

# Food Establishment Inspection Report

Score: 92

Establishment Name: O CHARLEY'S 379

Establishment ID: 3034012185

Location Address: 300 HANES MILL RD

☐ Inspection ☒ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 16 / 2018 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 11 : 10 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 25 <sup>am</sup> <sub>pm</sub>

Permittee: O CHARLEY'S LLC

Total Time: 5 hrs 15 minutes

Telephone: (336) 377-2350

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: 3

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
<b>Supervision</b> .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"/>
<b>Employee Health</b> .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"/>
<b>Good Hygienic Practices</b> .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"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<input 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Approved Source</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input 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"/>
<b>Potentially Hazardous Food Time/Temperature</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	<input checked="" type="checkbox"/>	<input checked="" 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			3	<input checked="" type="checkbox"/>	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"/>
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .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"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	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"/>
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	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	03	0	<input type="checkbox"/>
<b>Food Temperature Control</b> .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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<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"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input checked="" 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"/>
<b>Utensils and Equipment</b> .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			<input checked="" type="checkbox"/>	1	0	<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	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	<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	03	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>
Total Deductions: 8										



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

Permittee: O CHARLEY'S LLC

Telephone: (336) 377-2350

Establishment ID: 3034012185

☐ Inspection ☒ Re-Inspection Date: 04/16/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: 379.store@ocharleys.com

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	I.Woodward11/18/20	0	Ham	reach in cooler	36	Crab mix	Location cold holding (Randell)	27
Cut lettuce	reach in cooler	38	Chicken	final cook	172	Potato	hot holding	193
Shrp scap	cold holding unit	49	Roast bf	make unit	37	Dc tom	make unit	38
Alfredo sce	cold holding unit	57	Ribs	reach in cooler	36	Mac cheese	make unit	64
Creole sce	cold holding unit	48	Utensil	hot holding	160	Mac cheese	reach in cooler	32
Noodles	lo boy	43	Sw pot	hot holding	150	Hot water	warewashing machine	161
Chicken	lo boy	40	Beef	lo boy	28	Hot water	3 compartment sink	142
Sld tom	make unit	45	Salmon	lo boy	30	Quat	3 compartment sink	200

## 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.

- 8 6-301.12 Hand Drying Provision - PF Repeat. No disposable towels at the handwashing sink located in the front service area and main service station. Handwashing sink shall be provided with individual, disposable towels. CDI: Disposable towels were provided at the handwashing sinks.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - C 0 points. Cut lettuce, chicken pot pie, and boiled eggs in liquid were not covered in the reach in cooler. Observed food particles inside the boiled eggs in liquid. Store food in packages, covered containers, or wrappings. CDI: Boiled eggs in liquid was discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Five knives, dicer, large cutter, hand held grinder, four square plates, 13 oval plates, 7 long rectangular plates, two long plates, small metal pan, three bowls, meat hammer, thermometer used for prime rib (no prime rib today), and food gripper on the meat slicer were soiled. Food-contact surfaces shall be clean to sight and touch. CDI: All items taken to the three compartment sink/warewashing machine except meat slicer was disassembled and person in charge cleaned/sanitized the thermometer.

Lock  
Text



Person in Charge (Print & Sign): Ian Woodward

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3137



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- 17 3-403.11 Reheating for Hot Holding - P 0 points. Mashed potatoes 77 F to 100 F in the hot holding unit. Reheat for hot holding shall be completed within 2 hours and reheated in a microwave so that all parts of the food reach a temperature of at least 165 F and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. CDI: Mashed potatoes were reheated back in the microwave.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Shrimp scampi sauce 44 F to 49 F, Alfredo sauce 42 F to 57 F, and creole sauce 41 F to 48 F in the cold holding unit next to the stove. Mac n cheese (preportioned) 61 F and 64 F over the load limit in the make unit. Cold holding, potentially hazardous foods shall be maintained at 45 F or less (January 1, 2019 will be 41 F or less). CDI: Shrimp scampi sauce, Alfredo sauce, and creole sauce were taken to the walk in cooler. Mac n cheeses were discarded.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Boiled eggs in liquid with use by date 4/9/18 in the reach in cooler. Food shall be discarded if it is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds 42 F to 45 F for 4 days OR 41 F or less for 7 days. CDI: Boiled eggs in liquid was discarded.  
//3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Mac n cheeses (total of 6) in the make unit and reach in cooler with no date marking sticker. Ready-to-eat, potentially hazardous food prepared and held for more than 24 hours shall be marked to indicate the day or date by which the food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. CDI: Employee added stickers to the
- 26 7-102.11 Common Name-Working Containers - PF 0 points. One clear liquid in spray bottle on chemical shelf. Working containers used for storing poisonous or toxic materials taken from bulk supplies shall be clearly labeled with the common name of the material. CDI: Person in charge did not know the material inside the spray bottle so the spray bottle was emptied.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat. Stacks of plates and bowls stored wet on shelving unit. After cleaning and sanitizing, equipment and utensils shall be air-dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Bottom gasket damaged on the reach in cooler (glass door), cracked corners in the reach in cooler, crack/missing pieces and exposed insulation on the doors of the reach in coolers, caulk coming off on the interior lid of the cold holding unit by the stove, caulk hanging in the hood system, rust under shelving unit above open make unit, rust under metal pass through, remove tape on the backside of the tilt kettle, caulk missing under the soup station, plugs not working properly for the prep sinks, caulk missing at the metal table/wood and wood/wood at the main service station, and rusted shelving used for storage. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. The following nonfood-contact surfaces were soiled/or build up and require additional cleaning: interior of chip drawers and tracks, inside all reach in coolers, lo boys, and reach in freezers, sides of equipments such as flat top to grill, interior lid to the cold holding unit by the stove, shelving in the service areas, castors and inside fryers, back area of the 3 compartment sink at the bar, and shelving for clean dishes. Nonfood-contact surfaces of equipment shall be kept free of accumulation of dust, dirt, food residue, and other debris.



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- 49 5-202.14 Backflow Prevention Device, Design Standard - P Spray nozzle connected to hose of the faucet at the can wash. Observed only atmospheric backflow prevention device on the faucet at the can wash not suitable for continuous pressure. A backflow prevention device installed on a water supply shall meet A.S.S.E. standards for construction, maintenance, installation, and testing for that specific application and type of device. CDI: Person in charge removed the connection of the hose with the spray nozzle.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C 0 points. Soiled walls behind make units/hot holding and front service area. Dry ingredients on the floor by the prep table/handwashing sink. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 54 6-303.11 Intensity-Lighting - C Repeat. Although person in charge replaced light bulbs, lighting measured low in the following areas: 38 to 45 foot candles under hood of tilt kettles, 31 to 33 foot candles on top Alto-Shaam unit where they cut food, 34 to 38 foot candles at the prep sink, 3 to 4 foot candles at the mixer in the bar, 8 foot candles in the middle stall and 13 foot candles in the single stall in the women's restroom, 8 to 13 from tea dispenser to ice bin/soda dispenser at the main service station, and 13 foot candles at the handwashing sink at the main service station. Lighting shall be at least 20 foot candles at handwashing sink and in toilet rooms and at least 50 foot candles where employee handles food, equipment, and utensils. CDI: Boxes were removed on the shelving above and lighting 51 to 54 foot candles at prep sink.



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✓  
Spell



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✓  
Spell

