

Food Establishment Inspection Report

Score: 93.5

Establishment Name: VILLAGE INN EVENT CENTER

Establishment ID: 3034012137

Location Address: 6205 RAMADA DRIVE

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: KZ HOSPITALITY LLC

Telephone: (336) 766-9121

☒ Inspection ☐ Re-Inspection

Wastewater System:

☐ Municipal/Community ☒ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/23/2022 Status Code: A

Time In: 9:05 AM Time Out: 1:00 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"/> 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"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	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
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	3	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"/> 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"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	0	X
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	0	X
24	<input checked="" type="checkbox"/> IN OUT	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"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	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"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
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"/> IN	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	X
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"/> OUT	Plumbing installed; proper backflow devices	2	1	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"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Inspection Report

Establishment Name: VILLAGE INN EVENT CENTER

Establishment ID: 3034012137

Date: 09/23/2022 **Time In:** 9:05 AM **Time Out:** 1:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Miguel Mejia		Food Service		06/13/2026

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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) On speed rack in walk-in cooler on right, raw sausage was above cooked roast beef and raw hamburger was above cooked chicken. Food shall be protected from cross contamination by separating raw animal foods during storage, prep, holding, and display from ready to eat foods. Store raw meats in order of final cook temp. CDI - PIC rearranged foods, REHS provided handout about stacking order.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Several plates, metal containers, 1 cutting board, three ladles with food debris. Food contact surfaces shall be clean to sight and touch. CDI - placed at dish are for re-cleaning.
4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures (Pf) Hi-temp dish machine was not working properly. Several cycles were run and the final rinse temp only reached 152F inside the machine; final rinse gauge never went above 140F. In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be less than 180F. CDI - repairman on site by end of inspection
- 20 3-501.14 Cooling (P) Pasta cooked yesterday was 43F in walk-in cooler on right. Beef round cooked yesterday was 51-53F in walk-in cooler on left. Cooked time/temperature control for safety (TCS) food shall be cooled from 135F to 70F in 2 hours max, and from 135F to 41F or below in no more than 6 hours. CDI - PIC discarded foods, REHS provided handout about cooling.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT - walk-in cooler on left had an ambient air temp of 46F, foods inside ranged from 45F (cooked shrimp) to 47F (raw chicken). Time/temperature control for safety foods held cold shall be maintained at 41F or below. CDI - repairman in site during inspection; ready to eat TCS foods were relocated to working walk-in cooler.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Opened container of pork BBQ was not dated, several foods prepped in establishment then frozen did not have dates (sauces), several foods that had been prepped, frozen, then removed from the freezer were not dated with thaw dates (cooked chicken, roast beef, etc). Time/temperature control for safety (TCS) foods prepared/opened and held in an establishment for >24 hours must be date marked. This includes foods placed in freezer. When foods are removed from the freezer, they must be dated with the thaw date. CDI - education; BBQ discarded.
- 33 3-501.15 Cooling Methods (Pf) Beef round cooked yesterday was still 51-53F. Pasta cooked yesterday was in a deep pan and tightly covered with plastic wrap and was 43F. Cooling shall be accomplished in accordance with time and temperature criteria (135F to 70F in 2 hours max, 135F to 41F in 6 hours max) by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. When placed in cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered in protected from overhead contamination during the cooling period to facilitate heat transfer from the surfaces of the food. CDI - foods discarded, education.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Hairnets stored in drawer with utensils. Food debris in large metal container holding misc. utensils. Dust/debris present on magnetic knife racks. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT corroded wire cart, shelf rusting on table under steamer. Equipment shall be maintained in good repair.
4-202.11 Food-Contact Surfaces - Cleanability (Pf) Rusted wire grate, damaged whisk attachment for mixer, damaged rubber spatula. Multiuse food contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, pits, and similar imperfections. CDI - PIC discarded.
- 48 4-204.113 Warewashing Machine, Data Plate Operation Specifications (C) Dish machine not sanitizing during inspection. Repairman states that a part is needed for the booster heater. Machine has a dual data plate; repairman will convert to chemical sanitizing machine.
- 49 4-602.13 Nonfood Contact Surfaces (C) Clean as needed, such as beer cooler in bar, bases/sides of fryers and ovens including

handles. Nonfood contact surfaces shall be cleaned as often as necessary to preclude accumulation of soil residues.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Re-paint/re-seal rough concrete floor, such as edges/corners of bar. Replace damaged floor grate under ice bin at bar. Grout is low at cook line. Physical facilities shall be maintained in good repair.
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) Employee bag containing small mixer, other employee personal items (purse, shirt, keys) on prep table. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

Additional Comments

Establishment has been repainted since previous inspection, and grade cards were not posted. Grade cards must remain posted at all times.