

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: CHARS #2

Establishment ID: 3034010065

Location Address: 636 WAUGHTOWN ST.

Inspection  Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 01 / 13 / 2021 Status Code: A

Zip: 27107 County: 34 Forsyth

Time In: 10 : 10 <sup>am</sup> <sub>pm</sub> Time Out: 01 : 40 <sup>am</sup> <sub>pm</sub>

Permittee: CHAR'S INC.

Total Time: 3 hrs 30 minutes

Telephone: (336) 784-5418

Category #: III

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: 2

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
<b>Supervision .2652</b>						
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	0 0 0 0
<b>Employee Health .2652</b>						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	3 13 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	3 13 0 0
<b>Good Hygienic Practices .2652, .2653</b>						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	2 1 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	<input type="checkbox"/>	1 03 0 0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>						
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	<input type="checkbox"/>	4 2 0 0
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	<input type="checkbox"/>	3 13 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input type="checkbox"/>	2 1 0 0
<b>Approved Source .2653, .2655</b>						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	<input type="checkbox"/>	2 1 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	2 1 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input type="checkbox"/>	2 1 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	2 1 0 0
<b>Protection from Contamination .2653, .2654</b>						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input type="checkbox"/>	3 13 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	3 13 0 0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	2 1 0 0
<b>Potentially Hazardous Food Time/Temperature .2653</b>						
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	<input type="checkbox"/>	3 13 0 0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	<input type="checkbox"/>	3 13 0 0
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	3 13 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	<input type="checkbox"/>	3 13 0 0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input type="checkbox"/>	3 13 0 0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input type="checkbox"/>	3 13 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	<input type="checkbox"/>	2 1 0 0
<b>Consumer Advisory .2653</b>						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	1 03 0 0
<b>Highly Susceptible Populations .2653</b>						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	3 13 0 0
<b>Chemical .2653, .2657</b>						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	<input type="checkbox"/>	1 03 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input type="checkbox"/>	2 1 0 0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>						
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	<input type="checkbox"/>	2 1 0 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
<b>Safe Food and Water .2653, .2655, .2658</b>						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	<input type="checkbox"/>	1 03 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	2 1 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	1 03 0 0
<b>Food Temperature Control .2653, .2654</b>						
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	1 03 0 0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	1 03 0 0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	1 03 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	1 03 0 0
<b>Food Identification .2653</b>						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	2 1 0 0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>						
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	<input checked="" type="checkbox"/>	2 1 0 0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input checked="" type="checkbox"/>	2 1 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	1 03 0 0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input type="checkbox"/>	1 03 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input type="checkbox"/>	1 03 0 0
<b>Proper Use of Utensils .2653, .2654</b>						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input type="checkbox"/>	1 03 0 0
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	1 03 0 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	1 03 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	1 03 0 0
<b>Utensils and Equipment .2653, .2654, .2663</b>						
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"/>	2 1 0 0
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input checked="" type="checkbox"/>	03 0 0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	1 03 0 0
<b>Physical Facilities .2654, .2655, .2656</b>						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	<input type="checkbox"/>	2 1 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	2 1 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	2 1 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	1 03 0 0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	1 03 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	03 0 0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input checked="" type="checkbox"/>	03 0 0
<b>Total Deductions:</b>					7.5	



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 636 WAUGHTOWN ST.  
 City: WINSTON-SALEM State: NC  
 County: 34 Forsyth Zip: 27107  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: CHAR'S INC.  
 Telephone: (336) 784-5418

Establishment ID: 3034010065  
 Inspection  Re-Inspection Date: 01/13/2021  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: III  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot dogs	hot well	173	sausage	walk in	37			
burgers	hot well	150	slaw	walk in	40			
chili	hot well	154	saniziter (cl)	bottles (ppm)	100			
slaw	make unit	40	sanitizer (cl)	bucket (ppm)	100			
lettuce	make unit	41	hot water	two comp sink	132			
tomato	make unit	40						
hot dogs	walk in	39						
tomato	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.

- 1 2-102.12 Certified Food Protection Manager - C- REPEAT- There is no certified food protection manager present in the establishment. A certified protection manager that has passed an ANSI accredited exam shall be present during all hours of foodservice and during the inspection.
  
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Five soda nozzles had minor dark soil build up in the nozzles. Food contact surfaces shall be kept clean to sight and touch. CDI: PIC had nozzles cleaned and sanitized during inspection. 0 pts.
  
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C One dead cockroach on mesh pad on prep sink. All dead pests must be removed from establishment. Increase monitoring and pest control for cockroaches in kitchen. 0 pts.

Lock Text



Person in Charge (Print & Sign): Bryant *First* George *Last*  
 Regulatory Authority (Print & Sign): Joseph *First* Chrobak *Last*

*Bryant K George*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 01 / 23 / 2021

REHS Contact Phone Number: ( 336 ) 703 - 3164



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Two boxes of fries stored on floor under shelves in walk in cooler. Multiple boxes of food stored on floor in walk in freezer prior to delivery. All food must be stored a minimum of six inches off the ground at all times. Organize storage to keep items off the floor or adjust delivery schedule to allow for storage off the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat: Dry storage grey shelving unit badly rusted and needs to be replaced. // Shelving in walk in cooler rusted and needs to be replaced where damaged. Baseboard in walk in cooler peeling off wall needs to be reattached. Walls of walk in cooler badly corroded and need to be reconditioned. Major leak present in walk in freezer causing ice to build up on floor, have freezer repaired to stop leak. Both walk in cooler and freezer need pvc jacketing on drain lines from condensers to divert leaks and maintain a cleanable surface. Equipment shall be kept in good repair. Make noted repairs.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF- Establishment has a 2 compartment sink with a variance approval. Part of the variance approval requires maintaining documentation of batch washing on log sheet. PIC stated log has not been kept up recently. A sink with at least 3 compartments shall be provided for manually washing, rinsing and sanitizing equipment and utensils or adhere to the approved variance. VR-Verification required for compliance by 1/23/21. Contact Joseph Chrobak at (336) 703-3164 or Chrobajb@forsyth.cc for verification.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning needed on hood and on grill tables to remove grease build up. Cleaning needed on chemical storage shelf to remove grease build up. Minor cleaning needed inside beverage air freezer to remove debris from food. Clean under two compartment sink to remove splash staining. Non food contact surfaces shall be kept clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Seal pipe penetration into ceiling tiles from soda line in back of kitchen. Recaulk prep sink to the wall where caulking has torn. Physical facilities shall be kept in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on wall under two compartment sink to remove staining and splash debris. Cleaning needed under cooking equipment to remove grease and debris. Physical facilities shall be kept clean. // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- REPEAT-There is no cove base along the walls in the restrooms. Floor and wall junctures shall be coved.
- 54 6-202.11 Light Bulbs, Protective Shielding - C- REPEAT-The lens cover is missing from the light fixture just outside the walk in cooler exposing bulbs. Bulbs shall be protected by the use of approved lens covers or shatterproof bulbs.



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✓  
Spell



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Spell

