

Food Establishment Inspection Report

Score: 91.5

Establishment Name: HUTCH & HARRIS PUB

Establishment ID: 3034011833

Location Address: 424 W 4TH STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 11 / 2017 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 12 : 05 ^{am} _{pm} Time Out: 03 : 00 ^{am} _{pm}

Permittee: C J SQUARED, LTD.

Total Time: 2 hrs 55 minutes

Telephone: (336) 721-1336

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: 7

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	NO	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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	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	03	0	
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"/>
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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3			<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13		<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	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3			<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13		<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2			<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	NO	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	03	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	03	0	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1			<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
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"/>
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"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1			<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03		<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	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			<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1			<input checked="" 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	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03		<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean		03		<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		<input checked="" type="checkbox"/>
Total Deductions:					8.5			



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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.



- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C-Observed shield to ice machine in server area and oyster area to contain black and pink growth. Observed tongs used to remove raw oysters from steamer to contain seasoning and debris (P). Equipment such as ice bins shall be cleaned at a frequency to prevent the accumulation of mold. Equipment and utensils used with potentially hazardous food shall be cleaned throughout the day at least every 4 hours. CDI-Tongs used for oysters placed with soiled utensils. 0 points.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured individual butter packets and salads in server reach-in cooler above 45F (46-51F). Salads were prepped this morning. Reach-in cooler was not functioning properly. Potentially hazardous food shall be maintained at 45F or below. CDI-Butter placed in walk-in cooler to chill.
- NOTE: EFFECTIVE JANUARY 2019, THE COLD-HOLDING REQUIREMENT WILL BE 41F OR BELOW.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed compound butter dated for 7/31/2017 (to be disposed of by 8/6/2017). Products shall be disposed of or consumed within manufacturers date or after exceeding time/temperature combinations. CDI-Products discarded by PIC. 0 points
- 26 7-201.11 Separation-Storage - P-Repeat-Observed spray bottles of chemicals stored on racks containing utensils, single-service items and dry goods. Chemicals shall be stored so that they do not contaminate food, equipment or utensils. CDI-Relocated by PIC.
- 31 3-501.15 Cooling Methods - PF-Observed cooked pasta cooling in deep, plastic container in ice bath. Observed cooked chicken cooling in plastic container with lid in reach-in cooler by back prep table. When cooling, foods shall be loosely covered or uncovered and placed in shallow metal pans to facilitate heat transfer. CDI-Items were removed from containers and placed in shallow pans in ice bath.//4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF-Reach-in cooler at server station is maintaining ambient temperature of 50F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified. Potentially hazardous foods were removed from unit and placed into walk-in cooler until repair. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLIANCE/WITHIN 10 DAYS.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Observed dry goods bins unlabeled in dry storage area and cook line. Working containers holding food or food ingredients shall be labeled with the common name of the food. 0 points
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Splash guards needed at bar handsinks and dump sinks to protect syrups and items stored in well in front of and beside sinks. Food shall be protected from contamination during storage, prep and display//3-307.11 Miscellaneous Sources of Contamination - C-Repeat-Observed multiple containers of food uncovered during storage in reach-in coolers, observed employee cell phone on cutting board at sauté station, observed ice bins open and unattended behind bar, observed mac and cheese on trash can in prep room, observed bags of flour and grits opened on rack. Food shall be protected from contamination.



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- 38 2-303.11 Prohibition-Jewelry - C-Observed sauté chef wearing wrist band. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.// 2-402.11 Effectiveness-Hair Restraints - C-Observed two prep staff preparing food and operating dish machine without hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils and single-service articles.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed heavily soiled dry wiping cloth on cutting board at pantry make unit. Dry wiping cloths shall be free of food debris and visible soil. CDI-Wiping cloth replaced with clean wiping cloth by PIC. 0 points.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Upright cooler next to oven is on wooden rolling boards. These are not easily cleanable or approved for use as food service equipment. Replace with approved repair. Shelving in reach-in cooler by oven and bottom shelf of walk-in cooler is flaking and rusted. Ledge to freezer in dry storage area is cracked. Observed leak from compressor in server reach-in cooler. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces - C-Cutting board at pantry make unit is stained yellow and scored. Cutting boards shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. Resurface or replace.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-The following nonfood contact surfaces shall be cleaned: shelving under server prep area, guard to mixer, bottom of reach-in cooler, shelving beside 3 compartment, shelving throughout facility. Nonfood contact areas shall be maintained clean.
- 51 6-402.11 Conveniently Located - C-Employee restroom is not in operation as of 3/29/2017 due to needed repairs to floors and toilet. Toilet rooms shall be conveniently located and accessible to employees during all hours of operation. Repair employee restroom so that kitchen staff may have convenient access to restroom. 0 points.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat-Floor in front of canwash is in poor repair, with exposed wood and missing laminate. Floor in employee restroom is bubbled and in disrepair. Floors shall be easily cleanable and in good repair.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C-Replace missing ceiling tiles in dry storage area. Physical facilities shall be maintained in good repair.
- 54 6-202.11 Light Bulbs, Protective Shielding - C-Replace shield to light in dry storage. Lights shall be shatter proof or shielded in areas where there is exposed food, clean equipment, unwrapped single-serv items. //6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Fan under hot holding wells near pass through station shall be cleaned. Vents, air ducts and air supply units shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. 0 points.



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