

Food Establishment Inspection Report

Score: 95

Establishment Name: GRANDMA RUBY'S COUNTRY COOKIN

Establishment ID: 3034012162

Location Address: 6110 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: GRANDMA RUBY'S LLC

Telephone: (336) 377-9227

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/19/2022 Status Code: A

Time In: 10:10 AM Time Out: 12:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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"/> 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"/> IN	Proper eating, tasting, drinking or tobacco use	1	0.5	X
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"/> IN	Hands clean & properly washed	4	2	X
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	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN	Food in good condition, safe & unadulterated	2	X	0
14	<input checked="" type="checkbox"/> IN	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN	Food separated & protected	3	X	0
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	X	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"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN	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	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	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN	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	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	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	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	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN	Approved thawing methods used	1	0.5	X
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"/> IN	Contamination prevented during food preparation, storage & display	2	1	X
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"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	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	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	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	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:					5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: GRANDMA RUBY'S LLC
 Telephone: (336) 377-9227

Establishment ID: 3034012162

☒ Inspection ☐ Re-Inspection Date: 09/19/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: rubybaugus@msn.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
Tammy Creed	6-14-26	0						
pasta	walk in (cooling/cooled)	41						
cabbage	walk in	38						
potato	"	38						
ambient	pepsi cooler for packaged items	40						
water	3 comp	144						
egg	final cook	165						
green bean	steam table	170						
grits	"	156						
tenderloin	final cook	188						
tomato	make unit	41						
mushrooms	"	40						
turkey	drawer	40						
HB steak	"	33						
sanitizer-chlorine ppm	3 comp/bucket	100						

First
Person in Charge (Print & Sign): Tammy

Last
Creed

Tammy Creed

First
Regulatory Authority (Print & Sign): Nora

Last
Sykes

Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 09/22/2022

REHS Contact Phone Number: (336) 703-3161

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: GRANDMA RUBY'S COUNTRY COOKIN

Establishment ID: 3034012162

Date: 09/19/2022 **Time In:** 10:10 AM **Time Out:** 12:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Tammy Creed		Food Service		06/14/2026

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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)- Employee drink on ledge beside steam table. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination. CDI-Discarded by employee.
- 8 2-301.14 When to Wash (P)- Employee came inside from a break outside and began to handle clean dishes without first washing hands. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles; and after engaging in activities that contaminate the hands. CDI-Employee educated and washed hands, dish that was touched was moved to soiled area of sink for cleaning. All other handwashing was great. Continue education on when to wash hands.
- 13 3-202.15 Package Integrity (Pf) Twelve dented #10 cans in dry storage. Food packages shall be in good condition and protect the integrity of the contents so that food is not exposed to adulteration or potential contaminants. CDI - cans removed from dry storage.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT. In walk-in cooler, shell eggs were on shelf above drinks; raw country ham in same container as deli ham; raw bacon above fully cooked chili sauce. Raw pork and country ham in sink thawing together with deli ham chunks. Food shall be protected from cross contamination by separating raw animal foods during storage, prep, holding, and display from cooked ready to eat food. CDI - PIC rearranged.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Quat sanitizer ran into 3 comp sink measured at zero. Quat was drained and refilled, and was still at zero. M-C 10 Sanitizer must be at least 200 ppm to sanitize dishes per label. CDI-Bleach solution was made to 100ppm chlorine. Establishment does have test strips for measuring chlorine. Quat was removed from dispenser and note placed over the dial to prohibit any mixing of chemicals. Continue to use chlorine as sanitizer in buckets and 3 comp sink until dispenser is adjusted/repared, or remove quat hoses and use chlorine as a permanent solution if desired.
- 35 3-501.13 Thawing (Pf)- Frozen foods in 3 comp sink thawing. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI-Foods moved to walk in cooler to thaw.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) REPEAT. Containers of tea on floor in walk-in cooler. Food shall be protected from contamination by storing the food in a clean dry location where it is not exposed to splash, dust, or other contamination, and at least 6 inches above the ground.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT- Chipping shelf in front under counter freezer. Pepsi machine functions with ice bin open.
4-202.16 Nonfood-Contact Surfaces (C)- Removed uncleanable chicken utensil holder at right of 3 comp sink that is attached to wall. Remove film from ice machine for cleanability.
Improvement since last inspection in this category.
- 51 5-203.14 Backflow Prevention Device, When Required (P) REPEAT-Spray nozzle attached to hose at can wash without proper backflow prevention. A plumbing system shall be installed to preclude backflow of a contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb by installing an approved backflow prevention device. Backflow preventer rated for continuous pressure needs to be installed. Verification Required by 9-22-22. Contact information provided.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) REPEAT. Corner piece needs repair at left of walk in cooler door.

Unsealed wood on wall holding up shelf above microwave in back kitchen area. Floors, walls, ceilings shall be smooth and easily cleanable.

Additional Comments

Two door freezer and stove/oven combo has been replaced since last inspection.

Establishment has a generator in case of power loss.

EMERGENCY OPERATING PLANS

Depending on the potential hazard involved and the complexity of the corrective action needed, a facility may continue operations in the event of an extended interruption of electrical or water service if:

- A written emergency operating plan has been pre-approved by the Regulatory Authority
- Immediate corrective action is taken to eliminate, prevent, or control any food safety risk and imminent health hazard associated with the electrical or water service interruption
- The Regulatory Authority is informed when the written emergency operating plan is implemented

Write a plan for operations and submit to the department in the event of power loss. Contact the department with questions.