## Food Establishment Inspection Report

Establishment Name: VILLAGE CAFE								
Location Address: 6915 VILLAGE MEDICAL CIRCLE								
City: CLEMMONS	State: North Carolina							
Zip: 27012 Co	ounty: 34 Forsyth							
Permittee: NOVANT HEALTH, INC.								
<b>Telephone</b> : (336) 893-1051								
⊗ Inspection	○ Re-Inspection							
Wastewater System:								
Municipal/Community	On-Site System							
Water Supply:								
	On-Site Supply							

Establishment ID:	3034012479
Date: 11/22/2021 Time In: 10:20 AM Category#: IV	_Status Code: _A _Time Out:12:25 PM
FDA Establishment Type:	Hospital
,	
No. of Risk Factor/Interve	ention Violations: 2
No. of Repeat Risk Factor/	Intervention Violations: 0

**Good Retail Practices** 

Score:

		Ø	) IV	1un	icipal/Community On-Site Supply						
	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										
C	Compliance Status				OUT			CDI	R	VR	
S	Supervision .2652										
1	×	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	M	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3		оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	ìX	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5		оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
G	00	d Hv	gie	nic I	Practices .2652, .2653	_	_	_			
		ОПТ			Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7	<u> </u>	оит	-	П	No discharge from eyes, nose, and mouth	1	0.5	0			
Pı	ev	entir	ng (	Conf	tamination by Hands .2652, .2653, .2655, .265	6					
		оит	_		Hands clean & properly washed	4	2	0			
9		оит		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			
Α	ppi	rove	d S	ourc	ce .2653, .2655						
11	ìΧ	OUT		П	Food obtained from approved source	2	1	0			Π
12	IN	оит		N)(0	Food received at proper temperature	2	1	0			
13	×	OUT			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			
Pı	ot	ectio	n f	rom	Contamination .2653, .2654						
15	ıχ	OUT	N/A	N/O	Food separated & protected	3	1.5	0			Π
16	IN	охт			Food-contact surfaces: cleaned & sanitized	3	1)(5	0	Х		
		оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
Р	ote	ntial	lv I	laza	rdous Food Time/Temperature .2653	_					_
					Proper cooking time & temperatures	3	1.5	0			П
19	IN	OUT	N/A	Ŋφ	Proper reheating procedures for hot holding	3	1.5	0			
		OUT				3	1.5	0			
	-	оит	-	-		3	1.5	-			
	<u> </u>	OUT	-	-	: : : : _ : _ : _ : _ : _ :	3	1.5	-			
	$\vdash$	о <b>)</b> (т оит			Time as a Public Health Control; procedures &	3	1.5	0	X		
	L	sume	_	ш	records sory .2653	Ľ		Ĺ			_
	П		Ι	П	Consumer advisory provided for raw/	Т					
	L	OUT		Ш	undercooked foods	1	0.5	0	Ш		
Н	gh	ly S	usc	epti	ble Populations .2653						
26	IN	оит	• <b>X</b>		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
		nica			.2653, .2657						
_	-	оит	-	-	Food additives: approved & properly used	1	0.5	0	Ш		
28	X	оит	N/A	Ш	Toxic substances properly identified stored & used	2	1	0	Щ		L
		orm out	I		ith Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	_				panaging ontoin or in tool plan	L	_	L	ш		

					Good Retail Fractices						
	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	emica	als,	
_					and physical objects into foods.						
C	or	npi	ıar	ıce	Status	OUT			CDI	R	VF
		Food		d W	ater .2653, .2655, .2658						
		OUT	<b>ìX</b> A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	i <b>)</b> (A		Variance obtained for specialized processing methods	2	1	0			
Fo	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	OUT	N/A	<b>1</b> }¢	Plant food properly cooked for hot holding	1	0.5	0			
	- `	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0			
F	ood	lder	ntific	catio	on .2653						
37	Ж	OUT			Food properly labeled: original container	2	1	0			
Pı	eve	entio	n of	f Fo	od Contamination .2652, .2653, .2654, .2656, .26	57					
88	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
		оит			Contamination prevented during food preparation, storage & display	2	1	0			
_	<i>,</i> ,	OUT			Personal cleanliness	1	0.5	0			
_	<b>'</b> `	OUT			Wiping cloths: properly used & stored	1	0.5	0			
12	IN	ο <b>х</b> (т	N/A	Ш	Washing fruits & vegetables	1	0.5	X	<u> X</u>		
Pı	ор		se o	f Ute	ensils .2653, .2654						
3	IN	о <b>)(</b> т			In-use utensils: properly stored	1	0,5	0	X		
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			
46	×	оит			Gloves used properly	1	0.5	0			
U	tens	sils a	and	Equ	ipment .2653, .2654, .2663					_	
17	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
18	×	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
19	IN	о <b>)</b> (т			Non-food contact surfaces clean	1	0.5	X			
Pi	nys	ical	Faci	ilitie	s .2654, .2655, .2656						
0	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
1	X	OUT			Plumbing installed; proper backflow devices	2	1	0			
2	M	оит			Sewage & wastewater properly disposed	2	1	0		Ĺ	
3	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
		оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
5	×	OUT		Ш	Physical facilities installed, maintained & clean	1	0.5	0			
6	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0		L	
					TOTAL DEDUCTIONS:	2					
		111			Incompared the Mr. Continue Found Boots office	-					





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012479 Establishment Name: VILLAGE CAFE Location Address: 6915 VILLAGE MEDICAL CIRCLE Date: 11/22/2021 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:hmking@novanthealth.org Municipal/Community On-Site System Water Supply: Permittee: NOVANT HEALTH, INC. Email 2: Telephone: (336) 893-1051 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 41.0 milk cooler behind front line 38.0 sl. tomato ref. drawer 34.0 roast beef sandwich prep cooler 36.0 sausage pizza prep cooler 38.0 ham walk-in cooler 139.0 pasta hot cabinet 154.0 meatball hot cabinet 40.0 Cook Cooler 1 chicken broth cooling in walk-in freezer 34.0 sausage patty 39.0 turkey ref. drawer 40.0 honeydew melon Cooler 10 0.0 Eden produce wash produce sink = 2.5 buckets, dispenser at 3 comp 300.0 quat sanitizer sink (nnm) 163.0 final rinse dish machine 153.0 hot water prep sink 0 ServSafe Heather Pinks 6/6/24

First Last

Person in Charge (Print & Sign): Heather Pinks

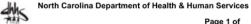
First Last

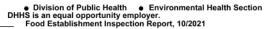
Regulatory Authority (Print & Sign): Aubrie Welch

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:

REHS Contact Phone Number: (336) 703-3131









## Comment Addendum to Inspection Report

Establishment Name: VILLAGE CAFE Establishment ID: 3034012479

## **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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) Food debris on slicer around sharpener, on tooth of can opener, splash zone of mixer, blade attachment of robot coupe. Food contact surfaces shall be clean to sight and touch. CDI slicer and mixer left uncovered for cleaning, can opener and blade placed in dish area for re-cleaning.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Salami had a date mark exceeding 7 days. Since salami is labeled "keep refrigerated" it may only be used within 7 days upon opening, just like the other cold cuts. CDI As a temporary fix, a date marking sticker for ham was placed on the salami. Manager will change dates printed on salami sticker and email a corrected version of the sticker by December 2, 2021.
- 42 3-302.15 Washing Fruits and Vegetables (C) Blueberries in original packaging staged for use in top of prep cooler. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form. CDI removed for washing.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Scoops for use with yogurt, etc. stored in room temp water. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain. CDI- water poured out of container, discussion about scoop storage.
- 49 4-602.13 Nonfood Contact Surfaces (C) Clean interior top of microwave. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.