

Food Establishment Inspection Report

Score: 92

Establishment Name: THE KATHARINE BRASSERIE AND BAR
Location Address: 51 EAST FOURTH STREET
City: WINSTON SALEM **State:** NC
Zip: 27101 **County:** 34 Forsyth
Permittee: 51 EAST FOURTH STREET ASSOCIATES LP
Telephone: (336) 761-0203
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034011738
 Inspection Re-Inspection
Date: 09 / 11 / 2019 **Status Code:** A
Time In: 12 : 40 ^{am} _{pm} **Time Out:** 05 : 00 ^{am} _{pm}
Total Time: 4 hrs 20 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 4
No. of Repeat Risk Factor/Intervention Violations: 3

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	<input checked="" type="checkbox"/>	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	<input checked="" type="checkbox"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	<input checked="" type="checkbox"/>	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:						8		



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Establishment ID: 3034011738
 Inspection Re-Inspection Date: 09/11/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: herbie.gimmel@katharinebrasserie.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Adam Barnett	10/9/22	0	PEI Mussels	MA-3257-SS	0	beans	walk in 2	41
Hot water	three comp sink	136	Burger	final cook	163	spetzel	walk in 2	40
sanitizer (qac)	three comp sink (ppm)	200	cheese	make unit	39	rissoto	walk in 2	41
Hot plate	bar dish machine	161	cooked water	make unit	41	wings	walk in 2	40
hot plate	large dish machine	161	lamb ragout	walk in	38	ambient air	dairy cooler	34
hot plate	upstairs dish machine	162	Lobster	walk in	41	sherry shallot	hot well	148
Andre Jenny	Mushrooms	0	ham	walk in	40	french onion	hot well	160
Oysters	NC-782-SS	0	noodles	walk in	41			

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF REPEAT: Hand washing sink by steam wells on front line had two large rolls of plastic wrap sitting over its basin. All hand washing sinks must be accessible at all times. Do not block hand washing sinks for any reason. CDI: Employee moved rolls at start of inspection. // 6-301.12 Hand Drying Provision - PF Paper towel at bar hand sink dispenser was damp and had dark mold build up on its edges throughout the stack of paper towels. Opening to towel dispenser was stuck. Sanitary hand drying provisions must be made available at all times. CDI: REHS removed towels from the dispenser. PIC had employees repair stuck opening to stock with new paper towels. Employees at all food handling stations should wash hands and check supplies of materials to remove contaminated supplies.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Repeat: Can opener had dried food debris on blade. Wall mounted dicer had dried potato inside the rubber push plate of the slicer. Approximately 8 plastic and metal pans with food debris on their surfaces in utensil storage. Food contact surfaces shall be kept clean to sight and touch. CDI: Noted items moved to warewashing. Have employees wash food contact items whenever they become soiled as to prevent storage of soiled utensils.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Multiple food items over 41F at front line of kitchen. Raw tuna at 50F and lobster at 56F in reach in seafood cooler with an air temperature of 38F. / In make unit foods were Chicken 61F, Coleslaw 66F, Quinoa 69F, Chickpeas 64F, Hard boiled eggs 65F, lambragout 71F, pasta 66F, Salmon 68F, Ham 60F, turkey 60F, large pan of deli turkey 50F. Air temperature of make unit was 71F. / Two bags of lettuce kept out on top of coolers at 68-70F. / In second make unit raw shrimp 43F, raw burgers 46F, and raw steak 46F. / Potentially hazardous foods held cold must be kept at 41F at all times throughout the product. All foods over 45F in make unit were discarded. Raw products were moved to walk in cooler to drop in temperature. Lid was kept off the make unit and PIC stated that staff knew of issues with make unit cooler not holding at temperature requirements and that the outlet commonly



Person in Charge (Print & Sign): Adam Barnett
 Regulatory Authority (Print & Sign): Joseph Chrobak

Verification Required Date: ___ / ___ / ___

REHS ID: 2450 - Chrobak, Joseph

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 6 4



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P REPEAT: One large pan of Lamb Ragout dated 9/1 in walk in cooler with most of the product used. Potentially hazardous ready to eat foods may be held for no more than seven days at 41F and lower. Product was five days past maximum hold time. CDI: PIC discarded product during inspection. All other products in correct date marking.
- 36 6-501.111 Controlling Pests - PF Many fruit flies at bar around hand washing sink and soda gun. All pests must be controlled from food establishment. Consult with pest control services to remove fruit flies from bar area. If using pest control devices do not mount them anywhere where they may contaminate clean utensils, equipment, or food.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Two tongs stored on handles of oven in front line kitchen. Do not store utensils on oven handles as they are prone to contamination from employees walking into tongs or when opening oven doors. Keep utensils stored in clean dry locations free of potential for contamination. 0pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Two wood display cutting boards and multiple small wood display cutting boards in expo kitchen are worn, cracked, and chipped. Equipment shall be kept in good repair. Replace any damaged wood boards to maintain easily cleanable surfaces. 0 pts.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Exit curtain of dish machine has dark soil build up on its external surface. All components of warewashing equipment must be washed at least once every 24 hours. Clean the curtains of the dish machine. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat: Recaulk splashguard to wall at front line hand washing sink. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed under deep fryers in downstairs kitchen to remove mix of grease and standing water. // Physical facilities shall be kept clean and in good repair.



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✓
Spell



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