

Food Establishment Inspection Report

Score: 99

Establishment Name: BOWMAN GRAY TECH CENTER

Establishment ID: 3034010036

Location Address: 950 REYNOLDS BLVD

City: WINSTON-SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: RJ REYNOLDS TOBACCO COMPANY

Telephone: (336) 741-7026

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/18/2024 Status Code: A

Time In: 10:00 AM Time Out: 12:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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	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 OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> IN OUT				
Food in good condition, safe & unadulterated		2	1	X	X
14	<input checked="" type="checkbox"/> IN OUT/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 OUT/N/A/N/O				
Food separated & protected		3	1.5	X	X
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
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 OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
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"/> IN 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"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
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 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
Safe Food and Water .2653, .2655, .2658					
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	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN 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	
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"/> 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	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
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/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN OUT				
Plumbing installed; proper backflow devices		2	X	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"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					1



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: RJ REYNOLDS TOBACCO COMPANY
 Telephone: (336) 741-7026

Establishment ID: 3034010036
 Inspection Re-Inspection Date: 03/18/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1: lucas.mcgill@compass-usa.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot water/3 comp sink	159	beef stew/hot box	175		
quat sanitizer/3 comp sink	200	bean soup/hot box	170		
hot water rinse/dish machine	160	marinara/walk in cooler	37		
grits/cooling 10:10	98	mozzarella/walk in cooler	40		
grits/cooling 10:53	47	turkey/walk in cooler	40		
gravy/cooling 10:10	113	ham/walk in cooler	39		
gravy/cooling 10:53	54	ham/front reach in	40		
chicken wrap/cooling 10:20	50	diced tomatoes/front make unit	41		
chicken wrap/cooling 10:54	47	sliced tomatoes/front make unit	40		
tuna salad/cooling 10:25	45	salad/salad reach in	41		
tuna salad/cooling 10:55	41				
grilled chicken/cooling 10:27	66				
grilled chicken/cooling 10:56	46				
sliced tomatoes/cooling 10:30	46				
sliced tomatoes/cooling 11:00	41				
diced tomatoes/cooling 10:30	49				
diced tomatoes/cooling 11:00	39				
sliced ham and turkey/cooling 10:31	47				
sliced ham and turkey/cooling 11:00	41				
ambient air/grab and go cooler	33				

Person in Charge (Print & Sign): Lucas

Last
McGill



Regulatory Authority (Print & Sign): Lauren

Last
Pleasants



REHS ID: 2809 - Pleasants, Lauren

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3144

Authorize final report to be received via Email: _____




Comment Addendum to Inspection Report

Establishment Name: BOWMAN GRAY TECH CENTER

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Date: 03/18/2024 **Time In:** 10:00 AM **Time Out:** 12:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Lucas McGill	23220933	Food Service	02/05/2023	02/05/2028

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.

- 13 3-202.15 Package Integrity (Pf) - One dented can on the can rack. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI- Can separated to be sent back or discarded.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) - In the 2 door small reach in freezer, precooked chicken in open packages stored under a metal container of raw beef. Follow storage order according to final cooking temperatures, with raw meat and poultry below ready to eat foods. CDI- Food was rearranged.

- 51 5-205.15 (B) Maintain a plumbing system in good repair. (C)- The handwashing sink in the dish room is not working and a work order has been placed. There is a leak at the cold faucet on the left side of the 3 compartment sink. The hot water faucet at the right side of the 3 compartment sink cannot be turned off at faucet points, only at middle mixing valve. Repair leak at the vegetable prep sink faucet. A plumbing system shall be maintained in good repair.

- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Floor cleaning is needed under the dish machine. Maintain physical facilities clean.

Additional Comments

The Alto sham, low boy proofer, and turbo chef are not currently in use and aren't planned to be. Remove unnecessary equipment.