

Food Establishment Inspection Report

Score: 91.5

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: 02 / 17 / 2020 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 10 : 30 ^{am} _{pm} Time Out: 04 : 10 ^{am} _{pm}

Permittee: 51 EAST FOURTH STREET ASSOCIATES LP

Total Time: 5 hrs 40 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: 7

No. of Repeat Risk Factor/Intervention Violations: 4

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	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	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	13	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<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	<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	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	13	0	<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"/>	<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	<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	<input checked="" type="checkbox"/>	0	<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	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input 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	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			1	<input checked="" type="checkbox"/>	0	<input checked="" 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	03	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	03	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<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	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	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	03	<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	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input 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"/>	<input type="checkbox"/>
Total Deductions:										8.5



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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County: 34 Forsyth Zip: 27101

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

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

Permittee: 51 EAST FOURTH STREET ASSOCIATES LP

Telephone: (336) 761-0203

Establishment ID: 3034011738

☒ Inspection ☐ Re-Inspection Date: 02/17/2020

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: herbie.gimmel@katharinebrasserie.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Thomas	10/9/22	0	Chicken	reach in	41	lobster	reach in	41
Hot water	three comp sink	130	salmon raw	reach in	40	steak	drawer cooler	37
sanitizer (qac)	three comp sink (ppm)	200	potato	walk in	39	sliced tom	make unit	41
hot plate	upstairs dish machine	162	cauliflower	walk in	38	air temp	reach in	35
hot plate	bar dish machine	162	noodles	walk in	38	burger	final cook	163
hot water	three comp bar	117	french onion	hot well	140	thawing	steak water temp	51
Mussels	PE-2354-SS	0	chicken	walk in 2	40	salmon	walk in	38
Oysters	MA-12166-SS	0	upright cooler	side kitchen	37	ground beef	walk in	39

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.

- 6 2-301.14 When to Wash - P One employee moved trash can and then proceeded to handle food containers to put away food products. Food employees must wash hands whenever they are contaminated. CDI: REHS notified employee of need to wash hands. Further handwashing was correct during inspection. 0 pts
- 8 6-301.12 Hand Drying Provision - PF Repeat: Hand washing sink at bar did not have any paper towels. All handwashing sinks must be stocked with hand drying provisions. CDI: Paper towels added during inspection. 0 pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw beef and raw ground beef over carrots and container of nuts in reach in cooler of upstairs kitchen. Ground beef raw above raw shrimp in drawer cooler of upstairs kitchen. Open container and package of cooked lobster stored under containers of raw oysters in walk in cooler. Foods must be stored in a manner that prevents cross contamination. Always store raw products according to final cooking temperatures and never store ready to eat foods under raw products. CDI: PIC moved items to correct storage arrangement.

Lock
Text



Person in Charge (Print & Sign): Adam Barnett

Regulatory Authority (Print & Sign): Joseph Chrobak

[Handwritten Signature]

Verification Required Date: 02 / 27 / 2020

REHS ID: 2450 - Chrobak, Joseph

REHS Contact Phone Number: (336) 703-3164



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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Repeat: Blade for robot coupe had debris on blade surface. Tape on plastic pans and cups stored in clean storage. Wall mounted potato dicer had dried potato debris on blade and in press mount. Two metal containers soiled with food debris. Soiled milk crates being used to store utensils inside in downstairs kitchen with soiled utensils inside. Four bakery pans had white food soiling on surfaces. Food contact surfaces shall be kept clean to sight and touch. Noted items sent to be cleaned during inspection. // 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Hot temp dish machine in small kitchen by conference rooms only providing final rinse temperatures of 152- 153F. Hot water sanitizing dish machines must provide final rinse temperature above 160F. Contact supplier and have dish machine repaired and contact Joseph Chrobak at (336) 703-3164 or
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat: Raw steak at 46F in drawer cooler due to door not being fully shut. Cut cooked potatoes on top of cooler by fryers at 60F. Quacamole on top of make unit at 59F. Six bags of wings in reach in cooler by fryers at 50-52F, 2 bins of tomato sauce 48F, 1 bin butternut bisque at 48F, aioli at 47F, mayo 47F, and ricotta cheese at 48F. Chicken and tomatoes in main make unit cooler during lunch at 44F at end of inspection. One large bin of french onion soup in walk in cooler at 47F from 2/15. One container of hollandaise sauce at 81F on top of counter during inspection. Potentially hazardous foods held cold must be kept at 41F and lower at all times. CDI: Noted foods discarded during inspection. Hollandaise sauce to be held out of temperature control must be held using time as a public health control procedures with written procedures on site and times for four hour hold time labelled on the
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Cooked lobster, two bins of tomato sauce and one bin of butternut bisque in upstairs coolers without date markings pulled from bulk containers properly date marked in walk in cooler. When separating foods from a main batch of date marked foods add the date marking from the original container to the smaller container to properly track holding dates. CDI: PIC discarded sauce and bisque due to temperature issues, lobster dated. 0 pts
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Consumer advisory on menu is correct, However the items "Winston Salem Breakfast" ,"Two eggs any style" and Caesar salad dressing made with raw eggs do not have asterisk to tie them to the advisory. Add markings to tie these products to the menu and contact Joseph Chrobak at (336) 703-3164 or Chrobajb@forsyth.cc for verification of menu update no later than 2/27/20.
- 28 3-302.13 Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes - P Cocktails offered with egg whites in them, establishment is using raw unpasteurized shell eggs for the cocktails. All drinks fortified with raw egg must be made with pasteurize eggs. Purchase pasteurized raw shell eggs or liquid egg whites for cocktails. Verification required no later than 2/27/20.
- 38 2-303.11 Prohibition-Jewelry - C Employee on cook line wearing beaded bracelet while handling food. Food employees may not wear hand or arm jewellery while working with food. // 2-402.11 Effectiveness-Hair Restraints - C Employee on cookline working with food with uncovered beards. Food employees must wear effective hair restraints including beard guards. // Have employees remove jewellery and wear beard guards. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT: Employee hanged tongs on oven handle. Two employees then walked into tongs. All utensils must be stored in a manner that prevents potential contamination. CDI: Tongs removed to be washed, employees moved other tongs during inspection.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Two stacks of plastic containers stacked wet and two stacks of metal bowls stacked wet in clean storage. Utensils must be allowed to fully air dry prior to stacking and storing after washing and sanitizing. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Caulking peeling from inner panels of hoods in both kitchens. Make unit upstairs has cracked plastic trim in top openings. One utility cart in downstairs kitchens has a broken top shelf with support rods poking threw and held in place with cloths. 7 metal pots with layer of steel peeling off the bottom of the pots. Equipment shall be kept in good repair. Repair or replace noted items. 0 pts
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needs to be increased in areas such as reach in coolers, shelvings over cook stations, and utility carts as these areas all had soil, grease, and food debris accumulation. Increase cleaning in noted areas.
- 51 5-501.17 Toilet Room Receptacle, Covered - C Upstairs bathroom and bathroom by conference rooms for women do not have covered trash bins. Provide covered trash bins in womens restrooms. 0pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Coved base missing in beer storage and linen storage rooms from previous flooding damage exposing torn dry wall, Install coved base coverings to these areas. / 6-501.12 Cleaning, Frequency and Restrictions - C Detail cleaning needed on the floors of the upstairs kitchen area to remove debris and soiling. Physical facilities shall be kept in good repair.
- 54 6-501.110 Using Dressing Rooms and Lockers - C Employee sweater stored on top of make unit in upstairs kitchen and purse in pos area with single use articles. All employee items must be stored in designated locations such as provided lockers. PIC moved coat and purse. 0 pts



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✓
Spell



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