Food Establishment Inspection Report

Score: 98

Establishment Name: CAROLINA ALE HOUSE
Establishment ID: 3034012289
Location Address: 150 HANES MALL
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 01 / 17 / 2014 Status Code: A
Zip: 27103 County: 34 Forsyth
Time In: 02 : 00 ○ am ⊗ pm Time Out: 05 : 00 ○ am ⊗ pm
Permittee: WINSTON SALEM ALE HOUSE LLC
Total Time: 3 hrs 0 minutes
Telephone:
Category #: IV
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 1
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		0	☐	☐	☐
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	1.5	☒	☒	☐	☐
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	0	☐	☐	☐
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	☒	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	☒	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	2	1	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	☒	0	☐	☒	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☐	☒	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	☒	☐	☐	☐
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	0	☐	☐	☐
					Total Deductions:	2					

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☒ Inspection ☐ Re-Inspection Date: 01/17/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

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

Permittee: WINSTON SALEM ALE HOUSE LLC

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
raw fish45	sandwich unit - wow	40	mashed	steam table	146	ranch	1 door true fridge	41
cooked	sandwich unit - wow	41	diced	sandwich unit - fry	41	wings	wic	41
lettuce	sandwich unit -	43	guacamole	sandwich unit - fry	41	raw fish	wic	41
alfredo	sandwich unit -	42	raw chicken	sandwich unit - fry	41	guacamole	wic	41
raw steak	refrigerated equipment	42	raw fish	ice bath	41	fish	cook temp	147
raw burgers	refrigerated equipment	42	milk wash	ice bath	41	hamburger	cook temp	157
pasta	refrigerated equipment	41	cole slaw	sandwich unit - outside	41	chicken	cook temp	205
chili	steam table	146	cut melons	sandwich unit - outside	41	hot water	3 compartment sink	142

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.

13 On the speed rack in the walk-in cooler, either keep the top rack of food covered or keep an empty pan in the top slot to protection the food from contamination. All food must be kept covered during storage unless it is cooling.
3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P

Spell

38 Employees on the cooking line were wearing watches and bracelets. Employees handling food may not wear any jewelry other than a plain ring or simple wedding band. There can be no jewelry on the wrists. If employees handling food have painted or fake fingernails, they must wear gloves even if they are not directly touching the food. Also, fingernails must be kept trimmed and neat.
2-303.11 Prohibition-Jewelry - C

39 Two of the wiping cloth buckets checked did not have sanitizer at the proper concentration and two were wstored on the floor. Wiping cloths that are used for wiping down equipment and surfaces must be maintained in sanitizer at the appropriate strength at all times and may not be stored on the floor.

Person in Charge (Print & Sign): Mike (*First*) Mohr (*Last*) x Mike Mohr

Regulatory Authority (Print & Sign): Scott (*First*) Steed (*Last*) Scott Steed, REHS

REHS ID: 1801 - Steed, Scott Verification Required Date: 01 / 24 / 2014

REHS Contact Phone Number: (336) 703-3141

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49 At the can wash, the spray nozzle is being left on the hose while connected to the water supply and not in use. The proper backflow protection is not in placed. Either disconnect the hose when not in use or intall a backflow preventer that is rated for continuous pressure. It was disconnected until the proper backflow protection can be installed.
5-202.14 Backflow Prevention Device, Design Standard - P

51 A covered trach can is required in the unisex restroom as it is used by men and women and all women's restrooms must have covered trach containers.
5-501.17 Toilet Room Receptacle, Covered - C

53 There are multiple beer kegs on the floor of the beer cooler. Either keep all items at least 6" above the floor or place the kegs not on shelves on movable dollies. This is to facilitate cleaning. Also, the dish washing racks in the beer cooler are not approved for storage as they can not be cleaned underneath with items stored on them.
6-201.11 Floors, Walls and Ceilings-Cleanability - C

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