

Food Establishment Inspection Report

Score: 94

Establishment Name: CHUCK E CHEESE'S

Establishment ID: 3034011235

Location Address: 620 HANES MALL BLVD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 16 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 02 : 45 am pm Time Out: 06 : 15 am pm

Permittee: CEC ENTERTAINMENT INC

Total Time: 3 hrs 30 minutes

Telephone: (336) 774-3722

Category #: II

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: 4

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
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 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	
Preventing Contamination by Hands .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	3			<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	
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3			<input checked="" type="checkbox"/>
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	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	1		<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1			<input checked="" type="checkbox"/>
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1			<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03		<input checked="" type="checkbox"/>
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	2			<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	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1		<input checked="" type="checkbox"/>
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			<input checked="" 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"/>
Total Deductions:						6		



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 Permittee: CEC ENTERTAINMENT INC
 Telephone: (336) 774-3722

Establishment ID: 3034011235
 Inspection Re-Inspection Date: 08/16/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1:
 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
Salad	cold holding(b)	53	Cheese	make unit	49			
Ct romaine	cold holding(b)	49	Hot water	3 compartment sink	137			
Ham	cold holding (b)	42	Quat	3 compartment sink	300			
Macaroni	reach in cooler	38	Chlorine	warewashing machine	0			
Sausage pz	reach in cooler	41	Servsafe	P.Marlow11/20/18	0			
Salad	walk in cooler	38						
Sausage	make unit	40						
Ham	make unit	48						

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 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Sliding doors for the ice machine inside the handwashing sink by the warewashing area. Handwashing sink may not be used for purposes other than handwashing. CDI: Sliding doors for the ice machine were removed.
 6-301.14 Handwashing Signage - C No handwashing signage in the men's restroom used by food employees. A sign or poster shall be posted at the handwashing sink used by food employee. CDI: REHSI gave handwashing signage.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Stacks of plastic containers and pitchers on the shelving, can opener, and circular pans with sticker residue and/or debris. Various clean utensils on the make unit with debris. Food-contact surface of equipment and utensils shall be clean to sight and touch. CDI: Items were taken to the warewashing area.
 //4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Repeat. Chlorine 0ppm inside the warewashing machine. There were bubbles and air inside the line for the sanitizer. Chlorine solution shall be used in accordance with EPA registered label use instruction for proper concentration. CDI: Chlorine 50ppm in the warewashing machine.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Salad 53 F and cut romaine 49 F on top ice in the buffet line. Ham 48 F and cheese 49 F in the make unit. Cold holding, potentially hazardous foods shall be maintained 45 F or less (January 1, 2019 will be 41 F or less). CDI: Salad and cut romaine stored with ice to the level of the container for cold holding. Cheese and hame were discarded.

Lock Text



Person in Charge (Print & Sign): Philip *First* Marlow *Last*
 Regulatory Authority (Print & Sign): ^{Jill} *First* Sakamoto *Last* REHSI

Philip Marlow
 Jill Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3137



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 26 7-201.11 Separation-Storage - P Repeat. 0 points. Observed various chemicals in spray bottle stored in holster on rack on top the clean drainboard of the 3 comp sink. Poisonous or toxic chemicals shall be stored so they can not contaminate food, equipment, single-service articles. CDI: Chemicals were removed.
- 34 4-203.11 Temperature Measuring Devices, Food-Accuracy - PF Repeat. Two out of three metal-stem thermometers out of calibration ranging from 4 F to 8 F. Food temperature measuring devices shall be accurate to plus or minus 2 F in the intended range of use. Recommend to adjust metal-stem thermometers properly. Highly recommend to use the digital thermometer instead of the metal-stem thermometer. CDI: Metal-stem thermometers were calibrated.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat. Quat less than 150ppm in sanitizer bucket. Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer at a proper concentration (Quat 200ppm to 400ppm according to manufacturer) and free of visible soil. CDI: Person in charge emptied the sanitizing bucket.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Repeat. 0 points. Two stacks of cups above the rim of the holder in the open rack by the registers. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. PVC wrap missing on the pipes inside the walk in cooler. Rust on the outside of the scale used to weigh items such as cheese. One cap missing on the oven cover. Rust where the paint came off of the large mixer equipment. Rust and/or peeling paint on the rack to hold ice scoops. Crack on plastic container causing separation of the pieces on the shelving unit in the walk in cooler. Loose toilet seat in the women's restroom. Equipment shall be maintained in good repair.
//4-205.10 Food Equipment, Certification and Classification - C Observed no ANSI-accredited certification program on the coffee machine (keurig). Person in charge stated the machine was bought at a retail store (located in the area). Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Leak at the faucet of the handwashing sink by the make unit. Plumbing system shall be maintained in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat. Caulk separating at the handwashing sink to the wall in the women's restroom. Low grout between the floor tiles throughout kitchen. Door to the back of the soda machine is coming off from the wall by the work table. Floor, floor covering, wall covering, and wall shall be easily cleanable and smooth.
//6-501.12 Cleaning, Frequency and Restrictions - C Debris under the soda syrup stand by the can wash. Dark growth on the caulk to the wall and prewash sink drainboard. Physical facilities shall be kept clean.



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- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting 40 to 41 foot candles at the beer station, 36 foot candles at the coffee machine, 20 to 22 foot candles at the dip n dot station, 3 to 8 foot candles at the toilets in the men's restroom, 13 to 18 foot candles at the soda machine (r), and 7 foot candles at the toilet in the women's restroom. Lighting shall be at least 20 foot candles in toilet rooms and at least 50 foot candles where employee handles food.



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