

Food Establishment Inspection Report

Score: 87.5

Establishment Name: CAROLINA ALE HOUSE

Establishment ID: 3034012289

Location Address: 150 HANES MALL

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 07 / 2017 **Status Code:** A

Zip: 27103

County: 34 Forsyth

Time In: 12 : 40 ^{am}_{pm} **Time Out:** 05 : 25 ^{am}_{pm}

Permittee: WINSTON SALEM ALE HOUSE LLC

Total Time: 4 hrs 45 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 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 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			
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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3			
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 type="checkbox"/>	<input checked="" 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			
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				03		
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 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			
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			
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			
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03		
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03		
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				1		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1			
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				1		
50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				03		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		
Total Deductions:										12.5



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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: WINSTON SALEM ALE HOUSE LLC
 Telephone: (336) 794-1308

Establishment ID: 3034012289
☒ Inspection ☐ Re-Inspection Date: 08/07/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: mmohr@lmrest.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ambient	salad cooler	41	chicken wings	final cook	200	chicken	cooling drawer	45
hamburger	final cook	193	hot water	three comp sink	125	quat sanitizer	bar three comp	150
servsafe	Floyd Chapman 9-9-21	00	quat sanitizer	three comp sink	200	hot water	bar three comp	115
wings	cooling 1 hr	97	final rinse	dishmachine	169	chicken wing	walk in cooler	45
lettuce	walk in cooler	40	lettuce	reach in	45	ambient	fry freezer	32
ambient	beer cooler	39	ambient	dressing cooler	45	ambient	reach in	44
ambient	beer walk in cooler	44	onions	hot hold	140	feta	make unit	45
lettuce	make unit	44	mushrooms	hot hold	154	lettuce	make unit	43

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 pts. Employee drink present on prep shelf above robot coupe. Employee drinks shall be stored to prevent contamination of food and cleaned equipment. CDI: Drink discarded. ✓ Spell
- 8 5-202.12 Handwashing Sinks, Installation - PF: Handwashing sink in unisex restroom at 86F. Handwashing sinks shall be maintained with water of at least 100F. CDI: Adjusted during inspection to 102F.//6-301.14 Handwashing Signage - C: REPEAT: Handwashing sink in bar and handsink by bag-in-box in kitchen missing handwashing signs. Signs shall be posted at handwashing sinks reminding employees to wash hands when contaminated/soiled.//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: Handsink near bag-in-box rack full of ice. Handwashing sinks shall be used for handwashing and for no other purpose. CDI: Ice melted and sink sanitized.
- 11 3-202.15 Package Integrity - PF: 0 pts. Two dented cans present (one tomatoes/one kidney beans). Packages shall protect the integrity of the food inside from potential adulteration. CDI: Cans segregated.

Person in Charge (Print & Sign): Mike *First* Last Mohr

Regulatory Authority (Print & Sign): Michelle *First* Last Bell REHS

[Signature]

[Signature]

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Raw salmon stored in reach in cooler above lettuce and tomato. Foods shall be protected from cross contamination. CDI: Lettuce and tomato taken to walk in cooler to cool.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Approximately 60% of plates, containers, silverware, bowls, dicer, dough roller, dough machine, etc. with food residue/soil. Baking dishes with carbons build-up and oil. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: REPEAT: In cooling drawers: grilled chicken 50-53F, steak 47-50F, burgers 48-50F, veggies 48F, and tuna 49F (ambient for drawers 47F on bottom; 53F on top). Cod (on ice) 43-50F. Cheese curds in make unit 44-52F, egg crumble in make unit 47-53F, feta cheese in make unit 50F, tomatoes in make unit 56F. Potentially hazardous foods shall be maintained at 45F and below (starting January 1, 2019, potentially hazardous foods shall be maintained at 41F and below). CDI: Foods either moved to walk in cooler or discarded.
- 31 3-501.15 Cooling Methods - PF: REPEAT: Foods cooling with lids on containers: lettuce 53F, tomato 51F, ribs 53/59F, pico de gallo 56F, salsa 53F. Methods shall be taken during cooling to allow heat transfer away from food ingredients (i.e. creating hole to allow heat to escape away from food product). CDI: All lids off-set.
- 36 6-501.111 Controlling Pests - C: 0 pts. Approximately 4 flies present. Maintain premises free of pests.
- 37 3-305.12 Food Storage, Prohibited Areas - C: In walk in freezer, leak dripping from condensate line onto wonton noodles. In walk in cooler, leak dripping on milk and cheese. Food shall not be stored under condensate lines not wrapped in secondary containment. Wrap piping in secondary containment (i.e. flexible pvc pipe wrap) to prevent contamination onto food if leaks are present. All food moved.//3-305.11 Food Storage-Preventing Contamination from the Premises - C: Ice bin open at beverage station. Maintain bin closed to prevent contamination of ice.
- 38 2-402.11 Effectiveness-Hair Restraints - C: 0 pts. Two wait staff employees portioning sauces without wearing hair restraints. Food employees shall wear effective hair restraints when working with food.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C: Wiping cloth buckets on cook line less than 150 ppm quat sanitizer. One bucket stored above pasta on shelving. Wet wiping cloths shall be stored submerged in an effective sanitizer and buckets stored to prevent contamination of food and clean equipment. CDI: All buckets moved/replaced with effective sanitizer.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: Tongs stored on oven handle. Tongs stored underneath grill on soiled portion of table. Knives stored with squeeze bottles. Tongs stored on fire suppression system. In-use utensils shall be stored on a clean and sanitized surface when between-uses and shall be cleaned at least every 4 hours. CDI: All utensils sent to be cleaned.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Plates stored food-side up at pass-thru window. Utensils shall be stored to prevent contamination of food surfaces while in storage (store invert or other effective means)./ Clean lids being stored in bins with water and floating particles. Clean utensils shall be stored in a clean location. CDI: Lids sent to be rewashed./4-901.11 Equipment and Utensils, Air-Drying Required - C: Cutting boards applied to make units while wet and some tubs stacked wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing and prior to stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. A couple of stacks of catering pans not inverted. Single service articles shall be protected or inverted while in storage to prevent contamination by the premises. CDI: Pans inverted.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair/replacement: gaskets torn on equipment throughout facility, make unit handles missing/damaged upper panel in salad cooler, shut-off switch to bev. machine, chemical rack rusting, mixer chip paint/rust, can opener rusting, cooling drawers not holding proper temperature (47-53F ambient), knobs at grill missing, shelving chipping in coolers across from cook line, lids to make unit cracking at corners/missing handles, one make unit lid bracket broken, inner plastic liners broken in make units, middle door to 3 door cooler with bad indentation, chicken cart chipping paint, broken spring arm at presoak by dishmachine, door to beer cooler chipping paint, beer cooler diamond plate loose, repair diamond plate panels in beer walk in cooler and add caps to panel holes, repair/seal threshold in beer walk in cooler, in walk in freezer: paint chipping from roof, leak present, repair heat strip and possibly, threshold,
- 46 4-603.14 Wet Cleaning - C, 4-603.16 Rinsing Procedures - C: 0 pts. Procedures stated for cleaning knives and slicer include only cleaning with sanitizer or sanitizer cloths. Equipment and utensils shall be washed, then rinsed, prior to being sanitized. Update procedures to include washing/rinsing steps prior to sanitizing.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: The following equipment is in need of additional cleaning: between make unit lids at salad station, gooey residue present surrounding ice bin at bev. station, inside bev. ice bin, grill table, undersides of prep shelving, can rack, beer cooler gasket, under cutting board. Nonfood contact surfaces of equipment shall be maintained clean.



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- 49 5-203.14 Backflow Prevention Device, When Required - P: REPEAT: Hose and pistol grip attached at canwash with only atmospheric backflow preventer installed. When system is placed under continuous pressure (i.e. pistol grip attached at canwash), a backflow prevention device rated for continuous pressure is required. Install ASSE 1052 at canwash. CDI: Pistol grip removed.//5-205.15 System Maintained in Good Repair - C: Drip at hot water faucet at seafood sink. Plumbing shall be maintained in good repair.
- 50 5-403.12 Other Liquid Wastes and Rainwater - C: 0 pts. Pipe missing from bottom of ice bin at beverage station leading to sewage drain. Condensate drainage and other nonSEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to LAW.
- 52 6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain - C: 0 pts. Dumpster pad not sloped to drain and puddling water. Outdoor REFUSE areas shall be constructed in accordance with LAW and shall be curbed and graded to drain to collect and dispose of liquid waste that results from the REFUSE and from cleaning the area and waste receptacles.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Ceiling dust present at beverage station, floor cleaning and wall cleaning needed throughout with special attention needed behind/under equipment. Cobwebs present at ceiling by back entry door. Clean floors, walls, and ceilings as necessary.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: Broken base tile present in some areas of kitchen. Recaulk sides of mopsink. Recaulk prep sink to wall and dumpsink in bar. Recaulk bases of toilets in men's restroom. Rust present in wall by backdoor. Floors, walls, and ceilings shall be easily cleanable.//6-501.16 Drying Mops - C: Mops not positioned to dry over mopsink. Reposition mop hanger to allow mops to drain into approved sewage drain.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C: Floor tiles replaced near mixer, but not installed properly to maintain coved base. Floor/wall junctures shall be coved.
- 54 6-501.110 Using Dressing Rooms and Lockers - C: 0 pts. Cell phone charger on shelf above prep station. Two employee bookbags sitting on food items (one on bag-in-box rack and one on oils). Employees shall have areas for personal storage use and store items appropriately.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Dusty vents present in men's, women's, and unisex restroom. Air conditioning vents shall be maintained clean.//6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in fcd): beverage station 21-60, cookline 27-40, 4 burner stove 21, well in bar 19-33, bar taps 17-60, handwashing sink in bar 12. Increase lighting to meet 20 fcd at handsinks and 50 fcd in areas of food/beverage prep.



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