

Food Establishment Inspection Report

Score: 90.5

Establishment Name: 4TH STREET FILLING STATION

Establishment ID: 3034011212

Location Address: 871 W 4TH STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: VLASIS RESTAURANT INC

Telephone: (336) 724-7600

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 04/30/2024 Status Code: A

Time In: 1:30 PM Time Out: 6:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> N/A	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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	<input checked="" type="checkbox"/> 1.5	0	<input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
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"/> IN <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	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
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"/> 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 <input checked="" type="checkbox"/> 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	0.5	<input checked="" type="checkbox"/>
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: 4TH STREET FILLING STATION

Establishment ID: 3034011212

Location Address: 871 W 4TH STREET

☒ Inspection ☐ Re-Inspection Date: 04/30/2024

City: WINSTON SALEM

State: NC

☐ Educational Visit

Status Code: A

County: 34 Forsyth

Zip: 27101

Comment Addendum Attached? ☒

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: thefillingstn1@aol.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: VLASIS RESTAURANT INC

Email 2:

Telephone: (336) 724-7600

Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
salad mix/walk in cooler	41	mashed pitatoes/hot holding well	145		
cooked onion/walk in cooler	40	cooked veggies/hot holding well	167		
mashed potatoes/walk in cooler	40	calimari/flip top	41		
fetuccine/cooling at 1:50	49	flounder/flip top	41		
fetuccine/cooling at 2:33	45	salad mix/cooling at 2:58	44		
crab cake/cooling at 1:57	98	salad mix/cooling at 3:19	43		
crab cake/cooling at 2:33	70	mashed potatoes/bread warmer	148		
cooked mushrooms/walk in cooler	39	honeydew/glass cooler	41		
anduli sausage/walk in cooler	41	hot water/3 compartment sink	122		
chicken/final cook	203	quat sanitizer/3 compartment sink	400 ppm		
salsa/cold hold on ice	41	quat sanitizer/sani bucket	200 ppm		
roasted red pepper/cold hold on ice	41	chlorine sanitizer/dish machine	100 ppm		
cooked onion/cold hold on ice	41	hot water/dish machine	127		
coleslaw/sandwich cooler	45				
tomato/sandwich cooler	41				
sausage/sandwich cooler	48				
shrimp/sandwich cooler	41				
tomato bisque soup/hot holding	143				
shrimp & grits/final cook	176				
salmon/final cook	173				

First
Person in Charge (Print & Sign): Robert

Last
Rivers

First

Regulatory Authority (Print & Sign): Daygan

Last
Shouse

REHS ID: 3316 - Shouse, Daygan

Verification Dates: Priority:

Priority Foundation: 05/10/2024

Core:

REHS Contact Phone Number: (226) 703-3141

Authorize final report to
be received via Email:



North Carolina Department of Health & Human Services

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Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 12/2023

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: 4TH STREET FILLING STATION

Establishment ID: 3034011212

Date: 04/30/2024 **Time In:** 1:30 PM **Time Out:** 6:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Kyle Sartor		Food Service	09/09/2019	09/09/2024

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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) A large stack of buckets was in front of the back handwashing sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Buckets moved away from handwashing sink.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw scallops stored above butter. Food shall be protected from cross-contamination by separating raw animal foods during storage from other ready to eat foods. CDI: Items were rearranged to meet proper storage order.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Several dishes on the cook line and utensils on the clean dish rack with food debris. Equipment food-contact surfaces and utensils shall be cleaned to sight and touch. CDI: Dishes taken to dish pit to be rewashed. REPEAT.
- 20 3-501.14 Cooling (P) Fettuccine prepped at 10 am was at 45 F at 2:33 pm, crab cakes in refrigerated drawer were 50 F and temperature did not change within 30 minute interval, and sausage at 48 F and coleslaw at 45 F in sandwich make unit. Cooked time/ temperature control for safety food shall be cooled within 2 hours from 135 F to 70 F and within a total of 6 hours from 135 F to 41 F. CDI: Fettuccine was voluntarily discarded by PIC, crab cakes were moved to walk in cooler, sausage and coleslaw were moved to walk in cooler to cool adequately to 41 F.
- 23 3-501.17 Ready-To-Eat Time/ Temperature Control for Safety Food, Date Marking (Pf) Cheddar cheese and mushrooms in the walk in cooler, fettuccine in make unit, and sausage in walk in freezer did not have a date. refrigerated, ready-to-eat, time/ temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. CDI: PIC placed date labels on items.
- 28 7-201.11 Separation - Storage (P) A can of raid was on a cart next to cook line and butane was stored with cooking utensils. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning. CDI: Items were relocated to prevent the risk of contamination.
- 33 3-501.15 Cooling Methods Several food products put on ice at 10 am and were held above 41 F. Cooling shall be accomplished in accordance with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; other effective methods.
4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Several products held on ice were above 41 F. Product in ice is not an appropriate method for long-term cooling of foods. An alternate method, such as time control, should be used. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures. Verification required. Contact Daygan Shouse at (336) 462-3669 or shousedm@forsyth.cc by 5/10.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) There were no labels for spices and sauces on the cook line. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Ramekin stored in pico container in walk in cooler and on cook line. During pauses in food preparation or dispensing, food preparation and dispensing shall be stored in the food with their handles above the top of the food and the container. REPEAT
- 44 4-904.11 Kitchenware and Tableware - Preventing Contamination (C) Forks and knives at service station are facing different ways. Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) The following equipment items are in need of repair: Hinge covers on alto shaam door, castors on alto shaam that are missing, rusted shelving in alto shaam, mixer need repainting, shelving in make units wearing, control knobs on oven missing, and sink wells at 3 compartment sink are cracked. Equipment shall be maintained in a state of good repair and condition.

- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning needed on shelving throughout establishment and sides of cooking equipment. Clean nonfood contact surfaces more frequently. REPEAT.
- 54 5-501.13 Receptacles (C) Dumpster with holes forming on each side where dumpster is lifted. Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) The following areas in facility are in need of repair: Grout is low throughout kitchen, base tiles throughout need to be sealed properly, and wall behind scrap sink needs to be one solid piece of metal. Physical facilities shall be maintained in good repair. REPEAT.
- 56 6-303.11 Intensity - Lighting (C) Lighting at the server station was between 38-40 foot candles and 40 foot candles in certain areas on cook line. The light intensity shall be at least 50 foot candles at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.