Food Establishment Inspection Report

Score: 93.5

Establishment Name: CHARS #2 **Establishment ID:** 3034010065

Location Address: 636 WAUGHTOWN ST. ☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM State: NC **Date:** 07 / 24 / 2013 **Status Code:** A

Zip: 27107 County: 34 Forsyth Time In: 02 : 00 ○ am ⊗ pm Time Out: 04 : 45 ○ am ⊗ pm

Permittee: CHAR S INC. Total Time: 2 hrs 45 minutes

Telephone: Category #: III

Wastewater System: ☒ Municipal/Community ☐ On-Site System FDA Establishment Type:

Water Supply: ☒ Municipal/Community ☐ On-Site Supply No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations:

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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Supervision					.2652						
1	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		☒	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☐	☒	☐	☐	Food separated & protected	3	☒	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature					.2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3	1.5	☒	☒	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing 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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Safe Food and Water					.2653, .2655, .2658						
28	☒	☐	☐		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	☒	1	0	☐	☒	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	0	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☐	☒	☐		Hot & cold water available; adequate pressure	☒	1	0	☐	☒	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	0.5	☒	☐	☐	☐

Total Deductions: 6.5

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHARS #2

Establishment ID: 3034010065

Location Address: 636 WAUGHTOWN ST.

☒ Inspection ☐ Re-Inspection Date: 07/24/2013

City: WINSTON-SALEM State: NC

Status Code: A

County: 34 Forsyth Zip: 27107

Category #: III

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

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

Permittee: CHAR S INC.

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot dog	hot hold	167	slaw	make unit	42			
foot long	hot hold	169	hamburger	walk in cooler	42			
hamburger	hot hold	172	chili	walk in cooler	42			
chili	hot hold	169						
bbq	hot hold	158						
super dog	reach in cooler	43						
hamburger	reach in cooler	42						
cut tomatoes	make unit	43						

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 The person in charge of this facility has not completed an approved food safety course. By January 1, 2014 the person in charge of this facility must complete an approved food safety course.

13 Raw pork was found stored above chili in the walk in cooler. Keep all food items stacked on shelves in order of final cook temp. E.G. (from bottom to shelves) Poultry, ground beef, beef, pork, shell eggs, seafood, cooked / vegetables / ready to eat.

21 A date marking procedure is not currently in place in this facility. A date marking procedure required so that items can be tracked and stock can be properly rotated. Food items must be either used or discarded within 4 days of initial prep. All potentially hazardous food items must be clearly marked with the use by / discard date.

Person in Charge (Print & Sign): *First* bryant *Last* george

Regulatory Authority (Print & Sign): *First* M. Carig *Last* Faircloth

REHS ID: 1938 - Faircloth, Craig

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3166

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHARS #2 Establishment ID: 3034010065

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.

45 Repair the: damaged make unit lid, damaged door on the reach in cooler. damaged door on the walk in freezer, damaged / rusting shelving, and the condensate issues in the walk in freezer and reach in
cooler below the make unit. No evidence of food contamination was found, but as condensate is considered waste water do not store food items below the damaged areas until the leaks are repaired. Replace the damaged lid in the ice machine bin. Properly uninstall the top of the ice machine so that it will cover the ice bin. Shorten (so that only 2 threads are exposed) or cap the bolts on the interior of the ice bin so that they are easily cleanable.

47 Cleaning is needed on the shelving, the exterior of cook line equipment, and the interior and door gaskets of refrigeration units.

48 The hot water temp (118 F) was too low at the time of this inspection. The required hot water temp for this facility is 130 F. The manager adjusted the water heater and all issues were resolved.

53 Cleaning is needed on the floors below equipment and shelving along baseboards and in corners. Repair the screw holes in the FRP above the 3 compartment sink. Repair the damaged switch plate in the dish cleaning area. The rear door will not close properly. Repair it.

54 Repair the non working light in the walk in cooler.

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHARS #2 Establishment ID: 3034010065

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.

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHARS #2 Establishment ID: 3034010065

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.

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHARS #2 Establishment ID: 3034010065

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.

Spell