Food Establishment Inspection Report

Score: 95.5

Establishment Name: CLEMMONS KITCHEN
Establishment ID: 3034010078

Location Address: 3609 CLEMMONS ROAD
City: CLEMMONS   State: North Carolina
Zip: 27012   County: 34 Forsyth
Permittee: CLEMMONS KITCHEN, INC.
Telephone: (336) 766-5808

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

Date: 11/29/2022   Status Code: A
Time In: 1:20 PM   Time Out: 3:30 PM
Category#: IV
FDA Establishment Type: Full-Service Restaurant

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

TOTAL DEDUCTIONS: 4.5

Comment Addendum to Food Establishment Inspection Report

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City: CLEMMONS   State: NC

County: 34 Forsyth   Zip: 27012

Wastewater System: [X] Municipal/Community [ ] On-Site System

Water Supply: [X] Municipal/Community [ ] On-Site System

Permittee: CLEMMONS KITCHEN, INC.

Telephone: (336) 766-5808

Establishment ID: 3034010078

[X] Inspection [ ] Re-Inspection   Date: 11/29/2022

Comment Addendum Attached? [X]

Water sample taken? [ ] Yes [x] No   Status Code: A

Category #: IV

Email 1: bobbytsatsa@yahoo.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
chicken	FINAL COOK	180	meat sauce	steam table	178			
gyro	FINAL COOK	172	mac and cheese	steam table	165			
steak	FINAL COOK	211	mashed potatoes	steam table	180			
fried fish	FINAL COOK	199	mixed vegetables	hot hold on stoove	150			
spaghetti	COOLING at 1:25	44	slaw	prep cooler (top)	38			
spaghetti	COOLING at 1:55	41	potato salad	prep cooler (top)	41			
salmon patty mix	COOLING at 1:30	53	roast beef	prep cooler (base)	32			
salmon patty mix	COOLING at 1:50	48	HB egg	prep cooler (base)	40			
lettuce	just prepped - 1:35pm	58	baked potato	bread drawer	178			
lettuce	cooled in walk-in freezer	32	ambinet air	dressing cooler	32			
shredded chicken	walk-in cooler	31	cheesecake	2 door glass front	41			
roast beef	walk-in cooler	32	hot water	prep sink	147			
rice	walk-in cooler	31	final rinse	dish machine	166			
lasagna	walk-in cooler	40	Cl sanitizer	spray bottles (ppm)	200			
tuna salad	3 door cooler	36	Cl sanitizer	sani bucket in kitchen (ppm)	200			
cut canteloupe	3 door cooler	39	Cl sanitizer	sani bucket in servers alley (ppm)	100			
sliced tomato	3 door cooler	40						
sauteed onions	prep cooler drawer	32						
sausage patty	prep cooler drawer	38						
ham	prep cooler drawer	39						

Person in Charge (Print & Sign): First Bobby   Last Tsatsaronis

Regulatory Authority (Print & Sign): First Aubrie   Last Welch

REHS ID: 2519 - Welch, Aubrie

REHS Contact Phone Number: (336) 703-3131

Verification Required Date: 12/08/2022

Authorize final report to be received via Email:

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
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Comment Addendum to Inspection Report

Establishment Name: CLEMMONS KITCHEN

Establishment ID: 3034010078

Date: 11/29/2022 **Time In:** 1:20 PM **Time Out:** 3:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Bobby Tsatsaronis		Food Service		08/08/2026

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.

15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT. Bags of chicken in walk-in freezer on top of pork. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. Always store according to final cook temperature. This applies to freezers also if food items are packaged in the establishment and do not arrive frozen. CDI - PIC rearranged. Foods in walk-in cooler were stored properly.

16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) REPEAT. Food debris on box grater, several metal pans, slicer blade, baking pan, cuber cover, several metal lids. Equipment food contact surfaces shall be clean to sight and touch. CDI - placed at dish machine for re-cleaning; overall improvement noted since previous inspection.

23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) REPEAT. Hardboiled eggs in 3 prep cooler dated 11/10, and exceeded the safe time limit to hold TCS foods - they may be held a maximum of 7 days including day of prep/opening. CDI - discarded.

40 2-304.11 Clean Condition - Outer Clothing (C) Employees taking out trash were wearing aprons. Food employees shall wear clean outer clothing to prevent contamination of foo, equipment, utensils, linens, and single-service and single-use articles. CDI - education; PIC instructed employees to remove aprons.

42 3-302.15 Washing Fruits and Vegetables (C) Peeled/partially cut onions with onion skins/debris. Container of blueberries in 3 door cooler on same shelf with ready to eat produce had not been washed. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked served, or offered for human consumption in ready to eat form.

45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Plasticware contacting cord of tablet for delivery service. Single service and single use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. CDI - cord relocated.

47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. The prep cooler next to prep sink is in poor condition with two missing handles, and is being supported by unapproved legs; bottom right drawer is loose. Unapproved leg on oven (back left). Replace damaged handle on middle door of 3 door cooler. Rusted shelving in kitchen, dry storage, and inside coolers. Recondition undersides of prep tables where they are rusted. Equipment shall be maintained in good repair.
4-202.11 Food-Contact Surfaces - Cleanability (Pf) Chipped blade on slicer. Multiuse food contact surfaces shall be smooth; free of breaks, open seams, cracks, chips inclusion, pits, and similar imperfections. VERIFICATION REQUIRED - please provide invoice/proof of purchase for new slicer blade within 10 days, by Dec 8.
4-205.10 Food Equipment, Certification and Classification (C) Raw chicken was being stored in plastic "thank you" bags in the walk-in freezer. These bags are not approved for use as food contact surfaces. Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program.

48 4-301.13 Drainboards (C) 2 pots on floor by 2 comp sink. Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

49 4-602.13 Nonfood Contact Surfaces (C) REPEAT. Cleaning is needed for equipment throughout, including but not limited to: commonly touched areas like handles on equipment, inside refrigeration units including shelving, inside microwave above breading station, sides of prep coolers. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Improvement noted since previous inspection.

55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) Repeat - floor tiles damaged in areas throughout the kitchen, floor under prep sink is bare concrete. Re-seal coved base to walls, such as behind handwash sink (also seal around metal plate). Wall damage needs to be repaired, such as corner by swinging door to kitchen. Re-caulk hand sink to wall in employee restroom. Ceiling grid is rusted in areas; in other areas, black paint is peeling from the grid. Re-seat loose ceiling tiles in kitchen and replace damaged ceiling tiles in dry storage. Clean floor in walk-in freezer and assess for repairs. Floors, walls, ceilings shall be smooth and easily cleanable.
6-501.12 Cleaning, Frequency and Restrictions (C) Clean floor under equipment, along walls, in corners, esp. along cook line/between equipment. Clean floor drains. Clean walls where splash is present, such as behind 2 comp sink. Physical facilities

shall be cleaned as often as necessary to keep them clean. Repeat.

6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) Repeat - Unused bone saw should be removed from establishment to facilitate cleaning. Unused items under back ramp should be removed from the premises. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used.