

Food Establishment Inspection Report

Score: 97

Establishment Name: COURTSIDE CAFE

Establishment ID: 3034012226

Location Address: 102 W THIRD ST LW180

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: PMTK, LLC

Telephone: (336) 761-8910

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/24/2022 Status Code: A

Time In: 10:25 AM Time Out: 2:25 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 1

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

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

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	<input checked="" type="checkbox"/>	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	<input checked="" type="checkbox"/>	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	<input checked="" type="checkbox"/>	
TOTAL DEDUCTIONS: 3					



Comment Addendum to Food Establishment Inspection Report

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 County: 34 Forsyth Zip: 27101
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: PMTK, LLC
 Telephone: (336) 761-8910

Establishment ID: 3034012226
 Inspection Re-Inspection Date: 06/24/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Shredded lettuce	Make Unit	48						
Slaw	Make Unit	36						
Sliced Tomatoes	Make Unit	36						
Tuna	Make Unit	40						
Burger	Final	200						
Ham	Make Unit	44						
Chili	Steam Unit	182						
Pork Tenderlion	Steam Table	146						
Lima Beans	Steam Table	155						
Mac and Cheese	Steam Table	183						
Raw Chicken	Two-Door Cooler	40						
Tuna	Two-Door Cooler	38						
Ambient	Reachin Under Register	32						
Chlorine Sanitizer	Three-Comp Sink	50						
Fried Chicken	Final	211						
Hot Water	Three-Comp Sink	149						
Thomas Strates	ServSafe 01/18/24	0						

Person in Charge (Print & Sign): Thomas *First* *Last*
Strates

 Regulatory Authority (Print & Sign): Nora *First* *Last*
Sykes

REHS ID: 2664 - Sykes, Nora Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3161



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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Comment Addendum to Inspection Report

Establishment Name: COURTSIDE CAFE

Establishment ID: 3034012226

Date: 06/24/2022 **Time In:** 10:25 AM **Time Out:** 2:25 PM

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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) Updated employee health policy needed. Ensure food employees understand when to report illnesses, symptoms and exposure. CDI Person in charge is given a new employee health policy.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) REPEAT Establishment does not have a vomiting and diarrheal event cleanup plan. All establishments must have a clean up plan written and in place. CDI: PIC given example clean up plan.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Upright cooler in lobby area had ground beef above raw eggs and raw country ham above ready to eat foods. Inside the make unit region there was raw country ham above tuna and eggs. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI PIC moved raw country ham to bottom shelf in all units and removed ground beef from above eggs.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Majority of dishes checked soiled with a sticky residue or debris. Equipment food contact surfaces and utensils shall be clean to sight and touch. Continue to look through dishes and ensure they are cleaned well. CDI Dishes placed at three-comp sink to be washed.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Inside the make unit the lettuce measured at 48F and ham at 44F. Maintain TCS foods in cold holding at 45F or less. CDI Person in charge discarded the lettuce and ham
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf) The eggs are being served cooked to order but it is not identified on the menu. Disclosure shall identify the animal-derived food by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. CDI PIC added an asterisk next to all eggs on menu being offered undercooked.
- 38 6-501.111 Controlling Pests (Pf)- Live roach found crawling on wall in can wash area. Keep the premises free of insects, rodents, and other pests. CDI-Spoke with pest company and they have been out within the past week. Consider more frequent control measures. Replace missing ceiling tile in restroom and place tile back in grid in dry storage to eliminate potential entry points.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) The dry food storage rack is close to the can wash. Employee food stored above establishment food in the upright reach-in freezer. Store food in a clean, dry location, not exposed to contamination. A splash guard is needed to protect food products from contamination. Keep employee food below or separated from food for establishment.
- 45 4-502.13 Single-Service and Single-Use Articles - Use Limitations (C) A single-use cup was being used as a scoop inside of the feta cheese within the make unit. Single-use and single-service articles may not be reused.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) The PIC stated that one unit of the steam table was broken. There is a torn gasket on the make unit door. The prep table bottom shelf needs to be resurfaced across from three-comp sink. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning is needed in/on the following: the reach-in freezer, lower region of the make unit, the sandwich press, heat lamp, the stand-up freezer, the outer doors around the handles to the reach-in coolers, steam table shelf support and on the shelves in the reach-in cooler. Remove plastic on inside of door to the reach-in cooler. The underside surface of the three-comp sink needs to be cleaned. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 System Maintained in Good Repair- C REPEAT There a leak present at the center pipe on the three-comp sink faucet. There is also a leak underneath the three-comp sink at the center white pipe and the pipe below the sanitizer vat. (B) Maintain a plumbing system in good repair.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) No covered trash can in the ladies room. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Cleaning needed on floor next to the grease trap to remove stuck on debris. Wall and ceiling cleaning needed in the dishwashing room. The vent above the three-comp sink soiled with dust. Physical facilities shall be kept clean and in good repair.

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) The ceiling light cover above the three-comp sink is broken. Ceiling tile missing in the ladies' room. Partition wall at urinal is corroding. 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.

56 6-303.11 Intensity - Lighting (C) The light in the ladies room is currently at 6FC above the toilet. Increase lighting to at least 20FC.