Food Establishment Inspection Report

Establishment Name: CARRIAGE HOUSE, THE

Date:	ØЗ	/	26	/	20	1	3	Status	Code:	Α
					M	am			_	

 $\text{Time In: } \underline{\textbf{10}} : \underline{\textbf{07}} \overset{\bigotimes}{\bigcirc} \overset{\text{am}}{\text{pm}} \quad \text{Time Out: } \underline{\textbf{01}} : \underline{\textbf{55}} \overset{\bigcirc}{\otimes} \overset{\text{am}}{\text{pm}}$

Total Time: 3 hrs 48 minutes

Category #: IV

Establishment Type: _

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 1409-G S STRATFORD RD						
City: _WINSTON SALEM						
State: NC Zip: 27103						
County: 34 Forsyth						
Permittee: C & J CARRIAGE HOUSE, INC						
Telephone:						
⊗Inspection						
○Re-Inspection						
Wastewater System:						
⊗Municipal/Community						
○On-Site System						
Water Supply:						
⊗Municipal/Community						
On-Site System						

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section ● Food Protection Program

Establishment ID: 3034011055

Foodborne Illness Risk Factors and Public Health Interventions

Score: 95

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury.

Public Health Interventions: Control measures to prevent foodborne illness or injury.									
Co	mpliance Statu	s	OUT	CDI	R	VR			
Su	pervision	.2652							
1	O & O	PIC Present; Demonstration-Certification by accredited program and perform duties	○ ⊗ 2 0	0	0	0			
En	ployee Health	.2652							
2	⊗ O IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ○ 3 1.5 0	0	0	0			
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	○ ○ ○ 3 1.5 0	0	0	0			
Good Hygienic Practices .2652, .2653									
4	O & IN OUT	Proper eating, tasting, drinking, or tobacco use	○ ⊗ ○ 2 1 0	8	0	0			
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0			
Pro		amination by Hands .2652, .2653, .2655, .2656	6						
6	⊗ O IN OUT	Hands clean & properly washed	0 0 0 4 2 0	0	0	0			
7	⊗ ○ ○ IN OUT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	0 0 0 3 1.5 0	0	0	0			
8	⊗ ○ IN OUT	Handwashing sinks supplied & accessible	0 0 0 2 1 0	0	0	0			
Ap	proved Sourc	e .2653, .2655							
9	⊗ ○ IN OUT	Food obtained from approved source	0 0 0 2 1 0	0	0	0			
10	O O S IN OUT N/O	Food received at proper temperature	0 0 0 2 1 0	0	0	0			
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc\bigcirc\bigcirc\bigcirc$ 2 1 0	0	0	0			
12	O O & O IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
Pro	otection from	Contamination .2653, .2654							
13	⊗ ○ ○ ○ ○ IN OUT N/A N/O	Food separated & protected	0 0 0 3 1.5 0	0	0	0			
14	O & IN OUT	Food-contact surfaces: cleaned & sanitized	3 1.5 0	0	0	0			
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	000	0	0	0			
Po	Potentially Hazardous Food Tlme/Temperature .2653								
16	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0			
17	O 🗞 O O IN OUT N/A N/O	Proper reheating procedures for hot holding	○ ○ ⊗ 3 1.5 0	8	0	0			
18	OOO & IN OUT N/A N/O	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0			
19	⊗ ○ ○ ○ IN OUT N/A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0			
20	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures	○ ○ ○ 3 1.5 0	0	0	0			
21	○ ⊗ ○ ○ IN OUT N/A N/O	Proper date marking & disposition	○ ○ ⊗ 3 1.5 0	8	0	0			
22	O O & O IN OUT N/A N/O	Time as a public health control: procedures & records	○ ○ ○ 2 1 0	0	0	0			
Со	nsumer Advis	sory .2653							
23	O 🗞 O	Consumer advisory provided for raw or undercooked foods	○ ○ ⊗ 1 0.5 0	8	0	0			
Hiç	hly Susceptib	ole Populations .2653							
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0			
Ch	emical	.2653, .2657							
25	O O & IN OUT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0			
26	⊗ ○ ○ IN OUT N/A	Toxic substances properly identified stored, & used	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
Со	nformance wi	th Approved Procedures .2653, .2654,	.2658						
27	O OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	000		0				

Food Establishment Inspection Report, continued

Establishment Name: CARRIAGE HOUSE, THE Establishment ID: 3034011055

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- 8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

First
George Stabolitis

Person in Charge (Print)

Person in Charge (Signature)

First Last

Greg

Last Gartner

Last

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3383</u>

Verification Required Date: ___/ ___/

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations:

No. of Repeat Risk Factor/Intervention Violations:

	Good Retail Practices								
	Preventative measures to control the addition of pathogens,								
chemicals, and physical objects into foods. Compliance Status OUT CDI R									
Sa	ife Foo	d and V	Vater .2653, .2655, .2658						
28	⊗ IN	OUT	Pasteurized eggs used where required) (1 0.) () 5 0	0	0	0	
29	⊗ IN	OUT	Water and ice from approved source	0		0	0	0	
30		⊃ ⊗ UT N/A	Variance obtained for specialized processing methods	1 0.) () 5 0	0	0	0	
Fo	_	mperatu	re Control .2653, .2654						
31	⊗ IN	OUT	Proper cooling methods used; adequate equipment for temperature control	_	5 0	0	0	0	
32	IN OU	O O	Plant food properly cooked for hot holding	1 0.	5 0	0	0	0	
33	⊗ ○ IN OUT	O O	Approved thawing methods used	0 (1 0.	5 O	0	0	0	
34	⊗ IN	OUT	Thermometers provided & accurate	0 (1 0.) () 5 0	0	0	0	
		ntificati	ion .2653						
35	IN	⊗ OUT	Food properly labeled: original container	2		0	0	0	
Pr		_	ood Contamination .2652, .2653, .2654, .265	5, .26	_				
36	IN	OUT	Insects & rodents not present; no unauthorized animals	2		0	0	0	
37	O IN	⊗ OUT	Contamination prevented during food preparation, storage & display	0 8	0	0	0	0	
38	IN	⊗ OUT	Personal cleanliness	8 (5 0	0	8	0	
39	O IN	⊗ OUT	Wiping cloths: properly used & stored	1 0.	5 0	0	0	0	
40	⊗ IN	OUT	Washing fruits & vegetables	1 0.	5 O	0	0	0	
Pr	Proper Use of Utensils .2653, .2654								
41	⊗ IN	OUT	In-use utensils: properly stored	_	5 0	0	0	0	
42	O IN	⊗ OUT	Utensils, equipment & linens: properly stored, dried & handled		5 0	0	0	0	
43	⊗ IN	OUT	Single-use & single-service articles: properly stored & used	1 0.	5 0	0	0	0	
44	⊗ IN	OUT	Gloves used properly	1 0.	5 0	0	0	0	
Ut	_		uipment .2653, .2654, .2663						
45		⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 ′	0	0	0	0	
46		⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips	1 0.) & 5 0	0	0	0	
47	⊗ IN	OUT	Non-food contact surfaces clean) () 5 0	0	0	0	
Ph		Faciliti	es .2654, .2655, .2656						
48		OUT	Hot & cold water available; adequate pressure	2		0	0	0	
49	1114	OUT	Plumbing installed; proper backflow devices	O ?	0	0	0	0	
50	⊗ IN	OUT	Sewage & waste water properly disposed	O (0	0	0	0	
51	O IN	⊗ OUT	Toilet facilities: properly constructed, supplied & cleaned	1 0.) ⊗ 5 0	0	0	0	
52	OIN	⊗ OUT	Garbage & refuse properly disposed; facilities maintained	1 0.) ⊗ 5 0	0	0	0	
53	OIN	⊗ OUT	Physical facilities installed, maintained & clean) & 5 0	0	0	0	
54	O IN	⊗ OUT	Meets ventilation & lighting requirements; designated areas used) & 5 0	0	0	0	
			Total Deductions:	5					
			North Carolina Department of Health & Human Services						

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

Establishment Name: CARRIAGE HOUSE, THE	Establishment ID: 3034011055	Date: 03/26/2013
Location Address: 1409-G S STRATFORD RD		Status Code: A
City: WINSTON SALEM State: NC		Category #:IV
County: 34 Forsyth Zip: 27103		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: C & J CARRIAGE HOUSE, INC		Email 3:
Telephone:		

	Temperature Observations							
Item cabbage	Location steam table	Temp 172	Item macaroni	Location walk in	Temp 41	Item dressing	Location make unit	Temp 42
black eye	steam table	175	veg soup	walk in	41	tuna salad	make unit	38
collard greens	steam table	178	chicken soup	walk in	40	chicken salad	make unit	38
gravy	steam table	170	chicken pie	walk in	40			
meat sauce	reheat	127	collards	stove hot hold	185			
hamburger	final cook	171	chicken soup	stove hot hold	185			
meat sauce	walk in	39	spaghetti	cookline stacked	38			
potato salad	walk in	40	lasagna	cookline stacked	38			

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.

No certified food protection manager available at beginning of inspection. 15A NCAC 18A .2652 ref. 2-102.12 (A): At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program (a two-point deduction will be applied to an inspection score beginning January 1st, 2014 if found in violation). Person in charge must be present during all hours of operation.

- Open coffee cup stored on ledge over food and prep sink. Corrected during inspection. 15A NCAC 18A .2652 ref. 2-401.11 (B): A food employee may drink from a closed beverage container if the container is handled to prevent contamination of (1) the employee's hands; (2) the container; and (3) exposed food; clean equipment, utensils, and linens; and unwrapped single-service/use articles
- Chicken prep sink with counter cutting board had been cleaned and sanitized after use, but was not detail cleaned under cutting board. With clean in place equipment, completely wash and rinse surfaces, then apply sanitizer for minimum 2 minutes. If cutting board is not needed for particular raw food preparation, recommend removing and storing clean until needed during raw meat prep. Sink and board washed and sanitized during inspection. j
- Meat sauce in steam unit measured 127°F in steam well. Since this is reheating from a previous day, it must be reheated on approved cooking equipment (not steam table) to a minimum temperature of 165°F before placing on hot holding. This reheat process cannot take more than 2 hours. All other foods reheated properly and meat sauce was placed back on stove top for reheating.





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Observations and Corrective Actions

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Datemarking is already in practice. Employees were rushing to add date marks on certain items during initial inspection. Also, items like gallon milk, lettuce, and sliced cheese were unmarked. If potentially hazardous, ready to eat food is held for more than 24 hours hours, a datemark must apply. Commercially processed foods must be marked with a date after opening.

Current consumer advisory on menu reads as follows: "Some menu items contain (or may contain) raw or under-cooked product. Consumer raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness" This advisory does not provide a proper DISCLOSURE and actually is phrased as if some foods come undercooked as a standard. Foods must be cooked to required minimum temperatures unless otherwise requested by customer. Also, disclosure must specify which foods are available "cooked to order" by either stating each (or asterisking/marking) as such or directing them towards a footnote or header that clarifies the product along with reminder advisory.

3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens

One container of baking soda in unlabeled container. All other dry goods properly labeled. Label all dry goods.

37 One box fish on floor of walk in freezer. Never store food on floor. Corrected during inspection.

- Employee observed preparing food without adequate hair restraint. Also, wait staff dresses salad, portions soups, and slices pies without restraints. 15A NCAC 18A .2652 ref. 2-402.11 (A): Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles / FYI: 15A NCAC 18A .2652 ref. 2-303.11: Except for a plain ring such as a wedding band, while preparing food, food employees may no wear jewelry on their arms or wrists / 15A NCAC 18A .2652 ref. 2-302.11 (B): Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food
- Wiping cloths stored improperly throughout kitchen on counters and also on employee aprons. 15A NCAC 18A .2653 ref. 3-304.14: (B) Cloths in-use for wiping counter and other equipment surfaces shall be held between use in a chemical sanitizer solution at proper concentration and laundered daily; Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Chemical sanitizing solution shall be free of food debris and visible soil. Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment.
- 42 Employee observed towel drying sanitized utensils. 15A NCAC 18A .2654 ref. 4-901.11(B): After cleaning and sanitizing, equipment and utensils may not be cloth dried / In back storage room, a bulk utensils of sanitized equipment found unclean. Clean containers before storing sanitized utensils inside.

4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing



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Observations and Corrective Actions



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45	Repair minor leaks at wait line handwash hot tap, water inlet copper pipe at scrap sink, hot tap and faucet of prep sink by water heater closet. Replace torn flex hose casing at hanging hose. Remove styrofoam props from under microwave. / Install a wall-mounted, cleanable splash guard between floor mixer and back wall handsink. / Front edge shelving of dessert upright is beginning to rust and must be touched up with an approved foodservice equipment paint.
46	Wash water in 3 compartment sink measured below requirement at 100°F. 15A NCAC 18A .2654 ref. 4-501.19: The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 110°F or the temperature specified on the cleaning agent manufacturer's label instructions. / Data plate is missing and rinse gauge does not work on dish machine. Replace and repair. 4-203.13 Pressure Measuring Devices, Mechanical Warewashing Equipment 4-204.113 Warewashing Machine, Data Plate Operation Specifications
51	Unisex employee restroom and women's restroom require covered trash cans in stalls. 15A NCAC 18A .2655 ref. 5-501.17: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins Employee restroom does not completely self close and seal to door jam. 15A NCAC 18A .2656 ref. 6-202.14: A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.
52	Provide a dumpster drain plug for short dumpster and cardboard recycler. 15A NCAC 18A .2655 ref. 5-501.114: Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall be drain plugs in place.
53	Clean floors beneath prepsink by back door near floor drain and around drain of scrap sink.
54	Lighting measures below required minimum 50 foot candles at back bakery table (23-31fc). Increase lighting in this area. All other lighting okay.



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