Food Establishment Inspection Report Score: 96 Establishment Name: CAFE ARTHUR'S Establishment ID: 3034010532 Location Address: 1416 S HAWTHORNE AVE X Inspection Re-Inspection Date: 04/30/2021 City: WINSTON-SALEM State: NC Status Code: A Zip: 27103 County: 34 Forsyth Time In: 10:35 AM Time Out: 1:00 PM Total Time: 2 hrs 25 min Permittee: TWO FELLOWS, INC. Telephone: (336) 725-4548 Category #: IV FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 2 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDIR VR OUT CDI R VR IN OUT N/A N/O IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمالها 28 Pasteurized eggs used where required **Employee Health** .2652 210 - -29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control & exclusion .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate equipment for temperature control 31 X Proper eating, tasting, drinking, or tobacco 4 X 32 X Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 🛛 1050 - -Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 Thermometers provided & accurate 6 X П Hands clean & properly washed 420 -Food Identification □ □ No bare hand contact with RTE foods or pre-approved alternate procedure properly followed 3 1.5 0 - - -X 35 🛛 🗀 Food properly labeled: original container 210 - -X 8 Handwashing sinks supplied & accessible 210 _ _ Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 🛛 🗆 210 - unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 X 210000 10 2100 38 🛛 1 0.5 0 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🗓 🔲 🗀 39 🛛 \Box Wiping cloths: properly used & stored 1 0.5 0 □ 🛛 □ Required records available: shellstock tags, parasite destruction 2100 40 X Washing fruits & vegetables 1 0.5 0 Protection from Contamination .2653, .2654 Proper Use of Utensils 3150 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored X 3 0 0 42 □ 🗆 Proper disposition of returned, previously 15 🛛 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🖾 🗆 Potentially Hazardous Food Tlme/Temperature .2653 44 🛛 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3150 - -□ | ☑ | Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 🛛 🗆 210000 approved, cleanable, properly designed, constructed, & used □ □ Proper cooling time & temperatures Warewashing facilities: installed, maintained & used; test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X X 3 1.5 X X 🗆 47 □ □ Proper cold holding temperatures X Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 21 3 1.5 0 □ □ Proper date marking & disposition Time as a public health control:procedures & records Hot & cold water available; 48 🖾 🗀 🗀 22 210 - -49 🛛 Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🛛 🗀 1 0.5 0 | | | | 2100-50 🛛 П Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied .2653 51 🛛 |24| 🗆 | 🗆 | 🖾



Chemical

25 🗆 🗆 🔯

X 26

1 0.5 0 - -

Conformance with Approved Procedures .2653, .2654, .2658

.2653, .2657

Food additives: approved & properly used

Toxic substances properly identified stored,

52 🛛

53 🗆 X

54 💢 П

1 0.5 0 | | | |

210 -

Total Deductions:

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

Comment Addendum to Food Establishment Inspection Report

Comment Addendam to Food Establishment inspection Report						
Establishment Name: CAFE ARTHUR'S	Establishment ID: 3034010532					
Location Address: 1416 S HAWTHORNE AVE	X Inspection Re-Inspection Date: 04/30/2021					
City: WINSTON-SALEM State: NC	Comment Addendum Attached? X Status Code: A					
County: 34 Forsyth Zip: 27103	Water sample taken? Yes X No Category #: IV					
Wastewater System: ✓ Municipal/Community ✓ On-Site System Water Supply: ✓ Municipal/Community ✓ On-Site System	Email 1: cafearthurs@gmail.com Email 2:					
Permittee: TWO FELLOWS, INC.						
Telephone: (336) 725-4548	Email 3:					
Temperature Observations						

Effective January 1, 2019 Cold Holding is now 41 degrees or less									
Item Eggs	Location final cook	Temp 165	Item Hot Water	Location 3-compartment sink	Temp Item 138	Location	Temp		
Burger	final cook	172	Hot Water	3-compartment sink	138				
Flounder	final cook	179	Quat Sani	sanitizer dispenser	200				
Oatmeal	hot holding	177	Serv Safe	Arthur Mathes 2-4-25	0.000				
Gravy	hot holding	178							
Chicken	hot holding	137							
Pot Roast	hot holding	182							
Meat Sauce	hot holding	169							
Green Beans	hot holding	177							
Veggie Soup	hot holding	173							
Lettuce	cold well	41							
Tomatoes	cold well	39							
Tzatziki Sauce	cold well	50							
Turkey	reach-in cooler	40							
Ham	reach-in cooler	39							
Sausage	reach-in cooler	39							
Rice	walk-in cooler	40							
Chili	walk-in cooler	41							
Ham	walk-in cooler	41							
Spaghetti	walk-in cooler	40							

Person in Charge (Print & Sign): Philip Hall

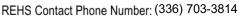
First Last

Regulatory Authority (Print & Sign): Victoria Murphy

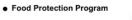
REHS ID: 2795 - Murphy, Victoria

Verification Required Date:











Comment Addendum to Food Establishment Inspection Report

Establishment Name: CAFE ARTHUR'S Establishment ID: 3034010532

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.

- 3-501.14 Cooling P: Per conversation with PIC a pan of brown gravy cooling in the walk-in cooler was placed in the cooler to begin cooling an hour and a half prior, and measured at 123 F with 30 minutes left to cool to 70 F. A cooked potentially hazardous food shall be cooled within 2 hours from 135 F to 70 F and within a total of 6 hours from 135 F to 70 F. CDI: The pan of gravy was reheated to 167 F and the cooling process was started again.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P: A small container of tzatziki sauce measured at a temperature of 50 F. Potentially hazardous food shall maintained at temperatures of 41 F or below. CDI: Food item was discarded and PIC replaced with item measuring below 41 F. *left at zero point due to all other items being in compliance*
- 31 3-501.15 Cooling Methods -REPEAT- PF: Per conversation with PIC a pan of brown gravy cooling in the walk-in cooler was placed in the cooler to begin cooling an hour and a half prior, and measured at 123 F with 30 minutes left to cool to 70 F.. Cooling shall be accomplished in accordance with time by placing the food in shallow pans, separating food into smaller or thinner portions, using rapid cooling equipment, stirring food in a container placed in an ice water bath, using containers placed in ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient, or other effective methods. CDI: The pan of gravy was reheated to 167 F and the cooling process was started again.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing -REPEAT- C: Clean dishes are being stored on soiled shelving on the cook line and below the prep table./Clean dishes being soiled by food debris in the prep area and on the serving line. Cleaned equipment and utensils shall be stored in a clean, dry location.
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Cleaning is needed to/on the following: shelves along the cooking line, pan shelf, shelves holding drink syrup, condiment shelves, shelves in the walk-in cooler, fan covers in the walk-in cooler, and walk-in freezer floor. Nonfood-contact surfaces of equipment shall be clean.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C: Recaulk around toilet in women's restroom. Physical facilities shall be maintained in good repair.