

# Food Establishment Inspection Report

Score: 98.5

Establishment Name: CATERING DELITES

Establishment ID: 3034020523

Location Address: 242 NORTH CHERRY STREET

Inspection  Re-Inspection

City: KERNERSVILLE

State: NC

Date: 06 / 21 / 2019 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 09 : 30  am  pm Time Out: 12 : 10  am  pm

Permittee: KEITH & SHEILA LAWSON

Total Time: 2 hrs 40 minutes

Telephone: (336) 992-4300

Category #: III

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

| 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 |
| <b>Supervision .2652</b>   |                                     |                                     |                                     |  |     |                                     |                                     |    |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            | 2   | 0                                   |                                     |    |
| <b>Employee Health .2652</b>   |                                     |                                     |                                     |  |     |                                     |                                     |    |
| 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                                   |    |
| <b>Good Hygienic Practices .2652, .2653</b>  |                                     |                                     |                                     |  |     |                                     |                                     |    |
| 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                                   |    |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                          |                                     |                                     |                                     |  |     |                                     |                                     |    |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | 2   | 1                                   | 0                                   |    |
| <b>Approved Source .2653, .2655</b>  |                                     |                                     |                                     |  |     |                                     |                                     |    |
| 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            | 2   | 1                                   | 0                                   |    |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                                     |                                     |  |     |                                     |                                     |    |
| 13   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food separated & protected   | 3   | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |    |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   | 3   | 13                                  | 0                                   |    |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              | 2   | 1                                   | 0                                   |    |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                     |                                     |                                     |                                     |  |     |                                     |                                     |    |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   | 3   | 13                                  | 0                                   |    |
| 19   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper hot holding temperatures  | 3   | 13                                  | 0                                   |    |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   | 3   | 13                                  | 0                                   |    |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  | 3   | 13                                  | 0                                   |    |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  | 2   | 1                                   | 0                                   |    |
| <b>Consumer Advisory .2653</b>   |                                     |                                     |                                     |  |     |                                     |                                     |    |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      | 1   | 03                                  | 0                                   |    |
| <b>Highly Susceptible Populations .2653</b>  |                                     |                                     |                                     |  |     |                                     |                                     |    |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   | 3   | 13                                  | 0                                   |    |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |     |                                     |                                     |    |
| 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                                   |    |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                              |                                     |                                     |                                     |  |     |                                     |                                     |    |
| 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 |
| <b>Safe Food and Water .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |     |     |                                     |    |
| 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                                   |    |
| <b>Food Temperature Control .2653, .2654</b>   |                                     |                                     |                                     |   |     |     |                                     |    |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  | 1   | 03  | 0                                   |    |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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                                   |    |
| <b>Food Identification .2653</b>   |                                     |                                     |                                     |   |     |     |                                     |    |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2   | 1   | 0                                   |    |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |     |     |                                     |    |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  | 2   | 1   | 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                                   |    |
| <b>Proper Use of Utensils .2653, .2654</b>   |                                     |                                     |                                     |   |     |     |                                     |    |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | 1   | 03  | 0                                   |    |
| 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                                   |    |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |     |     |                                     |    |
| 45   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2   | 1   | 0                                   |    |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | 1   | 03  | 0                                   |    |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   | 1   | 03  | 0                                   |    |
| <b>Physical Facilities .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |     |     |                                     |    |
| 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   | 03  | <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                                   |    |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   | 1.5 |     |                                     |    |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CATERING DELITES  
 Location Address: 242 NORTH CHERRY STREET  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: KEITH & SHEILA LAWSON  
 Telephone: (336) 992-4300

Establishment ID: 3034020523  
 Inspection  Re-Inspection Date: 06/21/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: III  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

| Item        | Location               | Temp | Item          | Location        | Temp | Item | Location | Temp |
|-------------|------------------------|------|---------------|-----------------|------|------|----------|------|
| hot water   | three compartment sink | 160  | turkey        | RIC             | 37   |      |          |      |
| wash water  | three compartment sink | 115  | chicken salad | RIC             | 38   |      |          |      |
| chlorine    | three compartment sink | 50   | green beans   | final cook temp | 200  |      |          |      |
| salad       | cooling at 9:45 am     | 60   | chicken       | final cook temp | 187  |      |          |      |
| salad       | cooling at 10:00 am    | 50   | ServSafe      | Robbin White    | 0    |      |          |      |
| parm cheese | RIC                    | 37   | potatoes      | final cook temp | 167  |      |          |      |
| ham         | RIC                    | 37   |               |                 |      |      |          |      |
| cooked      | RIC                    | 39   |               |                 |      |      |          |      |

## 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 3-302.11 Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. P  
 A tube of raw ground beef was being stored above cooked chicken.  
 FOOD shall be protected from cross contamination by: separating raw animal FOODS during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, P and (b) Cooked READY-TO-EAT FOOD; P  
 CDI - Raw beef was placed below cooked chicken.
- 53 6-501.11 Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.  
 Floor tile cracking at the pass through from kitchen to front counter.  
 PHYSICAL FACILITIES shall be maintained in good repair.



Lock Text

Person in Charge (Print & Sign): Sheila *First* Lawson *Last*

Regulatory Authority (Print & Sign): Craig *First* Bethel *Last*

Sheila Lawson

Craig Bethel

REHS ID: 1766 - Bethel, Craig

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3143



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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Establishment ID: 3034020523

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✓  
Spell



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✓  
Spell



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✓  
Spell

