

Food Establishment Inspection Report

Score: 98

Establishment Name: THE KATHARINE BRASSERIE AND BAR

Establishment ID: 3034011738

Location Address: 51 EAST FOURTH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 14 / 2016 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 09 : 20 ^{am}_{pm} Time Out: 04 : 50 ^{am}_{pm}

Permittee: 51 EAST FOURTH STREET ASSOCIATES LP

Total Time: 7 hrs 30 minutes

Telephone: (336) 761-0203

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: _____

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	15	0	<input 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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	<input 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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

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	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
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	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
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 type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	0	<input type="checkbox"/>
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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:										2	

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☒ Inspection ☐ Re-Inspection Date: 07/14/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

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

Email 1: herbie.gimmel@katharinebrasserie.com

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

Email 2:

Permittee: 51 EAST FOURTH STREET ASSOCIATES LP

Email 3:

Telephone: (336) 761-0203

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Milk	Upright cooler	45	Cook	Walk-in cooler	38	ServSafe	Andrew Williams Exp.	00
Hot water	Dish machine	158	Potato	cooling	74	Final rinse	Dishwasher	161
Hot Water	3-comp sink	118	egg yolk	make unit	43	Ambient	beverage cooler	40
Duck	Walk-in cooler	40	butter	make unit	44	Hamburger	Final cook	168
Beef	Walk-in cooler	39	Potatoes	make unit	45	French Fries	Final cook	200
Tomato	Walk-in cooler	38	Tomato	make unit	40	cheese	reach-in	45
Rice	Produce walk-in cooler	40	anchovies	make unit	40			
Potato	Walk-in cooler	39	lettuce	cooling drawer	43			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - 0 pts - One employee beverage did not have a straw and another employee beverage on a prep surface. Employee beverages shall have a lid with a straw and also be stored to prevent contamination of food, utensils, and equipment. CDI - Beverage relocated below prep surface and beverage without a straw discarded.
- 6 2-301.14 When to Wash - P - 0 pts - One employee observed turning off the faucet handles with bare hands. Employees shall use a clean barrier, such as a paper towel, when turning off faucet handles after washing hands. CDI - Employee educated and rewashed hands, using paper towel to turn off faucet handles.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - 0 pts - Employee tried to rinse spoon in handsink, and a pair of tongs and a pastry brush were stored on handsinks. Handsinks shall not be used for purposes other than handwashing. CDI - Tongs and brush moved to appropriate storage.



Person in Charge (Print & Sign): Tony ^{First} Stevens ^{Last}

Regulatory Authority (Print & Sign): Grayson Hodge ^{First} Michelle Bell ^{Last}

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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- 12 3-203.12 Shellstock, Maintaining Identification - PF - 0 pts - Person in charge stated the shellstock items that were removed from their tagged container to relocate to the ice display and placed back in the walk-in cooler if they were not purchased. Shellstock removed from its tagged container shall have an identification record keeping system in place. Discard remaining shellstock that is not purchased after being prepared and do not return shellstock to original container once removed./ Two shellstock containers did not have a tag. All shellstock tags shall remain attached to the container in which the shellfish are received. CDI - Person in charge educated, no oysters on display at the time. PIC stated they had the oyster tag with the others that they store, but discarded the 2 containers of oysters.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw eggs stored above brownies and other ready-to-eat foods in the upright cooler next to the downstairs cook line, washed spinach under unwashed produce in produce walk-in, raw steak above cured meats, quail eggs under raw chicken, 2 cartons of chicken eggs under raw chicken, raw ground beef over whole muscle steak, and unwashed avocados over ready-to-eat food. Raw animal food shall be stored according to final cook temperature with the highest final cook temperatures on the bottom shelving, unwashed produce shall be stored below washed, and ready-to-eat food shall be stored above unwashed and raw foods. CDI - PIC stored items according to final temperature.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - 0 pts - Hamburger that can be cooked-to-order did not have an asterisk on the menu. All foods that pertain to the consumer advisory shall be marked with an asterisk to notify the consumer of the foodborne risks. Mark the hamburger with an asterisk. CDI: Menus updated during inspection.
- 26 7-201.11 Separation-Storage - P - 0 pts - 3 chemicals stored on the handsink splashguard in the catering kitchen, and one chemical stored above clean dishes. Chemicals shall be stored to prevent contamination of food, equipment, and utensils. CDI - Chemicals moved to chemical storage.
- 27 3-502.12 Reduced Oxygen Packaging, Criteria - P,PF - 0 pts - Facility is using reduced oxygen packaging for steak tartar and wild boar. A food establishment that uses reduced oxygen packaging shall have an approved HACCP plan. CDI - Facility has submitted plan to health department. Reduced oxygen processes shall not be used until plan is approved. ROP products discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts - Approximately 10% of condiment bottles and seasoning containers were not labeled. All food removed from its original packaging shall be labeled with the common name of the food. Label.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - 0 pts - Cell phone and charger stored on a prep surface and a trashcan being stored next to the clean dish shelving in contact with 2 clean scoops. Personal items and trash cans shall be stored to prevent contamination of food and equipment. CDI - Trash cans and personal items relocated away from clean utensils and equipment.



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- 38 2-402.11 Effectiveness-Hair Restraints - C - 0 pts - A few employees did not have beard restraints. An employee shall wear a beard restraint when their beard exceeds the length of their eye brows. Educate employees.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - 2 sanitizer buckets stored on prep surfaces. Sanitizer buckets for wet wiping cloths shall be stored to prevent contamination of food and equipment. CDI - Buckets moved to lower shelving.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pts. 2 ice scoops stored in container without protection from overhead contamination. In-use utensils shall be stored to prevent contamination of dust and other debris. CDI - Ice scoop container placed on its side to prevent overhead contamination.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts. Prep table stored beside the clean dish compartment of the 3 compartment sink. Equipment and utensils shall be stored to in a clean, dry location. Relocate prep table at least 18 inches from 3-compartment sink, or install a splashguard.// 4-901.11 Equipment and Utensils, Air-Drying Required - C -Several stacks of dishes were wet stacked. Equipment and utensils shall be completely air-dried after cleaning. Allow dishes to air-dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Waffle irons are starting to rust along the handles, curtains need to be reinstalled and repaired on the main dish washer, main dishwasher is only reaching 158-160F, leak under the IRO ice bin, leak under the 3-compartment sink, and the air conditioning unit is dropping condensate onto the bar. Repair or replace.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - 0 pts - First stall in the women's restroom is missing a covered receptacle. Provide covered receptacle in the stall or by the sinks.
- 54 6-303.11 Intensity-Lighting - C - Lighting low in the following areas: the bar dump sink (9 foot candles), drink prep areas at the bar (20-30 ft/c), bar handsink (9 ft/c), oyster display (15-18F), and 12-18 ft/c at the beverage counter in the upstairs kitchen. Lighting shall be at least 50 ft/c in food prep areas and 20 ft/c and handsinks.



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