

Food Establishment Inspection Report

Score: 94.5

Establishment Name: CHERRIE'S CAFE

Establishment ID: 3034010068

Location Address: 6000 MARKET SQUARE

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 05 / 24 / 2017 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 10 : 55 ^{am} _{pm} Time Out: 02 : 05 ^{am} _{pm}

Total Time: 3 hrs 10 minutes

Permittee: DIAL A DISH, INC.

Category #: IV

Telephone: (336) 766-4088

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 5

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

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.											
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"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				2	0		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	
Good Hygienic Practices .2652, .2653											
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	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
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	
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures				3	15	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658											
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	
Safe Food and Water .2653, .2655, .2658												
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				1	05	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	05	0		
Food Temperature Control .2653, .2654												
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0		
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				1	05	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0		
Food Identification .2653												
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657												
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	0		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0		
Proper Use of Utensils .2653, .2654												
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0		
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	<input checked="" type="checkbox"/>		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0		
Utensils and Equipment .2653, .2654, .2663												
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	0		
Physical Facilities .2654, .2655, .2656												
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	05	0		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	<input checked="" type="checkbox"/>		
Total Deductions:										5.5		



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☒ Inspection ☐ Re-Inspection Date: 05/24/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: cherryollie@aol.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Karol McGill 4-3-22	00	Salad	Walk-in cooler	44			
Hotdogs	Upright cooler	47	Mozzarella	Upright cooler 2	43			
Shrimp	Upright cooler	42	Raw chicken	Walk-in cooler	39			
Chicken salad	Upright cooler	38	Ambient	Upright freezer	0			
Hot water	2-compartment sink	125	Hot water	Handsink	105			
Rinse cycle	Dish machine	170	Chicken	Final cook	170			
Chlorine ppm	Bottle	0						
Chlorine ppm	Bottle	50						

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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF - One employee handled 2 bowls of salad with bare hands and another employee handled a croissant with bare hands. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI - Salad and croissant discarded.
- 8 6-301.14 Handwashing Signage - C - 0 pts - Repeat: A handwashing reminder is not visible near the beverage station handsink. Handwashing reminders shall be present at each handsink in a food establishment. All other handsinks in the establishment have a visible reminder. CDI - Handwashing reminder provided.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 0 pts - A few utensils under the right drainboard of the 2-compartment sink and the inside of a few salad dressing containers were soiled with food debris. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Utensils sent to be washed, rinsed, and sanitized.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - 0 pts - The chlorine sanitizer bottle measured 0 ppm. Sanitizers shall be maintained at the concentration specified by the manufacturer. CDI - Bleach added to the solution and measured 50 ppm chlorine.

Person in Charge (Print & Sign): Reid First N. Last

Regulatory Authority (Print & Sign): Grayson First Hodge Last

REHS ID: 2554 - Hodge, Grayson

[Signature]

Grayson Hodge REHS

Verification Required Date: 05 / 31 / 2017

REHS Contact Phone Number: (336) 703 - 3383



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- 22 3-501.19 Time as a Public Health Control - P,PF - Some of the cooked food and cold holding food were being held with a 4 hour hold time (Time as a Public Health Control) including lettuce, tomatoes, beef, and butter. A written procedure was not in place during the inspection. The person in charge stated that all of the food was prepared around 11 AM. Written procedures for time as a public health control shall be prepared in advance and maintained. Accurately record the preparation time for each batch of food. CDI - Food preparation times recorded. Verification of written procedures is required by 5-31-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 26 7-102.11 Common Name-Working Containers - PF - 0 pts - The chlorine sanitizer bottle was not labeled above the dish machine. Chemicals in working containers shall be labeled with the common name. CDI - Sanitizer bottle labeled./7-201.11 Separation-Storage - P - 0 pts - One bottle of cleaner was stored on the same shelf and above dry food products. Chemicals shall be stored where they do not contaminate food or equipment. CDI - Chemical bottle relocated to chemical shelving.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 5 beverage pitchers were stored beside of the handsink at the beverage station without covers/lids. Food shall be protected from splash, dust, or other contamination. Provide lids/covers for pitchers. CDI - Pitchers relocated behind the splashguard./3-304.13 Linens and Napkins, Use Limitations - C - A large cloth was being used to cover boiled chicken on a baking sheet. Linens and napkins may not be used in contact with food unless they are used to line a container for the service of foods and are replaced each time the container is refilled..
- 38 2-402.11 Effectiveness-Hair Restraints - C - Repeat: None of the food employees were wearing hair restraints. Food employees shall wear a hat, hair net, or other effective hair restraint while working in a food establishment. Provide hair restraints.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - Three wet wiping cloths were stored on prep surfaces. Wet wiping cloths shall be stored inside of a sanitizer solution that is maintained at the correct concentration (50-200 ppm chlorine) between uses, or discarded after each use. Provide labeled sanitizer buckets for wet cloth storage.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - A box of forks, spoons, and knives was stored on the floor in the storage closet. Single-use articles shall be stored at least 6 inches above the floor. Relocate utensils to shelving.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Repair the rusting/chipping floor inside of the walk-in cooler to be smooth and easily cleanable. The splashguard and spray arm were repaired/replaced since the last inspection. Equipment and utensils shall be maintained in good repair.



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- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF - There is not a 3-compartment sink in the facility for manual warewashing. Ecolab's Triplet Plus is being used for warewashing at the two compartment sink. Another detergent was mixed with the detergent-sanitizer during the inspection. Do not mix other detergents/chemicals with the Triplet Plus to ensure the correct concentration of chlorine and follow the instructions for warewashing on the manufacturer's packaging. CDI - The instructions for Triplet Plus discussed with the person in charge and warewashing employee.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat: Caulk the toilet base to the floor in the men's restroom, caulk around the dish machine drainboard, recaulk around the handsink near the ovens. Replace missing ceiling tiles in the kitchen and wall paper in the men's restroom is starting to peel from the wall. Floors, walls, and ceilings shall be smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting - C - 0 pts - Lighting is low at the men's and women's restroom fixtures (7-11 foot candles) and at the 2-compartment sink (5-9 foot candles). Lighting shall be at least 20 foot candles at restroom fixtures and warewashing areas. Increase lighting and replace the burnt out bulb above the 3-compartment sink.



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