

Food Establishment Inspection Report

Score: 92.5

Establishment Name: COURTYARD BY MARRIOTT DOWNTOWN BISTRO Establishment ID: 3034012690

Location Address: 640 W. 4TH ST.

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: VIRTUA WINSTON SALEM, LLC

Telephone: (336) 917-3038

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 11/30/2022 Status Code: A

Time In: 8:45 AM Time Out: 12:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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	<input checked="" type="checkbox"/>
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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0 <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"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0 <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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> 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
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/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"/>	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"/>	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	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"/>	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> IN <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"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	<input checked="" type="checkbox"/>
36	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <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"/> OUT	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> IN <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"/> OUT <input checked="" type="checkbox"/>	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"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					7.5



Comment Addendum to Food Establishment Inspection Report

COURTYARD BY MARRIOTT DOWNTOWN

Establishment Name: BISTRO
 Location Address: 640 W. 4TH ST.
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27101
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: VIRTUA WINSTON SALEM, LLC
 Telephone: (336) 917-3038

Establishment ID: 3034012690
☒ Inspection ☐ Re-Inspection Date: 11/30/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: james.williams@hotelequities.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
quat-ppm	3 comp 150-200	150						
water	3 comp	125						
chicken salad	make unit	38						
tomato-halved	"	33						
tomato-sliced	"	33						
chicken soup	walk in	38						
wings	"	40						
capicola	"	38						
ambient	starbucks cooler	38						
breakfast quesadillas	starbucks make unit	38						
final rinse	dish machine	165						
beef	drawer	38						

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

Last Aguilar

Regulatory Authority (Print & Sign): *First* Nora

Last Sykes

Evan Aguilar
Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 12/08/2022

REHS Contact Phone Number: (336) 703-3161

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

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 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: COURTYARD BY MARRIOTT DOWNTOWN BISTRO

Establishment ID: 3034012690

Date: 11/30/2022 **Time In:** 8:45 AM **Time Out:** 12:15 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Barbara Shavuo		Food Service		11/16/2025

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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) - Employee coffee cup stored on cutting board of starbucks make unit. Employee canned beverage on shelf above prep table. Employees shall eat, drink, or use tobacco only in designated areas that prevent the cross contamination with food, clean equipment and utensils, linens, and single-service and single-use articles. Store employee drinks below food prep areas.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)- Hand sink in kitchen at dishwashing area blocked with cart. Maintain access to hand sinks at all times. CDI-Cart moved.
6-301.11 Handwashing Cleanser, Availability (Pf)- Soap absent at starbucks handwashing sink. Hand cleanser shall be available at all hand sinks. CDI-Soap obtained.
6-301.12 Hand Drying Provision (Pf)- Paper towels not available at kitchen and starbucks hand sinks. Hand drying provisions shall be available at all hand sinks. CDI-Towels obtained.
- 13 3-101.11 Safe, Unadulterated and Honestly Presented (P) (Pf)- Multiple food items past the point of wholesomeness, with mold and other signs of spoilage in walk in cooler, cold drawers, and in make unit, including, but not limited to: french toast custard, green chilis, green onion, edamame, strawberries, spinach, a sauce, a syrup, lettuce, two cured meats in pans, shredded cheese, two portions of fresh mozzarella, loaf of bread. Food shall be safe for consumption, unadulterated and honestly presented. CDI-Foods discarded.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) (C)- Raw beef stored above eggs and cooked wings in walk in cooler. Raw ground beef stored above tuna and salmon in cold drawer at grill. Multiple foods in walk in cooler uncovered. Unwashed produce above ready to eat foods/washed produce in walk in cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display by storing in order of final cook temperatures, by coverings, and by placing unwashed foods below washed/ready to eat foods. CDI-Beef relocated appropriately in both instances.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)- Majority of dishes checked were soiled with food residue. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI-Removed soiled dishes from shelving, management is urged to check remainder of items on clean dish storage for cleanliness.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)- The following items without datemark: cooked chicken wings (one in drawer, one portion of a container in walk in, one larger and full container in walk in); cooked asparagus, brussels sprouts, potatoes in drawer; two pans of cut tomatoes on top of make unit; tomato sauce in walk in; chicken soup; two portions of fresh mozzarella; half of a cut melon. The following items were datemarked with a date that exceeds the 7 day hold time: a sauce in walk in cooler 10/20; breakfast quesadillas at starbucks 11/16; chicken salad in make unit 11/16 or 11/18; french toast custard 9/22; boiled eggs 10/22. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI- Larger full container of wings datemarked. Half of cantaloupe datemarked. Remainder of foods discarded by PIC.
- 28 7-201.11 Separation - Storage (P)- Chemicals stored above straws, gloves and cutlery in stock room. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI-Items relocated so that chemicals are below the single use articles.
- 35 3-501.13 Thawing (C)- Five fish portions thawed in drawer still inside of the closed ROP. REDUCED OXYGEN PACKAGED FISH that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment: (1) Prior to its thawing under refrigeration as specified in (A) of this section; or (2) Prior to, or Immediately upon completion of, its thawing using procedures specified in (B) of this section.
- 36 4-302.12 Food Temperature Measuring Devices (Pf)- REPEAT-Only a dial stem thermometer that measures at 1/3 up the stem

is available. Provide a thin probe thermometer for accurate measure of thin foods. Verification of thermometer availability required by 12/8/22. Contact information provided.

- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C)- A few containers and bottles of food and food ingredients without labels of what is inside. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - REPEAT- In the walk in cooler: multiple foods stored on the floor. In dry storage: multiple foods stored on the floor. In walk in freezer, many food items stored on floor. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor.
- 40 2-402.11 Effectiveness - Hair Restraints (C)- REPEAT- Food employees without hair restraints. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - REPEAT- Coffee carafes stored within splash distance of handwash sink in coffee prep area. Utensils shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least six inches off the floor. Store these urns so they are not exposed to splash or contamination. Improvement.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- Fan in walk in freezer with excess ice build up.
4-202.11 Food-Contact Surfaces - Cleanability (Pf) Nine Teflon-coated sauté pans with scratches. Multiuse food contact surfaces shall be smooth, free of cracks, pits, and other imperfections that inhibit cleaning. Verification required that these have been replaced due by 12/8/22. Contact information provided.
4-202.16 Nonfood-Contact Surfaces (C)- Crates being used as shelving. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- REPEAT- Clean the back ledge and inside of make unit.

Additional Comments

Discussed obtaining test strips that measure 150ppm since solution being used is effective at this concentration.

Run dish machine multiple times before use to bring up to temperature.

Cloth bucket with no cloths in use or in bucket measured less than 150ppm quat. Test buckets more frequently to ensure that concentration is effective.

Discussed produce washing. Produce wash is at proper concentration.