

Food Establishment Inspection Report

Score: 98

Establishment Name: MAGNOLIA BISTRO

Establishment ID: 3034012855

Location Address: 5790 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: SUPERHOST HOSPITALITY

Telephone: (336) 767-9595

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

Date: 05/01/2024

Status Code: A

Time In: 8:00 AM

Time Out: 10:55 AM

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	IN	OUT	N/A	PIC Present, demonstrates knowledge, & performs duties	1	X	X
2	X	OUT	N/A	Certified Food Protection Manager	1	0	
Employee Health .2652							
3	X	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	X	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0
5	X	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653							
6	X	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	X	OUT		No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	X	OUT		Hands clean & properly washed	4	2	0
9	X	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	X	OUT	N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655							
11	X	OUT		Food obtained from approved source	2	1	0
12	IN	OUT	X	Food received at proper temperature	2	1	0
13	X	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	X/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	IN	OUT	N/A/N/O	Food separated & protected	3	1.5	X
16	IN	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	X	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
18	IN	OUT	N/A/X	Proper cooking time & temperatures	3	1.5	0
19	IN	OUT	N/A/X	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	N/A/X	Proper cooling time & temperatures	3	1.5	0
21	IN	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	X
22	X	OUT	N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	IN	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	X
24	IN	OUT	X/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	IN	OUT	X	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	X	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	X	Food additives: approved & properly used	1	0.5	0
28	X	OUT	N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	X	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	IN	OUT	X	Pasteurized eggs used where required	1	0.5	0
31	X	OUT		Water and ice from approved source	2	1	0
32	IN	OUT	X	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	X	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	IN	OUT	N/A/X	Plant food properly cooked for hot holding	1	0.5	0
35	X	OUT	N/A/N/O	Approved thawing methods used	1	0.5	0
36	X	OUT		Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	X	OUT		Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	X	OUT		Insects & rodents not present; no unauthorized animals	2	1	0
39	X	OUT		Contamination prevented during food preparation, storage & display	2	1	0
40	X	OUT		Personal cleanliness	1	0.5	0
41	X	OUT		Wiping cloths: properly used & stored	1	0.5	0
42	X	OUT	N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654							
43	X	OUT		In-use utensils: properly stored	1	0.5	0
44	X	OUT		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	X	OUT		Single-use & single-service articles: properly stored & used	1	0.5	0
46	X	OUT		Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	IN	OUT	X	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	X	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	OUT	X	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656							
50	X	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN	OUT	X	Plumbing installed; proper backflow devices	2	X	0
52	X	OUT		Sewage & wastewater properly disposed	2	1	0
53	X	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	X	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	X	OUT		Physical facilities installed, maintained & clean	1	0.5	0
56	IN	OUT	X	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:				2			



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☒ Inspection ☐ Re-Inspection Date: 05/01/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: adele.martin@HILTON.COM
 Email 2: _____
 Email 3: _____

[illegible]

Comment Addendum to Inspection Report

Establishment Name: MAGNOLIA BISTRO

Establishment ID: 3034012855

Date: 05/01/2024 **Time In:** 8:00 AM **Time Out:** 10:55 AM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Takara Smith		Food Service	05/20/2023	05/20/2028

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.

- 1 2-103.11 (A) - (P) Person-In-Charge Duties (Pf). No sign advising customers to obtain new tableware upon return trips to buffet. This is a duty of the PIC. CDI - PIC made sign and is now posted at buffet.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw shell eggs stored over turkey lunch meat in reach in unit on prep line. Store ready to eat foods over raw animal products. Foods shall be stored according to their final cook temps. CDI - Food storage order corrected during inspection.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). Whisk and approximately 4-5 bowls/plates soiled but stored with clean utensils. Food contact surfaces shall be clean to sight and touch. CDI- items taken to warewashing to be cleaned further.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Repeat. Grits from a previous day's service were left in the hot holding box; grits were 74F. Ensure all potentially hazardous TCS food is being held at 135F or above if being held hot. CDI-items discarded.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Honeydew date marked 4/23-4/30; this is actually 8 days. Day of preparation is Day 1, then add 6 more. Honeydew should have been discarded at the end of 4/29. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI - all honeydew discarded.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat. Walk in freezer door has been repaired/replaced, but there is still small amount of ice build up on door and floor. Gaskets on the walk-in cooler and up right reach-in are broken. Equipment shall be kept in good repair.

4-502.11 (A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices (C). One of the service pans on buffet is missing a center fitting in the glass. This fitting helps keep the warm air in the pan. Replace fitting. Utensils shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C). Detailed cleaning needed on base of coffee makers, inside drawers in service area, inside steam wells (not currently used). Non food contact surfaces of equipment shall be kept free of accumulation of dust, dirt, food residue, and other debris.
- 51 5-205.15 (B) Maintained in good repair. Repeat. Leak at hot water valve on sink at the steam table, leak at cold water valve at 2-comp sink. Plumbing shall be kept in good repair.
- 56 6-303.11 Intensity - Lighting (C). Four lights out in corner of kitchen over prep sink; during evening hours light would not meet intensity. Lighting low over grill, fryer, and flat top area; 24-36 fc observed; lighting shall be 50 fc where employees are working with food. Catering storage room lighting low in 1/2 the room where one light is out (16 fc); lighting shall be 20 fc in this area.