

Food Establishment Inspection Report

Score: 94

Establishment Name: HUTCH & HARRIS PUB
 Location Address: 424 W 4TH STREET
 City: WINSTON SALEM State: NC
 Zip: 27101 County: 34 Forsyth
 Permittee: C J SQUARED, LTD.
 Telephone: (336) 721-1336

Establishment ID: 3034011833
 Inspection Re-Inspection
 Date: 04/20/2015 Status Code: A - Open For Business
 Time In: 1:00 PM Time Out: 4:05 PM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 3
 No. of Repeat Risk Factor/Intervention Violations:

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"/>	<input type="checkbox"/>	PIC present, Demonstration - Certification by accredited program, and performs duties	2	0		
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management and food employee knowledge, and conditional employee; responsibilities and reporting.	3	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction and exclusion	3	1.5	0	
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	No discharge from eyes, nose, and mouth	1	.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean and properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or a pre-approved alternate properly followed	3	1.5	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks, supplied and accessible	2	1	X	X
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required pumps present, operating, and cycling properly?	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	High-water alarm present and operating	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Floats/pipe/valves/disconnects in good working condition?	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Control panel enclosure/components in good condition?	2	1	0	
Protection from Contamination .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated and protected	3	1.5	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No evidence of effluent surfacing/reaching surface waters	3	1.5	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time and temperatures	3	1.5	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Protected from traffic, destructive uses?	3	1.5	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Repair area properly reserved, maintained?	3	1.5	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Turnups/cleanouts/valves intact and accessible?	2	1	0	
Consumer Advisory .2653									
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No effluent standing in lower laterals?	1	.5	X	X
Highly Susceptible Populations .2653									
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657									
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved and properly used	1	0.5	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified, stored, and used	2	1	X	X
Conformance with Approved Procedures .2653, .2654, .2658									
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0	

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"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	
29	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate	1	0.5	0	
Food Identification .2653									
35	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Insects and rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display	2	X	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored	1	0.5	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits and vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654									
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	X	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried and handled	1	X	0	X
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use and single-service articles; properly stored and used	1	0.5	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	X	1	0	X
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained and used; test strips	1	.5	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food-contact surfaces clean	1	X	0	
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Sewage and waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied and cleaned	1	.5	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained	1	.5	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained and clean	X	.5	0	X
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation and lighting requirements; designated areas used	1	X	0	
TOTAL DEDUCTIONS:						6.0			



Comment Addendum to Food Establishment Report

Establishment Name: HUTCH & HARRIS PUB
Location Address: 424 W 4TH STREET
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27101
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: C J SQUARED, LTD.
Telephone: (336) 721-1336

Establishment ID: 3034011833
 Inspection **Re-Inspection** **Date:** 04/20/2015
Comment Addendum Attached ? **Status Code:** A
Category#: IV
Email 1: greg@hutchandharris.com
Email 2: _____
Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sanitizer (c/ dish machine (ppm))	100.0	shrimp/ make unit 2	39.0	pimento chee/ make unit 3	42.0
ambient air/ dessert cooler	30.0	crawfish/ make unit 2	40.0	beets/ upright	40.0
tomatos/ make unit 1	41.0	salmon/ make unit 2	38.0	mac and chee/ upright	40.0
4/28/15/ Lucas B McGill	0.0	fettachini/ make unit 2	42.0	rice/ upright	41.0
gravy/ hot hold	146.0	steak/ final cook	153.0	rib eye/ upright	39.0
black beans/ hot hold	155.0	hamburger/ final cook	173.0	trout/ upright	39.0
pulled pork/ hot hold	155.0	hardboiled e/ make unit 3	43.0	crab bisque/ hot hold	168.0
steak/ make unit 2	40.0	tomatos/ make unit 3	42.0	white bean s/ hot hold	170.0

Observations and Corrective Actions

Violatons cited in this report must be corrected within the time frames below , or as stated in sections 8-405.11 of the food code.

Item Number	Observations and Corrective Actions
8	5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Employee filled a pitcher of water from hand sink for ice bath, realized mistake and obtained water from back prep sink for the ice bath. Hand sinks shall be used for hand washing and no other purposes. 0 pts.
23	3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Consumer advisory has been added to the menu however asterisks for steak products has not been provided. It has been provided for hamburgers. Add asterisk markings tying food to the advisory for all potentially hazardous food items that may be ordered undercooked or raw. 0 pts
26	7-102.11 Common Name-Working Containers - PF One spray bottle of water was not labelled. All spray bottles of chemical solutions and water shall be labelled to allow for identification and prevent misuse by mixing up products. CDI: bottle labeled during inspection. 0 pts.
37	3-307.11 Miscellaneous Sources of Contamination - C 4 Pitchers of tea and water stored on the bar in front with out cover during the inspection. All pitchers of drinks shall be covered to prevent contamination from premises and customers. Cover pitchers or store in a location that prevents potential contamination.
41	3-304.12 In-Use Utensils, Between-Use Storage - C Small bowl in container of cooked beets as a scoop. Only scoops with handles that may be stored out of the food product may be used to dispense foods and ingredients. // Scoops in corn meal and flour are buried under food product. Handles must be stored out of the food product. Recommend keeping scoops for flours in a clean covered container to prevent being covered by food product.
42	4-901.11 Equipment and Utensils, Air-Drying Required - C One stack of 6 metal 1/8th pans stacked wet. Allow all utensils to fully air dry before stacking. // 4-904.11 Kitchenware and Tableware-Preventing Contamination - C Knives forks and spoons in a green utensil container were stored with mouth contact parts upward. eating utensils shall be stored with mouth contact parts down to prevent contamination when grabbing utensils. CDI: Dish washer ran utensils through dish machine, flipped them, and ran them through dish machine a second time.



Comment Addendum to Food Establishment Report

Establishment Name: HUTCH & HARRIS PUB
Location Address: 424 W 4TH STREET
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27101
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: C J SQUARED, LTD.
Telephone: (336) 721-1336

Establishment ID: 3034011833
 Inspection **Re-Inspection** **Date:** 04/20/2015
Comment Addendum Attached ? **Status Code:** A
Category#: IV
Email 1: greg@hutchandharris.com
Email 2: _____
Email 3: _____

Observations and Corrective Actions

Item Number	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.
Item Number	Observations and Corrective Actions
45	4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat: handle for the true two door cooler id damaged, front vent has been replaced with a home made cover and the shelves are rusted. Repair the handle and replace the shelves. Replace the vent cover with an ANSI/NSF approved cover, contact manufacturer to attain approved vent cover. / The red handle on the berkel slicer is badly damaged and needs to be replaced / The spray arm to the scrap sink needs to be resealed to the sink and the wall attachment ring is missing and needs to be replaced. / There is a large crack in the long make unit cutting board, replace. The dessert make unit has deep gouge marks in the cutting board, replace or repair. / Recaulk where the hood meets the metal wall plates / The top door of the manitowoc ice machine has a broken hinge, repair or replace. Equipment shall be maintained in good repair // 4-205.10 Food Equipment, Certification and Classification - C All upright coolers have cloth wrapped rolling boards propped underneath as casters. These are not approved for food establishment use and are absorbent and not readily cleanable. Remove. If additional casters are needed to easily move equipment purchase ones that are approved for food establishment use and easily cleanable. / One electric knife and one cuisinart emersion blender with "for household use only" labels in the establishment. Only ANSI approved equipment shall be used. Remove the blender and electric knife from the establishment.
47	4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed on the water spray bottle as it has heavy debris build up on it. Clean the deli slicer sharpener to remove dried food debris from its casing. Wire shelf in corner of prep area has soil build up on it from spilled sauces and oils, clean. Clean the spray arm at the scrap sink where dust and debris have accumulated. Remove the old spray arm bracket as it is collecting grease and dust and is not easily cleaned. Clean the bottom cabinet of the deep fryer where grease has built up. Non food contact surfaces shall be kept clean.
53	6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C / 6-501.12 Cleaning, Frequency and Restrictions - C Repeat: Vinyl flooring is pulling up in the employee restroom, linen closet, and at the can wash, wood underneath vinyl at can wash is water logged and needs to be replaced. The light fixture in at the can wash is hanging from the ceiling and needs to be reattached. Baseboard is peeling in the employee restroom. Vent cover in the employee restroom is missing and needs to be reattached. The baseboards under the dish machine are soiled with mildew/mold and need to be cleaned. The kitchen hand sinks, the three compartment sink, and the right drain board of the dish machine all need to be recaulked to the walls. One tile is pulling up by the hand sink in the women's restroom. Both toilets need to be sealed to the floor. Floor, walls, and ceilings shall be in good repair, constructed to be easily cleanable, and kept clean.
54	6-303.11 Intensity-Lighting - C Repeat: lighting is low on cook line between 27 and 47 foot candles. Increase lighting to 50 foot candles and replace the two missing light bulbs in the grill hood. // 6-202.11 Light Bulbs, Protective Shielding - C light covers missing on fixtures in the can wash and the employee restroom. Replace.

Person in Charge (Print & Sign): Lucas B McGill

Regulatory Authority (Print & Sign): Joseph Chrobak

REHS ID: 2450 Chrobak, Joseph

REHS Contact Phone Number: (336)703-3164

Verification Required Date: _____

