

# Food Establishment Inspection Report

Score: 98.5

Establishment Name: CHARLEY'S PHILLY STEAKS #00945

Establishment ID: 3034022493

Location Address: 3320 SILAS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 13 / 2020 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 11 : 10 ☒ am ☐ pm Time Out: 01 : 00 ☒ am ☐ pm

Permittee: ELBARDI INTERNATIONAL, LLC

Total Time: 1 hr 50 minutes

Telephone: (336) 774-0144

Category #: III

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

| 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   |   |    |
| <b>Employee Health</b> .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 |    |
| <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 |    |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | 1   | 03  | 0 |    |
| <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 |    |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | 2   | 1   | 0 |    |
| <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 |    |
| 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  | 2   | 1   | 0 |    |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  | 3   | 13  | 0 |    |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3   | X   | 0 |    |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | 2   | 1   | 0 |    |
| <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 |    |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  | 3   | 13  | 0 |    |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3   | 13  | 0 |    |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | 3   | 13  | 0 |    |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  | 2   | 1   | 0 |    |
| <b>Consumer Advisory</b> .2653   |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  | 1   | 03  | 0 |    |
| <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 |    |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  | 1   | 03  | 0 |    |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | 2   | 1   | 0 |    |
| <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 |    |

| 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 |     |
| 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 |     |
| <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 |     |
| 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 |     |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |  |  |     |     |   |     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | 2   | 1   | 0 |     |
| <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 |     |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | 2   | 1   | 0 |     |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | 1   | 03  | 0 |     |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | 1   | 03  | 0 |     |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | 1   | 03  | 0 |     |
| <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 |     |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | 1   | 03  | X |     |
| 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 |     |
| <b>Utensils and Equipment</b> .2653, .2654, .2663  |                                     |                                     |                                     |   |  |  |     |     |   |     |
| 45   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  | 2   | 1   | 0 |     |
| 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   | 03  | X |     |
| <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 |     |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | 1   | 03  | 0 |     |
| 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   |  |  | 1   | 03  | X |     |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1   | 03  | X |     |
| Total Deductions:  |                                     |                                     |                                     |   |  |  |     |     |   | 1.5 |



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# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034022493

Location Address: 3320 SILAS CREEK PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: ELBARDI INTERNATIONAL, LLC

Telephone: (336) 774-0144

☒ Inspection ☐ Re-Inspection Date: 10/13/2020

Comment Addendum Attached? ☐

Status Code: A

Water sample taken? ☐ Yes ☒ No

Category #: III

Email 1: dlopez@elbardi.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 |
|----------|-----------------|------|-------------|-------------------|------|------|----------|------|
| steak    | final cook      | 167  | prov cheese | walk in cooler    | 40   |      |          |      |
| chicken  | final cook      | 169  | ambient     | walk in cooler    | 34   |      |          |      |
| fries    | hot holding     | 149  | hot water   | three comp sink   | 120  |      |          |      |
| lettuce  | front make unit | 40   | quat sani   | three comp sink   | 300  |      |          |      |
| tomatoes | front make unit | 40   | ServSafe    | Yakema C. 10/9/24 | 00   |      |          |      |
| ham      | front make unit | 39   |             |                   |      |      |          |      |
| turkey   | front make unit | 40   |             |                   |      |      |          |      |
| lettuce  | walk in cooler  | 40   |             |                   |      |      |          |      |

## 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 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - (P)- Two sanitizer buckets and three compartment sink read 0ppm for quat sanitizer. Sanitizer shall be maintained at proper concentration. CDI- PIC re-made sanitizer. Sanitizer met 300ppm
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - one scoop stored in direct contact with sugar. Additional clean spoons and tongs stored in contact with wall and racks above three comp sink. Sanitized utensils shall be handled, displayed, and dispensed to prevent contamination.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Additional cleaning below grill where crumbs/ food residue is building up. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.

Lock  
Text



Person in Charge (Print & Sign): Yakema Cook

Regulatory Authority (Print & Sign): Shannon Maloney

Yakema Cook  
Shannon Maloney

REHS ID: 2826 - Maloney, Shannon

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - Fill small holes above three compartment sink. Establishment must provide floors, floor coverings, walls, wall coverings, and ceilings that are designed, constructed and installed so they are smooth and easily cleanable.
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - Employee drink stored with establishment goods. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.

✓  
Spell



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Spell



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✓  
Spell

