

Food Establishment Inspection Report

Score: 93.5

Establishment Name: THE CARRIAGE HOUSE

Establishment ID: 3034012380

Location Address: 1409 G STRATFORD ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: ELMA LLC

Telephone: (336) 765-8082

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 06/10/2025 Status Code: A

Time In: 9:10 AM Time Out: 11:50 AM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
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"/> IN <input checked="" type="checkbox"/> OUT N/A	Handwashing sinks supplied & accessible	2	X	0 X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	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 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"/> OUT <input checked="" type="checkbox"/> N/A N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
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"/> OUT <input checked="" type="checkbox"/> N/A N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O	Proper hot holding temperatures	3	1.5	X X
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O	Proper cold holding temperatures	3	X	0 X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O	Proper date marking & disposition	X	1.5	0 X X
24	<input checked="" type="checkbox"/> IN 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"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN 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 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 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 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 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"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0 X X
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A 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"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
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 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"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
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	X X
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	0.5	X
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"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012380
☒ Inspection ☐ Re-Inspection Date: 06/10/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: xhaferid@yahoo.com
 Email 2: miamiamore@yahoo.com
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
meat sauce/final cook	161	blue cheese/grill drawers	41		
potato soup/final reheat	191	shredded cheese/grill drawers	41		
chicken soup/final cook	195	raw burger patties/cook line drawers	40		
green beans/plant food final cook for hot holding	202	grits (holding)/cook line	170		
pintos (holding)/kitchen hot cabinet	152	gravy (holding)""	168		
gravy (holding)""	149	meat sauce (holding)""	162		
oatmeal (holding)""	159	hot water/3-comp sink	128		
sliced tomatoes/walk-in cooler	38	quat sanitizer (ppm)/3-comp sink	300		
cooked pasta""	39	final rinse/dish machine	165.9		
lasagna""	39				
lasagna/kitchen upright 2-door cooler	40				
cooked pasta""	40				
salsa/front kitchen reach-in cooler	38				
turkey/make unit top	39				
egg salad""	36				
tuna salad""	37				
shredded cheese""	41				
diced tomatoes/make unit bottom	38				
vegetable soup (holding)/soup hot wells	154				
chicken rice soup (holding)/soup hot wells	162				

First
 Person in Charge (Print & Sign): Ismael

Last
Hazizolli

First
 Regulatory Authority (Print & Sign): Chad

Last
Lawson

REHS ID: 3391 - Lawson, Chad Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3156

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 2 of _____
 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: THE CARRIAGE HOUSE

Establishment ID: 3034012380

Date: 06/10/2025 **Time In:** 9:10 AM **Time Out:** 11:50 AM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Megan Swyers	19751428	Food Service	08/26/2020	08/26/2025

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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf): Stack of plastic pans being stored on top of basin of handwashing sink in back of kitchen, obstructing sink from use. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Pans moved away from sink.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P): In hot cabinet at back stove, cooked apples were holding at 114 F and pork loin was holding at 98 F. Time/Temperature Control for Safety (TCS) foods shall be maintained at 135 F or above. CDI: Apples reheated to 178 F within 2 hours; pork loin reheated to 190 F within 2 hours.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P): At top of cook line make unit: sliced tomatoes measured 51 F, slaw measured 46 F, and boiled eggs measured 48 F. In bottom of cook line make unit: cut lettuce measured 44-46 F. Inside server area dessert reach-in cooler: milk measured 52 F. TCS foods shall be maintained at 41 F or less. CDI: Foods voluntarily discarded.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) (REPEAT): In front kitchen reach-in cooler: salsa prepared 06/09 (per conversation with staff) bore no date marking. In walk-in cooler: sliced tomatoes prepared 06/09 bore no date marking. In bottom of cook line make unit: diced tomatoes and cut lettuce prepared 06/09 bore no date marking. Refrigerated, ready-to-eat, TCS food prepared and held in a food establishment for more than 24 hours shall be consumed on the premises, sold, or discarded when held at a temperature of 41 F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. CDI: Date marking corrected on all foods listed aside from cut lettuce, which was voluntarily discarded due to aforementioned cold holding violation.
- 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P): In walk-in cooler: cooked pasta holding since 05/31. Refrigerated, ready-to-eat, TCS food shall be discarded if it exceeds having been held at 41 F or less for 7 days. CDI: Food voluntarily discarded.
- 33 3-501.15 Cooling Methods (Pf) (REPEAT): Sliced tomatoes cooling in walk-in cooler tightly wrapped with plastic measured 50 F at 9:34 AM and measured 46 F when measured again at 10:16 AM (did not meet projected parameters for cooling TCS foods to 41 F within 4 hours). Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient, or other effective methods. CDI: Plastic wrapping was removed from food; sliced tomatoes then measured 44 F at 10:30 AM.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) (REPEAT, different item): Server area dessert reach-in cooler unable to hold TCS foods at 41 F or less. Ambient air temperature of server area dessert reach-in cooler measured 45.1 F. Repair or replace malfunctioning cooler; cooler shall not be used to hold TCS foods until repairs are made. Equipment shall be maintained in good repair. (Reduced to 0 points due to repairs made since previous inspection.)
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C): Cleaning needed to remove buildup at chemical storage shelving in dry storage area. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.