

# Food Establishment Inspection Report

Score: 90

Establishment Name: BLEU RESTAURANT & BAR

Establishment ID: 3034014070

Location Address: 3425 FRONTIS STREET

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: BLEU CUISINE INC

Telephone: (336) 760-2026

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/24/2023 Status Code: A

Time In: 9:45 AM Time Out: 12:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> IN OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	X
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	<input checked="" type="checkbox"/> IN 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	<input checked="" type="checkbox"/> OUT/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/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	X	1.5	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	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	X
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	X	1.5	X
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	X	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT	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	<input checked="" type="checkbox"/> IN OUT	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	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> IN OUT/N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	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"/> IN OUT	Contamination prevented during food preparation, storage & display	2	1	X
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	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN OUT	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"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN OUT	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	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
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	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> IN OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
<b>TOTAL DEDUCTIONS:</b>					10



# Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
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 Permittee: BLEU CUISINE INC  
 Telephone: (336) 760-2026

Establishment ID: 3034014070  
☒ Inspection ☐ Re-Inspection Date: 05/24/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: scstrong67@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
turnip greens	prep cooler on right	38						
cooked sausage	prep cooler on right	34						
cooked pasta	prep cooler on right (base)	37						
slaw	prep cooler on left	36						
chicken breast	FINAL COOK	196						
salmon	FINAL COOK	170						
mashed potatoes	walk-in cooler DISCARDED	53						
rice	walk-in cooler	38						
crab dip	walk-in cooler	40						
spinach	Silver King	41						
hot water	3 comp sink	135						
Cl sanitizer	final rinse, dish machine (nm)	50						
hot water	dish machine	128						

*First*  
 Person in Charge (Print & Sign): Jon  
*First*  
 Regulatory Authority (Print & Sign): Aubrie

*Last*  
 Rumery  
*Last*  
 Welch

  
 \_\_\_\_\_  
 Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie  
 REHS Contact Phone Number: (336) 703-3131

Verification Required Date: \_\_\_\_\_

Authorize final report to  
 be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** BLEU RESTAURANT & BAR

**Establishment ID:** 3034014070

**Date:** 05/24/2023 **Time In:** 9:45 AM **Time Out:** 12:20 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jon Rumery		Food Service		02/28/2026

### 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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Opened bottled water next to utensil holder, employee drink from last night on cook line. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. CDI - drinks discarded.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) REPEAT - Food debris/residue on can opener, mixer components, plastic and metal containers, salad spinner; sticker residue present on some metal and plastic containers. Food contact surfaces shall be clean to sight and touch. CDI - dishes placed at dish machine for re-washing.  
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency- Clean interior of ice machine including around the chute. Equipment food contact surfaces and utensils shall be cleaned in equipment such as ice bins at a frequency necessary to preclude accumulation of soil or mold.
- 20 3-501.14 Cooling (P) In walk-in cooler, 1 third pan of mashed potatoes from yesterday was 53F. Cooked time/temperature for safety (TCS) food shall be cooled: within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F or below. CDI - discarded.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) REPEAT - In prep cooler on left, opened container of goat cheese was not dated. In walk-in cooler, portioned containers of rice, 4 containers of goat cheese, opened cream cheese, 1 third pan of mashed potatoes were not dated. Ready to eat, time/temperature control for safety (TCS) food that is prepared/opened and held in an establishment for >24 hours must be date marked. CDI - rice identified as being prepped Monday and dated appropriately; other foods discarded.  
3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) REPEAT - in prep cooler on left, slaw dated 5/17. In walk-in cooler, poached apples dated 5/15, 4 containers of pimento cheese dated 5/16, 2 containers of red curry dated 5/15, garlic in oil 5/14, pineapple salsa 5/16, housemade preserved tomatoes 5/14, cooked pears 5/14. Once time/temperature control for safety (TCS) foods exceed safe time limit of 7 days including day of prep/opening, they must be discarded. CDI - discarded.
- 28 7-202.12 Conditions of Use (P) REPEAT - Quat sanitizer in bucket and spray bottle was too strong, reading over 500 ppm on test strip. Poisonous or toxic materials shall be used according to law and Food Code and applied so that a hazard to employees or other persons is not constituted. CDI - sanitizer re-made to 300 ppm.
- 33 3-501.15 Cooling Methods (Pf) Third pan of mashed potatoes from the day before were 53F. They were in a deep/thick portion in a tightly covered pan. Cooling shall be accomplished in accordance with the time and temperature criteria (135F to 70F in 2 hrs max, 70F to 41F in 4 hrs max) by using one or more of the following methods based on the types of food being cooled: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI - potatoes discarded.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Plastic container of raw ground beef on floor in walk-in cooler, box of shrimp on floor in walk-in freezer. Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing - REPEAT - (C) Metal bins/trays used to hold lids, mixer components etc. have crumbs/food debris inside. Buildup in ice scoop holder. Shelving used to hold cleaned dishes has dust buildup/soil accumulation. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT - Refinish bases of both stand mixers. Shelving rusting in prep cooler on right, walk-in cooler. Clean and re-caulk gap at plating table. Dish machine racks with damaged plastic coating. Corroded faucet at handsink in dish area. Significant icing at/around walk-in freezer door. Repair/replace nonworking ice cream freezer. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT - Cleaning is needed throughout, including but not limited to: detail cleaning for prep coolers including around lids/hinges, shelving (inside prep coolers, walk-ins, where cutting boards and dishes are stored, etc), bases/sides of fryers, inside of prep coolers, gaskets, hoods, unused bread drawers, diamond plate flooring in walk-in

freezer, table under cutting board at baking table. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT - Clean ceiling vents/around vents where dust has accumulated. Clean floor under/behind equipment and in corners. Clean floor drains. Clean physical facilities as often as necessary to maintain clean.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Re-seat loose ceiling tile in kitchen. Replace damaged wall plates, such as by back hand sink next to stove and by hand sink at dish area to the left. Physical facilities shall be maintained in good repair.
- 56 6-305.11 Designation - Dressing Areas and Lockers-C- REPEAT - At beginning of inspection, employee purse and drink on table next to small stand mixer by open containers of salt and pepper. Employee jackets hanging on shelving/ used to hold clean linens - continue to work on separation. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.