI a technician was able to come out service the machine and it is now reading 50 ppm.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P- Refrigerated, READY-TOEAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT, or commercially prepared, shall be discarded if: (1) Exceeds 7 days at 41F; (2) Is in a container or package that does not bear a date.

 ***Cucumber spread (6/12), sliced deli chicken (6/2), and mac & cheese (no date) in reach in cooler. CDI products were discarded and discussed date marking / hold times with PIC.