

Food Establishment Inspection Report

Score: 87.5

Establishment Name: CAROLINA ALE HOUSE

Establishment ID: 3034012289

Location Address: 150 HANES MALL

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 06 / 2018 **Status Code:** A

Zip: 27103 **County:** 34 Forsyth

Time In: 12 : 25 ^{am}_{pm} **Time Out:** 05 : 40 ^{am}_{pm}

Permittee: WINSTON SALEM ALE HOUSE LLC

Total Time: 5 hrs 15 minutes

Telephone: (336) 794-1308

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		
Employee Health .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	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	X	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
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	X	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	X	0	
Approved Source .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .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			X	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	X	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	X	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
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	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	X	0	
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	

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 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	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	X	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	X	
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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	X	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	X	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	X	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	X	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	X	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	X	0	
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	
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			X	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	X	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			X	03	0	
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	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	X	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	X	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			X	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 12.5										



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

Permittee: WINSTON SALEM ALE HOUSE LLC

Telephone: (336) 794-1308

Establishment ID: 3034012289

☒ Inspection ☐ Re-Inspection Date: 03/06/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: mmohr@lmrest.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
SERV SAFE	F. CHAPMAN 9/9/21	00	GARL/PARM	SAUCE-PREP TABLE	56	CHX	FCT	186
BAR	3 COMP	140	RIBS	FCT	209	PHILLY MT	MAKE UNIT	44
BAR	QAC-3 COMP	300	SLAW	SERVER UNIT	41	SMKS SAUS	RIC FRONT	44
DISH	WASH WATER	149	CHILI	HH OVEN	156	RANCH	DRESSING RIC	44
DISH	MACHINE-SANI	161	MASH POT	HH OVEN	137	POT ROAST	HH WELL	160
DISH	QAC-3 COMP	150	HAM	WIC	40	MASH POT	HH WELL	155
PORK	COOL AT 1:50 PM	144	MAC N CHZ	WIC	39	DICED EGG	MAKE TOP	41
PORK	COOL AT 3:00	47	FISH	FCT	156			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C-Observed food employee drinking from a closed container while walking through front prep area. Observed employee beverage stored on side of WOW oven. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils, and linens, unwrapped single-service and single-use articles or other items needing protection can not result. CDI-Beverage relocated to designated area. Employees hands washed.
- 6 2-301.14 When to Wash - P//2-301.12 Cleaning Procedure - P--REPEAT-Observed 4 food employees retrieve paper towels by manually pumping dispenser, after cleaning hands, and then use paper towel to turn off faucet. Hands shall be washed anytime that they become contaminated. CDI-PIC intervened on each occasion and educated staff regarding handwashing.// 0 points
- 8 6-301.14 Handwashing Signage - C-No handwashing reminder in front restrooms used by guests and staff. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. CDI-Signage provided by REHS.//6-301.12 Hand Drying Provision - PF-No paper towels at bar handwashing sink. Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual, disposable towels. CDI-Provided during inspection.//5-202.12 Handwashing Sinks, Installation - PF--Hot water measured 86-90F at handsinks Lock in restrooms used by employees. A Handwashing sink shall be equipped to provide water at a temperature of at least 38oC Text (100oF) through a mixing valve or combination faucet. CDI-Repaired to 104F+//5-205.11 Using a Handwashing Sink-Operation ☒ and Maintenance - PF-Right handwashing sink in women's restroom did not work. A handwashing sink shall be maintained so that

Person in Charge (Print & Sign): *First* SHAUN *Last* FULTON

Regulatory Authority (Print & Sign): *First* JENNIFER *Last* BROWN

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-Repeat-20+ boats, 3 bowls, food contact surfaces of slicer, tomato slicer and dicer, blade to salad chopper, lettuce spinner, some plates soiled. Food contact surfaces shall be clean to sight and touch. CDI: All sent to be re-washed.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Repeat-Ham (2/26/2018), chicken drum (2/27/2018), naked wings (3/1/2018 at 43F), Philly pizza meat (3/1/2018 at 43F). Foods shall be discarded once they exceed time/temperature controls. CDI-Discarded.//3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - -Repeat-PF-Sliced corn beef, gravy, chicken wings not date marked. Ready-to-eat, potentially hazardous food items shall be dated with the day of prep or discard. CDI-Discarded.
- 22 3-501.19 Time as a Public Health Control - P,PF-Measured roasted garlic in oil sauce at room temperature on front prep line. Per corporate policy, procedure includes cooking and assembling sauce, cooling and bringing individual portions out of cold-holding unit as needed. Currently, there are no time as a public health control procedures for this product. CDI-Product discarded. Items will be held at temperature unless time as a public health control procedures are developed. Contact Jennifer Brown at 336-703-3131 or Brownjk@forsyth.cc for assistance.// 0 points
- 26 7-102.11 Common Name-Working Containers - PF-Spray bottle of sanitizer and bucket of powder detergent not labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI-Labeled.//7-201.11 Separation-Storage - P-Observed bucket of dry detergent stored above clean equipment on rack in dish area. Observed bucket of sanitizer stored with food and sauce containers under front line prep table. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, single-service and single-use items. CDI-Items relocated.//7-202.12 Conditions of Use - P,PF-Observed 3 cans of domestic insect spray in rack at canwash. Does not specify that it is for use in a food establishment. Poisonous or toxic materials shall be used according to law and this Code, manufacturer's use directions included in labeling, and, for a pesticide,
- 31 3-501.15 Cooling Methods - PF-Observed deep plastic container of cobbler filling cooling with tight plastic lid in walk-in cooler. When cooling, foods shall be placed into shallow containers and loosely covered, or uncovered if protected from overhead contamination. CDI-Lid offset to allow for cooling. Filling to be stirred periodically to facilitate heat transfer.// 0 points
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Many squeeze bottles and shakers not labeled in kitchen. Working containers holding food or food ingredients shall be labeled with the common name of the food item, unless it is easily recognized, such as rice and pasta.// 0 points
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Observed trash can in contact with speed rack containing food items. // 0 points



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- 38 2-303.11 Prohibition-Jewelry - C-Observed one food employee engaging in food prep while wearing a watch. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. CDI-Removed.// 0 points
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed wiping cloths not completely submerged in sanitizing solution in buckets on front prep line. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a specified concentration.//0 points
- 40 3-302.15 Washing Fruits and Vegetables - C-Observed washed and stored apples in walk-in cooler to still contain stickers. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.//0 points
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Observed tongs hanging on low portion of WOW oven. Observed spatula and tongs stored on linens and soiled surfaces under grill line. Handle to scoop stored in contact with flour. In-use utensils may be stored on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed multiple bags of clean linens stored on floor of storage room by hot water heater. Observed pans and equipment stored on soiled surfaces under prep tables. Observed plastic containers storing bowls for soup and toothpicks to be heavily soiled. Observed clean glassware for front of house stored directly adjacent to trash can. Observed employee place clean and sanitized lettuce spinner on soiled poultry prep sink. Cleaned equipment and utensils, laundered linens and single-use and single-service articles shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination. CDI-Lettuce spinner taken to dish area to be recleaned
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Gray-blue rolling carts rusting, shelving in double door reach-in ice cream freezer, door to bottom hot holding unit not closing properly, threshold and floor of beer cooler shall be repaired, rust present on door to walk in cooler; paint touched-up on inside of walk in cooler, seal re-attached threshold in walk in cooler to floor. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces - C-Both cutting boards at front line are stained and etched. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.//4-202.11 Food-Contact Surfaces-Cleanability - PF-Lid to Robocoupe is broken, ceramic bowls for cobbler and chipped and cracked,
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C-Repeat- Sanitize drain board of three comp sink with accumulation of pink residue under bar mat. Warewashing vats/drainboards shall be cleaned as frequently as necessary and at least every 24 hours.//0 points



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Thorough cleaning needed throughout including but not limited to; speed rack on front prep line, WOW oven filter and crevices, interior tops of prep unit lids, outside of all squeeze bottles, outside of hot holding unit and double door reach-in freezer, shelving under prep tables, nonfood areas of slicer. Nonfood contact surfaces of equipment shall be maintained clean.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C-Bottom of all urinals in men's restroom contain thick residue of dried material. Plumbing fixtures shall be maintained clean. //0 points
- 52 5-501.11 Outdoor Storage Surface - C-Outdoor enclosure for dumpster contains large amounts of standing water on right side of dumpster (next to brick wall). An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.// 0 points
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Grout between tile in between the beer cooler and walk-in cooler is worn and some tiles are damaged. Floors, walls, and ceilings shall be easily cleanable.//6-201.13 Floor and Wall Junctionures, Coved, and Enclosed or Sealed - C-Repeat: Floor tiles replaced near mixer, but not installed properly to maintain coved base. Floor/wall junctionures shall be coved.//6-501.12 Cleaning, Frequency and Restrictions - C-Observed food and debris under all front line equipment, observed wall splatter throughout including by back handsink and FRP behind front line make units, wall by corner oil storage on front prep line, black growth under drain board of dish machine. Physical facilities shall be maintained clean.



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✓
Spell

