Food Establishment Inspection Report

Establishment Name: CAR	VING BOARD, THE
Location Address: 318 SOUTH	STRATFORD
City: WINSTON SALEM	State: North Carolina
Zip: 27103 Cou	inty: 34 Forsyth
Permittee: THE CARVING BO	DARD INC
Telephone : (336) 748-9118	
⊗ Inspection	○ Re-Inspection
Wastewater System:	
Municipal/Community	On-Site System
Water Supply:	
Municipal/Community	On-Site Supply

Date: 05/25/2023	Status Code: A
Time In: 9:51 AM	Time Out: _12:30 PM
Category#: IV	
FDA Establishment Type	e: Full-Service Restaurant
No. of Risk Factor/Interv	rention Violations: 2
No. of Repeat Risk Factor	r/Intervention Violations: 0

Good Retail Practices

Establishment ID: 3034011519

Score: 97

		V	/ IV	un	icipal/Community						
	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	
Sı	upe	rvis	ion		.2652						
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	×	оит	N/A		Certified Food Protection Manager	1		0			
Er	mp	loye	e H	ealti	h .2652						
3	Ť	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	Ж	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	ìΧ	оит	L		Procedures for responding to vomiting & diarrheal events	1	0.5	0			
			gie	nic I	Practices .2652, .2653						
		оит		Щ	Proper eating, tasting, drinking or tobacco use	1	0.5	-			_
7	X	оит		Ш	No discharge from eyes, nose, and mouth	1	0.5	0			
Pr	rev	entir	ng (ont	tamination by Hands .2652, .2653, .2655, .265	6					
8	X	OUT			Hands clean & properly washed	4	2	0			
9	X	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			
A	ppr	ove	d S	ourc	e .2653, .2655						
11	X	оит			Food obtained from approved source	2	1	0			
12	IN	оит		NXO	Food received at proper temperature	2	1	0			
13	×	оит			Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	ı)XA	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Protection from Contamination .2653, .2654											
15	ıχ	оит	N/A	N/O	Food separated & protected	3	1.5	0			
16	٠,	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	-			
17	Ĺ	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
P	ote	ntial	lv F	laza	rdous Food Time/Temperature .2653	_					
					Proper cooking time & temperatures	3	1.5	0			
19	-	оит	-		Proper reheating procedures for hot holding	3	1.5	-			
20	-	оит	-			3	1.5	-			
21		оит			Proper hot holding temperatures	3	1.5	0			
22	+	о) (т	_	$\overline{}$	Proper cold holding temperatures				Х		
23	X	оит	N/A	N/O	Proper date marking & disposition	3	1.5	0			
24	IN	оит	N/A	n)X (Time as a Public Health Control: procedures &						
C	ons	sume	er A	dvis	sory .2653						
25	IN	оит	ŊXĄ		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Highly Susceptible Populations .2653											
	П	оит			Pasteurized foods used; prohibited foods not offered	3	1.5	0			
C	her	nica			.2653, .2657						
		OUT	_		Food additives: approved & properly used	1	0.5	0			
	-	οχτ	/ `		Toxic substances properly identified stored & used	2	1	X	Х		
Conformance with Approved Procedures .2653, .2654, .2658											
29	Г	out Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan 2 1 0									
	_	_	_		North Condina Bondard (11-18)	-		- 6		_	

					Good Retail Fractices						
	G	ood	Ret	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	emic	als,	
_			_		and physical objects into foods.	Т		_			
Compliance Status						OU	Γ	CDI	R	VF	
		Food		d W	ater .2653, .2655, .2658						
		OUT	n X (A		Pasteurized eggs used where required	1	0.5	0			
1	X	OUT			Water and ice from approved source	2	1	0			
2	IN	оит	i X A		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	nper	atur	re Control .2653, .2654						
3	IN	о) (т			Proper cooling methods used; adequate equipment for temperature control	1	0%	0			х
34	IN	OUT	N/A	ı)X∕0	Plant food properly cooked for hot holding	1	0.5	0			
5	X	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
6	X	OUT			Thermometers provided & accurate	1	0.5	0			
F	ood	lder	ntific	catio	on .2653						
7	X	OUT			Food properly labeled: original container	2	1	0			
Pı	eve	entio	n o	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
8	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
9		о) (т			Contamination prevented during food preparation, storage & display	2	X	0	х		
10	IN	о)(т			Personal cleanliness	1	0.5	X	X		
1		OUT			Wiping cloths: properly used & stored	1	0.5	0			
2	×	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	ор	er Us	se o	f Ute	ensils .2653, .2654						
3	M	OUT			In-use utensils: properly stored	1	0.5	0			
4	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
5	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
16	M	OUT			Gloves used properly	1	0.5	0			
U	tens	sils a	and	Equ	ipment .2653, .2654, .2663						
17	IN	⊘ ХТ			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X			
18	×	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
19	×	OUT			Non-food contact surfaces clean	1	0.5	0			
PI	nys	ical	Faci	litie	s .2654, .2655, .2656						
0	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
1	X	оит			Plumbing installed; proper backflow devices	2	1	0			
2	M	OUT			Sewage & wastewater properly disposed	2	1	0			
3	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
5	×	OUT		\square	Physical facilities installed, maintained & clean	1	0.5	0			
6	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	3					
		111				_					





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011519 Establishment Name: CARVING BOARD, THE Location Address: 318 SOUTH STRATFORD Date: 05/25/2023 X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Wastewater System:

Municipal/Community

On-Site System Email 1:thecarving@aol.com Water Supply: Municipal/Community On-Site System Permittee: THE CARVING BOARD INC Email 2: Telephone: (336) 748-9118 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 54 163 Shrimp cooling @ 9:56 am Hot water 3 compartment sink 40 200 Shrimp cooling @ 10:38 am Quat sanitizer 3 compartment sink (ppm) High temp 135 172 Quiche cooling @ 9:56 am warewashing dishmachine 85 cooling @ 10:38 am Quiche 90 Chicken cooling @ 10:20 am 42 Chicken cooling @ 10:56 am 39 Pastrami Display cooler 39 Roast beef display cooler 39 Rice display cooler 39 Cooked potatoes display cooler 40 Chicken salad display cooler 40 Spicy noodle display cooler 39 Pasta salad display cooler 39 Cucumber salad display cooler 41 Blackend ham make unit 37 tall reach in cooler Rasberries 38 Grilled chicken walk in cooler 38 Whole turkey walk in cooler 38 Greek salad walk in cooler 38 Cut lettuce walk in cooler **First** Last Person in Charge (Print & Sign): Ernest Wright

Last

Regulatory Authority (Print & Sign): Elizabeth

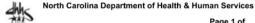
Manning

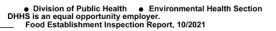
REHS ID:3136 - Manning, Elizabeth

Verification Required Date: 06/04/2023

REHS Contact Phone Number: (336) 703-3135

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: CARVING BOARD, THE Establishment ID: 3034011519

Date: 05/25/2023 Time In: 9:51 AM Time Out: 12:30 PM

Certifications								
Name	Certificate #	Туре	Issue Date	Expiration Date				
Ernest Wright		Food Service		02/04/2024				
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.

- 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The following items in the sandwich/salad cooler were above 41F: Cut lettuce(46F), spinach (47F), liver roast(43F), sliced tomatoes(43F). Time/temperature control for safety food shall be maintained at 41F or less. CDI: Items were cooled to 41F by the end of the inspection.
- 7-204.11 Sanitizers, Criteria Chemicals (P) A bottle of chlorine sanitizer measured above 100 ppm. Chemical sanitizers, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to food contact surfaces shall: (A) Meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions). CDI: Education was given and bleach was remade and had a concentration of 100ppm.
- 33 4-301.11 Cooling, Heating, and Holding Capacities Equipment (Pf) The salad/sandwich cooler had an ambient of 46F during the inspection. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures.
 - VERIFICATION REQUIRED BY 06/04/2023. YOU MAY CONTACT LIZ MANNING @ 336-462-1991 WHEN YOU ARE READY.
- 39 3-305.11 Food Storage Preventing Contamination from the Premises (C) Two cases of turkey were stored on the floor of the walk in cooler. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. CDI: items were moved.
- 40 2-303.11 Prohibition Jewelry (C) Employee observed prepping food had a bracelet on. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands CDI: Bracelet was removed.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Replace damage hood filter above double ovens. Equipment shall be maintained in a state of repair and condition that meets the requirements.