

Food Establishment Inspection Report

Score: 92.5

Establishment Name: CAROLINA ALE HOUSE
 Location Address: 150 HANES MALL
 City: WINSTON SALEM State: NC
 Zip: 27103 County: 34 Forsyth
 Permittee: WINSTON SALEM ALE HOUSE LLC
 Telephone: (336) 794-1308 / (919) 274-6788

Establishment ID: 3034012289
☒ Inspection ☐ Re-Inspection
 Date: 03/18/2015 Status Code: A - Open For Business
 Time In: 10:20 AM Time Out: 5:35 PM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant
 No. of Risk Factor/Intervention Violations: 5
 No. of Repeat Risk Factor/Intervention Violations:

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

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC present, Demonstration - Certification by accredited program, and performs duties	2		0	
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management and food employee knowledge, and conditional employee; responsibilities and reporting.	3	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Free of blockages/solids buildup in lines or manholes?	3	1.5	0	
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Tank risers accessible and surface water	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Tanks and access manholes structurally sound, diverted?	1	.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean and properly washed	4	X	0	X
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Tanks pumped, cleaned out as needed?	3	1.5	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks, supplied and accessible	2	1	X	X
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe and unadulterated	2	X	0	X
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Control panel enclosure/components in good condition?	2	1	0	
Protection from Contamination .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Panel breakers and switches left in active	3	1.5	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned and sanitized position after inspection?	3	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Minimal ponding in subsurface trenches?	2	1	0	
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Surface water being effectively diverted away?	3	1.5	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Diversions/ditches/swales/tile drains properly	3	1.5	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperatures maintained?	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Distribution devices in good condition, working	3	1.5	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition properly?	3	1.5	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a Public Health Control: procedures and records	2	1	0	
Consumer Advisory .2653									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	.5	0	
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Laterals free of excess solids, cleaned out as needed?	3	1.5	0	
Chemical .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food additives: approved and properly used	1	0.5	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified, stored, and used	2	X	0	X
Conformance with Approved Procedures .2653, .2654, .2658									
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0	

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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	
29	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	
Food Temperature Control .2653, .2654									
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X	X
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate	1	0.5	X	
Food Identification .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	X	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects and rodents not present; no unauthorized animals	2	1	X	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored	1	0.5	X	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits and vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried and handled	1	0.5	X	X
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use and single-service articles; properly stored and used	1	0.5	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	2	1	X	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained and used; test strips	1	.5	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food-contact surfaces clean	1	X	0	
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	X	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage and waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied and cleaned	1	.5	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained	1	.5	X	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained and clean	1	X	0	X
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation and lighting requirements; designated areas used	1	.5	X	
TOTAL DEDUCTIONS:						7.5			



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 Comment Addendum Attached ? ☐ Status Code: A
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 Email 1: mmohr@lmrest.com
 Email 2: _____
 Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pico/ Make-top	39.0	Lettuce/ Walk-in	39.0	Raw shrimp/ Reach-in	40.0
Tomatoes/ Make-top	38.0	Buttermilk/ Walk-in	40.0	Raw cod/ Reach-in	39.0
Lettuce/ Make-top	39.0	Raw chicken/ walk-in	42.0	Lettuce/ Reach-in	50.0
Cod/ Make-top	39.0	Raw beef/ walk-in	43.0	Diced tomato/ Reach-in	41.0
Tilapia/ Make-top	40.0	Raw steak/ walk-in	41.0	Hot water/ dish machine	184.0
Raw Steak/ drawer refrigeration	40.0	Raw beef/ delivery	42.0	Sanitizer/ 3 comp sink	200.0
Raw beef/ drawer refrigeration	40.0	Raw shrimp/ walk-in	44.0	Randy J Oban/ 10/19/16 SS	0.0
Cooked bbq/ drawer refrigeration	40.0	Raw cod/ walk-in	43.0		

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.

Item Number	Observations and Corrective Actions
6	2-301.14 When to Wash - P- One food employee at warewashing was observed touching clean utensils with his after handling soiled utensils. Food employees shall clean their hands and exposed portions of their arms immediately before touching cleaned equipment and utensils by washing hands after handling soiled equipment and utensils. CDI- Employee re-washed utensil. 2-301.14 When to Wash - P-One food employee observed cutting off the handles of hand sink with their bare hands after hand washing. Food employee shall turn off faucet handles with a paper towel or use a proper barrier method to prevent hand re-contamination when washing hands. CDI- Employee re-washed hands.
8	5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- The handsink adjacent to the ware washing area was blocked with a stack of utensil holding trays at the beginning of inspection. Handsinks be maintained accessible at all times of operation. CDI- The stack of tray were placed in the dish washing room. 6-301.11 Handwashing Cleanser, Availability - PF- The soap dispenser at the bar hand wash sink was empty. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI- PIC refilled dispenser with liquid soap.
11	3-202.15 Package Integrity - PF-Two cans of oranges, and one can of soup were dented along rims and heavily dented on the side respectively and left stored on the dry storage shelf. Food packages shall be in good condition and protect the integrity of the food of the contents so that the food is not exposed to Adulteration or potential contaminants. CDI- Cans were voluntarily discarded. 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF-twenty seven individual packages of yellow fin tuna were in the walk in cooler thawed inside sealed original packaging. Manufacturing label states "Important, Keep Frozen until used, Remove from Package and thaw under refrigeration immediately before use". Food shall be handled according to manufacturer instructions when failure to do so can contribute to pathogen growth in the food product. CDI: PIC discarded all thawed tuna packages and shall handle tuna according to manufacturer notice on packages. Product disposition form was written and given to operator during inspection.
14	4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-- Equipment cleaning is necessary robo coup chopper blade, the can opener blade. Equipment and utensils shall be clean to sight and touch. CDI- The robo coup blade and the can opener blade were cleaned and sanitized. 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF Hot plate temp from the mechanical dish machine was at 153F during the inspection. Dish machines shall have a final rinse temp above 161F to sanitize utensils. PIC contacted maintenance group to fix dish machine, during this time employees were instructed to only use the three compartment sink to clean and sanitize dishes. Employee continued to use dish machine and was told a second time to only use the three compartment sink. Maintenance arrive and repaired the dish machine with a hot plate temp reading at 184F



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Item Number	Observations and Corrective Actions
26	7-102.11 Common Name-Working Containers - PF-One bottle of sanitizer stored at the bar dump sink, and one unknown bottle of cleaner stored on the chemical storage shelf were unlabeled. Working containers used to store poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI- The unknown bottle of cleaner was discarded and the bottle of sanitizer was labeled.
31	3-501.15 Cooling Methods - PF-Opts- One large container of lettuce prepared on 3/18/15 was prepped and stored in the make-top cold hold unit and checked at (50F). PHF's shall be cooled inside the walk-in cooler before storing inside of the make-top unit for service. CDI- The container of lettuce was placed inside of the walk-in and chilled to 45F.
34	4-302.12 Food Temperature Measuring Devices (Thermometer) - PF-Opts- The facility is using a dial thermometer with a large probe to check hot and cold foods. A thermometer with a thin probe that is designed to measure the temperature of thin masses shall be provided and readily assessable to accurately measure the temperature in thin foods such as meat patties and fish fillets. Purchase a thin probe thermometer.
35	3-302.12 Food Storage Containers Identified with Common Name of Food - C-Opts- One container of sugar was observed unlabeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment such as cooking oils, spices, salt, spices and sugar shall be identified with the common name of the food. CDI- PIC placed a label on the container of sugar.
36	6-501.111 Controlling Pests - PF-Opts- Three flies were present inside the kitchen during inspection. The premises shall be maintained free of insects, and pests. The presence of insects, and pests shall be controlled to eliminate their presence.
39	3-304.14 Wiping Cloths, Use Limitation - C-Opts- One wiping cloth sanitizer bucket was stored on top of the make-top unit surface. Sanitizer buckets shall be stored in a manner to prevent contamination of food equipment, utensils, single service and single use articles.
42	4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Opts-Two pair of tongs were stored on the bottom handle of the roller oven on the cook line in potential contact of food employee outer clothing. Utensils shall be stored where they are not exposed to splash, dust, or any type of contamination. CDI- Tongs were moved to the tops of the make-top unit for storage.
45	4-501.11 Good Repair and Proper Adjustment-Equipment - C-Opts- Equipment repair is necessary on walk-in freezer ceiling that's peeling paint. One floor panel of beer cooler has bowed up and needs to be resealed to the floor. Equipment shall be maintained and repaired to manufacturer's conditions.
47	4-602.13 Nonfood Contact Surfaces - C- Cleaning is necessary on the shelf above the deli slicer, on the dunnage rack shelf surface inside the walk-in freezer, and inside the reach-in freezer adjacent to the stove. Food debris is present on the slicer guard plate and sharpener of the deli slicer. Non food contact surfaces shall be maintained clean.
49	5-205.15 System Maintained in Good Repair - Leaking was present at prep sink faucet adjacent to the stove, the vegetable prep sink drain stopper, the pre wash sprayer sink bowl, and the three compartment sink faucet at the bar. Plumbing systems shall be in good repair.
52	5-501.114 Using Drain Plugs - C-Opts- The dumpster is missing a drain plug. Dumpster shall be provided with their drain plug installed to prevent an area for pest harborage.

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53	<p>6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat- Multiple beer kegs are stored on the floor of the beer cooler. Keep all kegs at least 6 inches above the floor or place the kegs on dunnage rack shelves or movable doilies to facilitate cleaning.</p> <p>6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C-</p> <p>Floors- One floor tile is missing, and one floor tile is broken off the floor inside the walk-in cooler flooring next to the door of the walk-in freezer.// The flooring through out the facility has areas where grout has worn and floor tiles have cracked in the dish machine area, cook line area, and prep area. Evaluate and repair flooring.</p> <p>Walls-Baseboard tiles have broken and grout has worn on walls around the cookline and dish washing areas, and prep areas. Evaluate and repair as needed.</p> <p>6-501.12 Cleaning, Frequency and Restrictions - C-</p> <p>Floor- Cleaning is necessary under shelves of the walk-in freezer and cooler, underneath all the drain boards of the dish machine and 3 compartment ware washing sink where food debris and build up has occurred.</p>
54	<p>6-305.11 Designation-Dressing Areas and Lockers - C- One employee jacket was stored on a clean utensil storage shelf of the dish washing area. An area separated away from food preparation shall be designated for employees to store personal items. CDI- The jacket was placed in the employee coat hanging area.</p>

Person in Charge (Print & Sign): Randy Obando

Regulatory Authority (Print & Sign): Christopher Lot Joseph Chrobak

REHS ID: 2450 Chrobak, Joseph

REHS Contact Phone Number: _____

Randy Obando
Chris Lot Joseph Chrobak

Verification Required Date: _____

