

Food Establishment Inspection Report

Score: 96

Establishment Name: BISTRO 3333

Establishment ID: 3034010130

Location Address: 3333 SILAS CREEK PKWY, C/O DIETARY DEPT

City: WINSTON-SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: NOVANT HEALTH OF THE TRIAD

Telephone: (336) 718-2852

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: 9:45 AM Time Out: 4:00 PM

Category#: IV

FDA Establishment Type: Hospital

No. of Risk Factor/Intervention Violations: 3

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"/> IN <input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	X	0	X
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	0	
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"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
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				
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"/> 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"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	X	0	X
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"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	X	X
21	<input checked="" type="checkbox"/> 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"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> OUT/N/A				
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"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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	X	0	X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
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	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	X	
46	<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				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<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	X	
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"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	X	0	
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth **Zip:** 27103
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Permittee: NOVANT HEALTH OF THE TRIAD
Telephone: (336) 718-2852

Establishment ID: 3034010130
 Inspection Re-Inspection **Date:** 11/30/2022
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: Josephbott@lammorrison.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
sliced turkey	blast chiller	33	gravy	cooling @ 11:00 am	79	baked potato	"	185
bacon	"	37	hamburger	low boy cook line	40	baked beans	"	170
shrimp	"	29	sliced tomatoes	"	39	baked chicken	"	150
sliced tomatoes	leftover prep cooler	37	salad	stand up cooler	40	chicken	"	140
pasta	cooling @ 10:30 am	52	slaw	catering walk-in	38	green beans	"	170
rice	"	50	milk	beverage walk-in	37	ground beef	"	150
potatoes	"	49	lettuce	cater to you	40	mac and cheese	"	170
diced ham	"	53	pepperoni	"	39	mashed potatoes	"	170
diced turkey	"	53	shredded cheese	"	40	chicken	final cook temp	189
mac and cheese	"	51	tuna salad	"	38	beef	"	202
pasta	cooling @ 11:00 am/ immediate service	52	chicken salad	"	37	chicken tenders	"	183
rice	"	50	rice	hot holding	168	ribs	"	158
potatoes	"	49	mac and cheese	"	159	pepperoni	servery	40
diced ham	"	45	baked potato	"	183	cheese	"	40
diced turkey	"	45	green beans	"	179	lettuce	"	40
ground beef	meat cooler	35	turnip greens	"	170	slice tomatoes	"	37
bean salsa	produce cooler	37	salisbury steak	"	158	shredded cheese	"	39
slaw	"	39	mashed potato	"	163	boiled egg	"	37
lettuce	"	38	bbq chicken	"	186	rice	"	159
gravy	cooling @ 10:30	123	fried rice	"	186	green beans	"	150

First
Person in Charge (Print & Sign): Akiia

Last
James

Akiia James

First
Regulatory Authority (Print & Sign): Craig

Last
Bethel

Cy Bethel

REHS ID: 1766 - Bethel, Craig

Verification Required Date:

REHS Contact Phone Number: (336) 703-3143

Authorize final report to
be received via Email:



Comment Addendum to Inspection Report

Establishment Name: BISTRO 3333

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Date: 11/30/2022 **Time In:** 9:45 AM **Time Out:** 4:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Akiia James		Food Service	08/02/2020	08/02/2025

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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P)
An updated employee health policy agreement was not presented at the time of inspection.
Did not provide the six reportable diseases.
A FOOD EMPLOYEE or
CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE:
Reportable Diagnosis
(2) Has an illness diagnosed by a HEALTH PRACTITIONER due to:
(a) Norovirus, P (b) Hepatitis A virus, P (c) Shigella spp., P (d) SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, P (e) Typhoid fever (caused by Salmonella Typhi) P or (f) Salmonella (nontyphoidal).
CDI - A updated Employee Health Policy Agreement was provided to the director.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). Component of the steam kettles, the mixer attachments, small slicer and choppers, several dishes and metal pans.
Equipment food contact surfaces and utensils shall be clean to sight and touch.
CDI-all items moved to dish machine or 3-comp.
- 20 3-501.14 Cooling (P)
Rice 49F and mac and cheese 51F cooling at 10:30 am and measured the same temperature 30 minutes later.
Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled:
(A) (1) Within 2 hours from 57C (135F) to 21C (70F); P and (2) Within a total of 6 hours from 57C (135F) to 5C (41F) or less. P
CDI - Both items were placed into the blast chiller and cooled below 41F.
- 33 3-501.15 Cooling Methods (Pf)
Pasta, rice and mac and cheese being cooled were being cooled while tightly covered and also in deep pans.
Quickly cool foods. (1) Placing the FOOD in shallow pans; Pf (2) Separating the FOOD into smaller or thinner portions; Pf (3) Using rapid cooling EQUIPMENT; P (4) Stirring the FOOD in a container placed in an ice water bath; Pf (5) Using containers that facilitate heat transfer; Pf (6) Adding ice as an ingredient; Pf or (7) Other effective methods. Pf Ensure proper cooling methods are being followed.
CDI-education with management, foods well vented.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C)
SINGLE-SERVICE and SINGLEUSE ARTICLES shall be stored:
(1) In a clean, dry location. (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)
Make unit not working with no food being stored in it across from the produce walk-in cooler. Top of the pizza unit and make unit in the servery not working properly. Coating on shelving units in walk-ins has worn down and starting to show signs of rust. A few gaskets at the stand up cooler and hor holding unit. The seams and metal trim are properly sealed in the walk-in freezer.
Wrap all condensation piping in plastic wrap.
- 51 5-205.15 System Maintained in Good Repair (C)
Noticed that majority of the handwashing sinks were slow to drain.
Redirect the discharged pipe under the dishmachine so that water is not coming onto the floor.
Plumbing fixtures shall be kept in good repair.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C)

Cleaning needed around trash compactors

A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean. 5-501.113 Covering Receptacles (C)

Trash coming out of the compactor and not being properly covered.