Food Establishment Inspection Report

Establishment Name: PROVIDENCE CATERING Location Address: 100 CLUBHOUSE CIRCLE City: CLEMMONS			
City: CLEMMONS	Establishment Name: PRO	OVIDENCE CATERING	Establishment ID: 3034020863
Telephone: (336) 397-7062 ⊗ Inspection	City: CLEMMONS Zip: 27012 Co Permittee: TCK PROVIDENCE	State: North Carolina ounty: 34 Forsyth	Time In: 1:10 PM Time Out: 3:10 PM
		○ Re-Inspection	
(A) MUDICIDALL COMMUNITY (1) UN-SITE SUDDIV	Municipal/Community	○ On-Site System○ On-Site Supply	

		Ø	M	lun	icipal/Community On-Site Supply							L
ı	Ris	k fa	cto	rs: C	e Illness Risk Factors and Public Health In Contributing factors that increase the chance of developing for Interventions: Control measures to prevent foodborne illness	odb	orne	illi		s		
С	Compliance Status							Г	CDI	R	VR	
Sı	upe	ervis	ion		.2652							
1	M	оит	N/A		PIC Present, demonstrates knowledge, &	1		0				3
_	ľ		_	Ш	performs duties	1		U				3
2	X	оит	N/A		Certified Food Protection Manager	1		0				3
Eı	mp	loye	e H	ealt	h .2652			_				
3	Ņ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0				
	X	OUT			Proper use of reporting, restriction & exclusion	3	1.5	0				3
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0				3
G	00	d Hv	aie	nic I	Practices .2652, .2653	_						3
		ОИТ			Proper eating, tasting, drinking or tobacco use	1	0.5	0				3
_	X	оит			No discharge from eyes, nose, and mouth	1	0.5	0				
PI	ev	entir	ng (Cont	amination by Hands .2652, .2653, .2655, .265	6						
	X	OUT			Hands clean & properly washed	4	2	0				
	X	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0				-
)	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0				-
4	ppi	rove	d S	ourc	e .2653, .2655							
ī	X	оит			Food obtained from approved source	2	1	0				-
	-	оит	_	Ŋ ∕⁄	Food received at proper temperature	2	1	0				-
,	×	OUT			Food in good condition, safe & unadulterated	2	1	0				ŀ
,	IN	оит	%	N/O	Required records available: shellstock tags, parasite destruction	2	1	0				
91	ot	ectio	n fi	rom	Contamination .2653, .2654							1
_	<u> </u>	ОUТ	N/A	N/O		3	1.5	0				,
6	×	OUT		Ш	Food-contact surfaces: cleaned & sanitized	3	1.5	0				-
7	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				
					rdous Food Time/Temperature .2653	_	_					4
_	-	-	-		Proper cooking time & temperatures	3	1.5	-				
_	-	OUT OUT	-			3	1.5	-				ן ו
	-	OUT	_	-	Proper hot holding temperatures	3	1.5	-			H	
	٠.	OUT	_	/ `	_ ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '	3	1.5	-				
;	IN	ох(т	N/A	N/O	Proper date marking & disposition	3	135	0	Х			
ı	IN	оит	ηXA	N/O	Time as a Public Health Control; procedures & records	3	1.5	0				
0	ons	sume	er A	dvi	sory .2653							
5	X	оит	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0				
Hi	gh	ly S	usc	epti	ble Populations .2653							
6	IN	оит	ŊΧ		Pasteurized foods used; prohibited foods not offered	3	1.5	0				
_	_	nica			.2653, .2657							
	-	OUT	-	-	Food additives: approved & properly used	1	0.5	-				lL
3	X	оит	N/A	Ш	Toxic substances properly identified stored & used	2	1	0				1
		orm out			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced express packaging criteria or HACCP plan.	2	1	0				!
			l	ıl	reduced oxygen packaging criteria or HACCP plan							

					Good Retail Practices						
	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	emica	als,	
					and physical objects into foods.						
С	or	npl	iar	ıce	Status		OUT	г	CDI	R	٧
Sa	afe	Food	d an	d W	ater .2653, .2655, .2658						
30	IN	оит	ΝA		Pasteurized eggs used where required	1	0.5	0		П	
31	ìX	_	74.		Water and ice from approved source	2	1	0		Н	
32	IN	оит	i) (A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	nper	atur	re Control .2653, .2654			_			
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оит	N/A	ŊXÓ	Plant food properly cooked for hot holding	1	0.5	0			
35	IN	оит	N/A	Ŋφ	Approved thawing methods used	1	0.5	0		П	
36	ìХ	оит			Thermometers provided & accurate	1	0.5	0			
F	ood	Ide	ntific	catio	on .2653						
37	iχ	оит			Food properly labeled: original container	2	1	0			
	_		n of	f Fo	od Contamination .2652, .2653, .2654, .2656, .26	_					
г	eve	I	11 0	110		J,					
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
		оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	- : :	OUT			Personal cleanliness	1	0.5	0			
41	/ ` `	OUT			Wiping cloths: properly used & stored	1	0.5	0		Н	
42	M	OUT	N/A		Washing fruits & vegetables	1	0.5	0	<u> </u>	Ш	
Pı	rop	er Us	se o	f Ute	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	ох (т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	OUT			Non-food contact surfaces clean	1	0.5	0		П	
PI	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	οχίτ			Plumbing installed; proper backflow devices	2	1	X		H	
52	-	OUT			Sewage & wastewater properly disposed	2	1	0		Н	
53	-	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	Ц			
55	IN	о х (т			Physical facilities installed, maintained & clean	1	0.5	X			
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	1.	5				





Score: 98.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020863 Establishment Name: PROVIDENCE CATERING Date: 08/04/2022 Location Address: 100 CLUBHOUSE CIRCLE X Inspection Re-Inspection City: CLEMMONS State: NC Comment Addendum Attached? X Status Code: A Zip: 27012 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:jeff@providencews.org Water Supply: Municipal/Community On-Site System Permittee: TCK PROVIDENCE, INC. Email 2:teaja@providencews.org Telephone: (336) 397-7062 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Location Temp Item Location Temp Item Temp ltem Servsafe -00 Harvey Lewis 7/28/2026 136 hot water 3-comp sink 200 qt sanitizer (ppm) 3-comp sink 169 hot water final rinse dish machine cooling in walk-in cooler@ 70 cooked chicken cooling in walk-in cooler@ 59 cooked chicken cooling in walk-in cooler@ 65 sauce cooling in walk-in cooler@ 53 sauce 2.10 39 packaged hotdog walk-in cooler 40 cut cantaloupe walk-in cooler 41 walk-in cooler cut melon 40 heavy cream walk-in cooler 39 brussel sprout walk-in cooler 38 shredded cheese walk-in cooler 41 walk-in cooler blue cheese 40 turkey chub walk-in cooler First Last 14/10 Christmas Person in Charge (Print & Sign): Jay

Page 1 of

Last

Regulatory Authority (Print & Sign): Travis

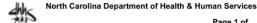
Addis

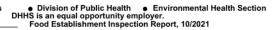
REHS ID:3095 - Addis, Travis

Verification Required Date:

REHS Contact Phone Number:

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: PROVIDENCE CATERING Establishment ID: 3034020863

Date: 08/04/2022 Time In: 1:10 PM Time Out: 3:10 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.

- 23 3-501.17 (A) & (B) (2) Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) One container of roasted garlic stored in display cooler was date marked 6/3, one container of sour cream in the display cooler had a manufacturer's expiration date of 7/20/2022. Ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. // The day or date marked by the food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety. CDI: Both items were voluntarily discarded by the PIC.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Repair/replace missing vent panel above walk-in cooler. Equipment shall be maintained in a state of good repair and condition.
- 51 5-205.15 (B) System Maintained in Good Repair (C) Repair toilet in far back employee restroom so that it is accessible. A plumbing system shall be maintained in good repair.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Replace broken ceiling tile in dry storage area for equipment. Physical facilities shall be maintained in good repair.