

Food Establishment Inspection Report

Score: 92.5

Establishment Name: CAROLINA ALE HOUSE

Establishment ID: 3034012289

Location Address: 150 HANES MALL

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 21 / 2018 **Status Code:** A

Zip: 27103 **County:** 34 Forsyth

Time In: 11 : 20 ^{am} _{pm} **Time Out:** 03 : 40 ^{am} _{pm}

Permittee: WINSTON SALEM ALE HOUSE LLC

Total Time: 4 hrs 20 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: 6

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 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			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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3			<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13		<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1		<input checked="" type="checkbox"/>
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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1			<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1		<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1		<input checked="" type="checkbox"/>
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	03		<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1			<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				03	0	<input checked="" type="checkbox"/>
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			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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1			<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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		<input checked="" type="checkbox"/>
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				03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		<input checked="" type="checkbox"/>
Total Deductions: 7.5										



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County: 34 Forsyth Zip: 27103

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

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

Permittee: WINSTON SALEM ALE HOUSE LLC

Telephone: (336) 794-1308

☒ Inspection ☐ Re-Inspection Date: 06/21/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No 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	S. FULTON 8/8/20	00	WINGS	RIC	38	CHILI	COOL 12:30	117
PARASITE**	TUNA + FARM SALMON	152	BURGER	FCT	180	CHILI	COOL 1:20	76
RICE	HH LINE	156	SHRIMP	FCT	189	MT LOAF	WIC	45
MASH POT	HH LINE	136	WINGS	FCT	176	SALMON	WIC	41
SL TOM	MAKE TOP	77	RIBS	RIB	40	MILK	SERVER RIC	50
SL HAM	MAKE TOP	39	COOK	LO BOY	48	DISH	HW SANI	163
SLAW	MAKE TOP	40	MT LOAF	LO BOY	58	QAC	3 COMP AND BAR	200
PICO	MAKE TOP	38	SALMON	LO BOY	53	3 COMP	HOT WATER	151

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-Observed handsink blocked by trash can in back prep area. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI-Trash can relocated// 0 points
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Cleaning needed on knives and bowls stored as clean above cook line and in back prep area. Food contact surfaces shall be clean to sight and touch. CDI-Items placed with soiled equipment to be cleaned.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-Slicer was last used yesterday and observed today to be heavily with large pieces of food debris. If used with potentially hazardous food items, equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI-Slicer removed from service until cleaned
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Raw chicken on ice bath at fry station measured 69F.//All potentially hazardous food items in lo boy unit under grill measured above 45F (48-58F). //Milk in server reach-in cooler measure 50F. Ambient air temperature of unit measured 50F. Potentially hazardous food items shall measured 45F or below. CDI-Raw chicken placed in ice bath on prep table near fryer./Items in lo boy unit discarded/ Milk in server reach-in cooler discarded. //Develop Time as Public Health Control Procedures if establishment requests to hold raw Lock chicken in bus tub on prep table at fry station outside of required temperature parameters (3-501.19). Contact Forsyth County Text Health Department-Environmental Health for guidance. //NOTE: EFFECTIVE JANUARY 1, 2019, THE COLD-HOLDING REQUIREMENT WILL BE 41F OR BELOW.

Person in Charge (Print & Sign): JACOB IDOL

Regulatory Authority (Print & Sign): JENNIFER BROWN

[Handwritten signatures: J. Idol, J. Brown]

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 06 / 26 / 2018

REHS Contact Phone Number: (336) 703-3131



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Repeat-Observed two pans of meat loaf in walk-in cooler and one pan of cooked broccoli in lo boy unit without date label. Ready-to-eat, potentially hazardous food items shall be dated with the day of prep or discard. CDI-Broccoli and meat loaf discarded.// 0 points
- 22 3-501.19 Time as a Public Health Control - P,PF-Time as public health control is being used for garlic parmesan wing sauce. Product was correctly labeled with time removed from temperature control and discard time but no written procedures available. When using time as public health control, written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify. CDI-Procedure developed during inspection// 0 POINTS
- 26 7-102.11 Common Name-Working Containers - PF-Repeat-Unlabeled container of powder dish detergent in dish area. 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 during inspection// 0 points
- 31 3-501.15 Cooling Methods - PF-Measured 2 pans of sliced tomatoes in make top unit at 77F./Measured baked shrimp pasta on speed rack in walk-in cooler at 53F tightly wrapped in plastic wrap. //Observed thick bacon gravy cooling in plastic container in ice bath on prep table// When cooling, foods shall be placed in equipment capable of rapid cooling and left uncovered or loosely covered. Potentially hazardous food items shall measure 45F or below prior to placing in make units or reach-in coolers. CDI-Tomatoes placed in walk-in cooler to cool, bacon gravy separated into small metal pans and placed in walk-in cooler, pasta moved to walk-in freezer.//4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF-Ambient air temperature of server reach-in-cooler on front line measured 50F. Milk in unit measured 50F as well.//Lo boy units under grill are not functioning appropriately. Potentially hazardous food items in unit measured 44-58F. Unit has been evaluated for repair. CDI-Items in unit
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Repeat- Some 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 point
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C-The sticky fly strips in kitchen and prep area contained multitude of dead flies. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. // 0 points
- 39 3-304.14 Wiping Cloths, Use Limitation - C-QAC sanitizer solution at bar measured 0 ppm and was full of clean linens. Wiping cloths in use for wiping counters and equipment shall be submerged in a sanitizing solution when not in use. Clean, dry cloths shall not be placed in sanitizing buckets due to chemical disruption.// 0 points



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Observed in-use utensil stored in bucket of sanitizer on cook line for use during food service. //Measured still water storing ice cream scoop at 77F. In-use utensils shall be stored (1) in a container of water 135F or greater, (2) 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 at a frequency specified under §§ 4-602.11 and 4-702.11; (3) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes. CDI-Staff educated, knife removed from bucket and cleaned (soiled), ice cream scoop removed from water and placed in clean, dry pan.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C--Repeat-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 and under poultry prep sinks exposed to splash. Observed clean equipment stored above prep/produce sink and above wash vat of 3 compartment sink.//Cutting boards stored on the floor by front line fry station//Observed food employee handle raw steak with gloves to place on grill and then remove clean bowl from shelf above prep line to use with ready-to-eat food without removing gloves. Cleaned equipment, utensils, laundered linens and single-service items shall be stored in a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. CDI-Staff educated, gloves removed, hands washed and bowl removed from service.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Shelving in double door reach-in ice cream freezer is flaking on end, threshold and floor of beer cooler shall be repaired by replacing caulking in floors between panels, 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 floorReplace missing pegs to cutting board on prep line and remove debris from holes. Equipment shall be maintained in good repair.
- 47 4-601.4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-Cleaning needed on; WOW oven and crevices, under grill line, cutting board brackets, interior crevices of prep unit lids, can rack, speed rack on cook line, portion scale by hot holding unit in prep area, walk-in cooler and walk-in freezer floor, and inside double door reach-in freezer. Nonfood contact surfaces of equipment shall be maintained clean. Noted improvement since last inspection.
- 51 5-501.17 Toilet Room Receptacle, Covered - C-No covered trash can available at unisex employee restroom. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. // 0 points
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat-Grout between tile in between the beer cooler and walk-in cooler is worn and some tiles are damaged. Bubbling ceiling tile above produce prep corner. Floors, walls, and ceilings shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions C-Repeat-Rusty floors under mixer Observed food and debris under back line equipment, observed wall soiling throughout including above back prep table next to slicer and outside of walk-in beer cooler door. Physical facilities shall be maintained clean
- 54 6-303.11 Intensity-Lighting - C-40-48FC at fry station and flat top. Lighting shall measure 50FC at food preparation areas and 20FC at handwashing stations. Replace burned out light at fry station. Increase lighting at server salad area. // 0 points



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Spell



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