

Food Establishment Inspection Report

Score: 91

Establishment Name: CHERRIES TWO GO

Establishment ID: 3034012684

Location Address: 3890 LITTLEBROOK DRIVE

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: DIAL A DISH, INC.

Telephone: (336) 766-4088

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 08/02/2022 Status Code: A

Time In: 9:50 AM Time Out: 2:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
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	IN <input checked="" type="checkbox"/> T				
Proper eating, tasting, drinking or tobacco use		1	0.5	<input checked="" type="checkbox"/>	
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"/> 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	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	IN <input checked="" type="checkbox"/> T N/A N/O				
Food separated & protected		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
16	IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	<input checked="" type="checkbox"/>	0	<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 N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper cooling time & temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
21	IN <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"/> OUT N/A N/O				
Proper cold holding temperatures		3	1.5	0	
23	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper date marking & disposition		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> OUT N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	IN <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	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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/> T N/A				
Toxic substances properly identified stored & used		2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
Conformance with Approved Procedures .2653, .2654, .2658					
29	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	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	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	IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
34	IN <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	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	IN <input checked="" type="checkbox"/> T				
Insects & rodents not present; no unauthorized animals		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	IN <input checked="" type="checkbox"/> T				
Personal cleanliness		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
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	IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	<input checked="" type="checkbox"/>	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	IN <input checked="" type="checkbox"/> T				
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	IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT 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	IN <input checked="" type="checkbox"/> T N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	<input checked="" type="checkbox"/>	
54	IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					9



Comment Addendum to Food Establishment Inspection Report

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 Water Supply: Municipal/Community On-Site System
 Permittee: DIAL A DISH, INC.
 Telephone: (336) 766-4088

Establishment ID: 3034012684
 Inspection Re-Inspection Date: 08/02/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: karolcherry@icloud.com
 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
pasta	two door	40						
baked potato	two door	41						
ricotta	one door	38						
cream cheese	one door	41						
spaghetti sauce	two door	47						
shredded chicken	two door	42						
twice baked potato	retail	46						
spaghetti pie	retail	44						
meatloaf	retail	42						
spinach lasagna	retail	42						
raw chicken	delivery	41						
meatloaf	final cook	208						
hot water	three comp	127						
quat sanitizer	three comp	400						

	<i>First</i>	<i>Last</i>	
Person in Charge (Print & Sign): Karol		McGill	
	<i>First</i>	<i>Last</i>	
Regulatory Authority (Print & Sign): Michelle		Bell	

REHS ID: 2464 - Bell, Michelle Verification Required Date: _____
 REHS Contact Phone Number: (336) 703-3134 Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

Establishment Name: CHERRIES TWO GO

Establishment ID: 3034012684

Date: 08/02/2022 **Time In:** 9:50 AM **Time Out:** 2:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Karol McGill		Food Service		05/24/2027

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.

- 2-103.11 (A) - (P) (Pf): Person-In-Charge-Duties: Delivery received during inspection and no temperatures of food were taken. Upon discussion with person in charge, food temperatures of deliveries are not being monitored. The person in charge shall ensure that employees are visibly observing foods as they are received to determine they are delivered at the required temperatures. CDI: Education of the person in charge was given.
- 2-401.11 Eating, Drinking, or Using Tobacco (C): When entering for the inspection, tray of sausage and biscuits (some partially eaten) were on the prep table and were the manager's breakfast. An employee shall eat only in designated areas where contamination of clean equipment and food can not result.
- 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P): REPEAT: Unwashed produce (heads of lettuce and celery) over ready to eat pie and cheeses in upright cooler. Foods shall be protected from cross contamination by separating fruits and vegetables before they are washed from ready to eat food./3-304.15 (A) Gloves, Use Limitation (P): Employee was wearing single use gloves while putting up raw chicken delivery in cooler. Employee then used same gloves to begin laying out single service containers for pies. Single-use gloves shall be used for only one task, such as working with raw animal food, and discarded when soiled. CDI: Employee removed gloves and washed hands once instructed.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf): REPEAT: The following utensils were soiled with debris: three plastic and 8 metal mixing bowls; one colander. Oily residue on several knives and forks from storage container. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed in three comp sink during inspection.
- 3-501.14 Cooling (P): REPEAT: Large pot of spaghetti sauce from yesterday around 11am measuring at 47F. In the upfront retail cooler, foods ranging from 42-46F. Time/temperature safety food shall be cooled from 135F to 70F within 2 hours and to 41F within a total of 6 hours. CDI: CDI: Sauce discarded. Manager was instructed best practice was to discard foods above 41F. She stated she would check the temperatures and decide.
- 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P): In upright freezer in customer area, chicken pies prepared Friday and chicken chili not datemarked./ Beef stroganoff marked 7/26. Time/temperature control for safety food shall be discarded if it exceeds its 7 day datemark and also if it does not bear a date or day. CDI: All pies labeled with a date on shelf and stroganoff discarded. Recommended dating when food is prepared to avoid forgetting to label.
- 7-201.11 Separation - Storage (P): Glass cleaner on shelf with spices. Odoban on table with bread crumbs next to three comp sink. Chemicals shall be stored to prevent contamination of food. CDI: Chemicals moved.
- 3-501.15 Cooling Methods (Pf): Spaghetti from yesterday in large, deep pot. Multiple foods with condensate on lids in upright cooler for retail where foods were out of temperature. Foods shall be cooled quickly using methods that expedite the cooling process, such as, shallow pans, ice surrounding the outside of the pot, cooling wands, venting lids on containers, etc. CDI: Spaghetti sauce discarded and the other foods were being monitored for discard.
- 6-501.111 Controlling Pests: REPEAT: A couple of flies in kitchen and ants present in the dry storage room. The PREMISES shall be maintained free of insects, rodents, and other pests. Pest control had already been contacted about the ants but need to come again.
- 2-303.11 Prohibition - Jewelry REPEAT: -2 food employee wearing multiple bracelets, watches. Food employees may not wear jewelry on their hands or wrists, with the exception of a plain band ring. REPEAT.
- 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C): Next to three comp sink wash vat, prep table storing bread crumbs and paper towels. Clean equipment shall be stored to prevent contamination and splash. If it is desired to keep prep table next to three comp sink, a splash guard shall be installed between the prep table and three compartment sink to prevent contamination onto the prep table; unless this table is used for the storage of soiled dishes only./ Multiple bins holding clean utensils soiled with debris and oily residue. Utensils shall be stored in a clean location./ Fly zapper/swatter located on clean utensil storage shelving with mixing bowls. Move fly zapper/swatter to soiled area/chemical area away from clean food equipment/utensils./ Cell phone, glasses on shelf above prep table. Cell phone charger cable on shelf with spices. Employee placed purse on prep table when entering. Employees shall store belongings to prevent contamination of clean equipment.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C): The following equipment is in need of additional repair: chipping shelving in upright coolers (2-door Victory/ one-door True), gaskets torn on both doors of 2-door Victory. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C): Cleaning needed in the following areas: base of 2-door Victory, chemical shelf, shelving in 2-door freezer, one door freezer (interior and around handle). Nonfood contact surfaces shall be maintained clean.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C): Toilet soiled in restroom. Maintain plumbing fixtures clean.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C): Dumpster busted at bottom on back and side. Receptacles shall be maintained in good repair.
- 55 6-501.12 Cleaning, Frequency and Restrictions - Floor cleaning needed in dry storage room and prep room and cleaning needed on stairs. Physical facilities shall be cleaned as often as necessary to keep them clean.//6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C): Gaps present between floor boards. Rust present on floor vents. Chipped and cracked paint present on windowsills in dry storage room. Rusted escutcheon plate by toilet in restroom. Floors, walls, and ceilings and attachments shall be maintained in good repair.