

Food Establishment Inspection Report

Score: 94.5

Establishment Name: CHUCK E CHEESE'S

Establishment ID: 3034011235

Location Address: 620 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 09 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 50 ^{am}/_{pm} Time Out: 05 : 45 ^{am}/_{pm}

Permittee: CEC ENTERTAINMENT INC

Total Time: 4 hrs 55 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: 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
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>X</u>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>X</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>X</u>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>X</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>X</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>X</u>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<u>X</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
Total Deductions: <u>5.5</u>										



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Location Address: 620 HANES MALL BLVD

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: CEC ENTERTAINMENT INC

Telephone: (336) 774-3722

Establishment ID: 3034011235

☒ Inspection ☐ Re-Inspection Date: 04/09/2018

Comment Addendum Attached? ☐ Status Code: A

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	buffet	52	Beef	make unit	47	Servsafe	P. Marlow	11/20/18
Cut lettuce	buffet	58	Sausage	make unit	49			
Mac salad	reach in cooler	36	Mozz stick	reach in cooler	42			
Sausage	reach in cooler	38	Cheese	make unit	40			
Salad	walk on cooler	35	Hot water	3 compartment sink	138			
Cheese	walk in cooler	36	Quat	3 compartment sink	150			
Chicken	make unit	48	Quat	sanitizer bucket	0			
Ham	make unit	47	Chlorine	warewashing machine	0			

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 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Stacks of metal circle pans with food particles inside on the shelf. Five tongs, two ladles, open pitchers, pitcher with lid, and dough machine (not used today) were soiled. Food-contact surface of equipment shall be clean to sight and touch. CDI: Stacks of metal circle pans and utensils were taken to the warewashing area. Dough machine was disassembled.
- //4-501.114 Manual and Mechanical Warewashing
- Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Quat 150 ppm in the 3 compartment sink. According to manufacturer's label the quat range is 200ppm to 400 ppm. CDI: Quat 300ppm from dispenser in the 3 compartment sink. / No quat/chlorine in the mechanical warewashing machine. The data plate stated a chlorine machine, however, the bottle
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Salad 52 F and cut lettuce 58 F on top ice in the buffet line. Chicken 48 F, ham 47 F, beef 47 F, and sausage 49 F in the make unit. Per person in charge, the items were from overnight. 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 lettuce were discarded. Spoke with person in charge to submerge the container with cut lettuce and salad in the ice to the level of the food. Chicken, ham, beef, and sausage were discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Alfredo in ziploc bag stored in the reach in freezer with no date mark label. Person in charge did not know when the alfredo was prepared. Ready-to-eat, potentially hazardous food prepared and packaged by food processing plant shall be clearly marked at time the original package is opened in a food establishment if held for more than 24 hours, to indicate the date or day by which food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. CDI: Alfredo was discarded.

Lock //3-501.18 Ready-To-Eat

Text Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Ham with use by date 4/8 in the reach in freezer. The ham was not frozen solid but soft. Food shall be discarded if it is in a container or package that does not bear a date

Person in Charge (Print & Sign): Philp Marlow

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3137



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- 26 7-201.11 Separation-Storage - P Repeat. Observed various cleaners such as furniture polish stored in holster above clean drain board and 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: Cleaners were removed.
- 34 4-302.12 Food Temperature Measuring Devices - PF No thermometer inside reach in cooler/make unit. Provide thermometer inside the reach in cooler/make unit. CDI: Thermometer provided.
//4-203.11 Temperature Measuring Devices, Food-Accuracy -
PF Three out of five metal-stem thermometers out of calibration ranging from 4 F to 32 F. Food temperature measuring devices shall be accurate to plus or minus 2 F in the intended range of use. CDI: Metal-stem thermometer were calibrated.
- 37 3-307.11 Miscellaneous Sources of Contamination - C 0 points. Water bottle stored on top the chest freezer next to condiments for salad bar. Store person items in designated area to avoid possible contamination of food. CDI: Person in charge removed the water.
- 38 2-303.11 Prohibition-Jewelry - C Repeat. Observed employee engaging in food prep while wearing bracelets. Employees may not wear jewelry on wrist or hands during food preparation. CDI: Bracelets were removed by employee.
- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. Quat less than 150ppm in the visibly soiled 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.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Stacks of single-use cups exposed in the open rack by the registers. To-go containers with food contact surfaces store up on the shelf by the register. Open box of cups stored on the floor in the storage room. 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. Single-service and single-use articles and cleaned utensils and equipment shall be stored at least 6 inches off the floor. CDI: Single-use cups are in plastic sleeve.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 points. PVC wrap missing on the pipes inside the walk in cooler. Minor separation on the corner of the gasket in the reach in freezer. Rust on the outside of the scale used to weigh items such as cheese. Caulk missing around the make unit and around the 3 compartment sink area. One cap missing on the oven cover. Equipment shall be maintained in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Clean up the spill dip n dots inside the chest freezer. Sticker/sticker residue on the outside of pitchers. Syrup on the soda box by the can wash. Nonfood-contact surfaces shall be free of accumulation of dust, dirt, food debris, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Leak under the wash compartment of the three compartment sink. Leak at the faucet connection at the can wash. Plumbing system shall be maintained in good repair.
- 52 5-501.113 Covering Receptacles - C 0 points. Both doors to the recyclable dumpster were opened. Recyclable dumpster shall be kept covered. CDI: Person in charge closed the doors.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat. Caulk separating/missing around the toilet base to the floor in the men's restroom. Caulk separating at the handwashing sink to the wall in the men's and women's restroom. Low grout throughout kitchen especially by the can wash and warewashing area. Holes in the wall in the women's restroom. Baseboard tiles coming off in the kitchen area. Floor and wall shall be easily cleanable and smooth.
- 54 6-303.11 Intensity-Lighting - C 0 points. Lighting 37 to 41 foot candles at the beer station, 38 foot candles at the coffee machine, 33 to 38 foot candles at the dip n dot station, 3 to 8 foot candles at the toilets in the men's restroom, and 8 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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