

Food Establishment Inspection Report

Score: 94.5

Establishment Name: O CHARLEY'S 379

Establishment ID: 3034012185

Location Address: 300 HANES MILL RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 19 / 2018 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 10 : 25 ☒ am ☐ pm Time Out: 04 : 40 ☒ am ☐ pm

Permittee: O CHARLEY'S LLC

Total Time: 6 hrs 15 minutes

Telephone: (336) 377-2350

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: 8

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	1		
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		
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		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1		
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		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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3		0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13		
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	13		
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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	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		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03		
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03		
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	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			2		0	
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				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		
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	03		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1		0	
Total Deductions: <u>5.5</u>										



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DHHS is an equal opportunity employer.

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☒ Inspection ☐ Re-Inspection Date: 09/19/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: 379.store@ocharleys.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
Macnchse	cooling10:34am	65	Ct kale	drawer cooler	40	Cod	walk in cooler 2	37
Macnchse	cooling11:56am	57	Ckd broc	make unit	47	Veg wash	prep sink	30
Ct lettuce	reach in cooler	39	Rst beef	reach in cooler	39	Quat	sanitizing bucket	200
Swt pot msh	reheat	174	Hot water	utensils	164	Chlorine	warewashing machine	50
Scampi	cooler unit	34	Marna sce	reheat	125	Chlorine	3 compartment sink	100
Chicken	drawer cooler	39	Salmon	drawer cooler	40	Chlorine	sanitizing bucket (b)	50
Ham	drawer cooler	35	Mac n chese	reach in cooler	39	Hot water	3 compartment sink (b)	120
Salad	make unit	41	Chicken	walk in cooler	39	Hot water	3 compartment sink	121

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 0 points. Water in kid's plastic cup on the prep table. Employee shall eat and drink in designated areas where the contamination of exposed food; clean equipment and utensils; and linens can not result. CDI: Person in charge discarded the cup.
- 6 2-301.14 When to Wash - P 0 points. Person in charge one time used clean hands to turn off the handles at the faucet of the handwashing sink. To avoid recontamination, employees shall use a barrier such as disposable, paper towel to turn off the handle of faucet at the handwashing sink. CDI: Person rewashed hands and used disposable, paper towels to turn off the handle of the handwashing sink.
- 8 6-301.12 Hand Drying Provision - PF Repeat. No disposable towels at the handwashing sink located in the front service area by the restroom. Handwashing sink shall be provided with individual, disposable towels. CDI: Disposable towels were provided at the handwashing sink.
- //6-301.14 Handwashing Signage - C Observed no handwashing signage at the handwashing sink by the office and in the bar. Signage shall be provided at all handwashing sinks. CDI: REHSI gave signage for handwashing sinks. 0

Lock points.

Text



Person in Charge (Print & Sign): Sean *First* Omalley *Last*

Regulatory Authority (Print & Sign): ^{Jill} *First* Sakamoto *Last* REHSI

Sean O'Malley

J. Sakamoto, REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3137



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- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF 0 points. Mold on a strawberry in container inside the walk in cooler. Mold on one of the onions in bin located inside the storage area. Food shall be safe, unadulterated, and honestly presented. CDI: Container of strawberry and onion were discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Stack of metal containers, two plastic containers, lemon wedge, large plastic containers, pie slicer, metal strainer, spinner slicer, circular shifter, container filled with various lids, cover etc. were soiled with debris and/or residue. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the warewashing area.
//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P C Debris in metal containers inside the hot holding unit. Person in charge stated the containers are used for the potatoes and the hot holding unit is turned off at night. / Residue on soda nozzle for the spray gun located in the bar. Equipment food-contact surfaces and utensils shall be cleaned at any time during the operation when contamination may have
- 17 3-403.11 Reheating for Hot Holding - P Repeat. Marinara sauce 125 F to 137 F in double container on the hot holding unit. Person in charge stated the marinara sauce is reheated in the microwave and cooled down from yesterday. Marinara sauce was reheated less than 45 minutes ago. Reheat for hot holding shall be completed within 2 hours and reheated in a microwave so that all parts of the food reach a temperature of at least 165 F and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. CDI: Marinara sauce was reheated back in the microwave.
- 18 3-501.14 Cooling - P 0 points. Mac n cheese 65 F at 10:34am and 57 F at 11:56am covered inside the walk in cooler. Potentially hazardous foods cooling down shall be 135 F to 70 F in 2 hours and 135 F to 45 F in a total of 6 hours. CDI: Person in charge placed the mac n cheese into shallow pan and loosely covered.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. 0 points. Cooked broccoli 47 F above the load limit in the make unit. Cold holding potentially hazardous foods shall be maintained at 45 F or less. CDI: Person in charge discarded one bag and placed the other bags over the load limit in the reach in cooler.

January 1, 2019 will be 41 F or less
- 31 3-501.15 Cooling Methods - PF 0 points. Covered mac n cheese 57 F and cooked broccoli 67 F cooling down in the walk in cooler. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination. CDI: Mac n cheese (placed in shallow pan) and cooked broccoli were loosely covered.
- 36 6-501.111 Controlling Pests - C Five flying bugs around the open bin for onions inside the storage area. Premises shall be free of insects and other pests.



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- 37 3-307.11 Miscellaneous Sources of Contamination - C 0 points. Uncovered prepared salad in bowl filled with liquid inside the reach in cooler. A different prepared salad in bowl uncovered in the reach in cooler. Pies uncovered in the reach in freezer. Ribs on plate uncovered in reach in cooler. The establishment was not opened to the public at the time. Ice bin with ice (used for human consumption) inside with no cover inside the bar. Food shall be protected from contamination. CDI: Person in charge discarded the salad. Spoke with person in charge about covering food when stored.
- 38 2-402.11 Effectiveness-Hair Restraints - C 0 points. Employees with no hair restraint cutting pies on the cutting board located on the make unit. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food.
- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. Sanitizing buckets with quat located on cutting boards of the open make units with food. Containers of chemical sanitizing solutions shall be used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, and single-use articles.
- 40 3-302.15 Washing Fruits and Vegetables - C 0 points. Sticker on cut lemon wedges in container inside the reach in cooler. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut. Remove sticker. CDI: Person in charge discarded the cut lemon.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Handle of scoop in contact with blanched vegetables such as onions in lo boy. Handle of scoop in contact with ice used for human consumption in bin located inside the bar. During pauses in food preparation or dispensing, utensils shall be stored: 1. In food with their handles above the top of the food and the container; 2. On a clean portion of the food preparation table or cooking equipment only if the surface are cleaned and sanitized at proper frequency, 3. In running water of sufficient velocity to flush particulates to drain, if used with moist food, 4. Clean, protected location if the utensils are used only with food that is not potentially hazardous, or 5. In container of water maintained at a temperature of 135 F or greater and container is cleaned at proper frequency. CDI: Person in charge removed the scoop in the blanched vegetables.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Metal bottom rack popping up in the lo boy (drawer cooler) which prevents the drawer cooler from closing unless pushed down. Rusty shelving above prep table and 3 compartment sink. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. The following nonfood-contact surfaces were soiled with debris and/or residue: inside reach in coolers, lo boys, reach in freezer, sides of equipments, interior lid to the cold holding unit by the stove, microwave, and shelving/racks through out facility. Nonfood-contact surfaces of equipment shall be kept free of accumulation of dust, dirt, food residue, and other debris.



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- 51 5-501.17 Toilet Room Receptacle, Covered - C 0 points. Missing receptacle or cover in majority of the stalls for sanitary napkins in the women's restroom. No cover on the trash can between the handwashing sink in the women's restroom. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Low grout between the tiles on the cook's line. Observed debris inside the floor tiles. A damaged corner of the tile in the can wash filled with water. Metal plate missing between the black frp to the base tile located in the bar. Floors, walls, and ceiling shall be designed, constructed, and installed to be smooth and easily cleanable.
//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C One drooping ceiling tile with stain inside the storage area. Physical facilities shall be maintained in good repair. 0 points.
- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting measured low in the following areas: 8 foot candles at the mixer in the bar, 8 to 13 from tea dispenser to ice bin/soda dispenser at the main service station, 1 to 23 foot candles in the walk in cooler 1 (one light fixture out), 4 foot candles handwashing sink main front station, and 10 foot candles at the handwashing sink at the bar. Lighting shall be at least 20 foot candles at handwashing sink and in toilet rooms and at least 10 foot candles in walk in cooler.



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