

Food Establishment Inspection Report

Score: 93.5

Establishment Name: WEST END CAFE

Establishment ID: 3034011022

Location Address: 926 W 4TH ST

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 20 / 2017 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 10 : 25 ^{am} _{pm} Time Out: 01 : 45 ^{am} _{pm}

Permittee: WEST END CAFE INC

Total Time: 3 hrs 20 minutes

Telephone: (336) 723-4774

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: 4

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"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<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			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<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			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	<input checked="" 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			3	13	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input 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	<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			3	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input 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	<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			1	03	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<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			1	03	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
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"/>	<input checked="" 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			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<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			1	03	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<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			<input checked="" type="checkbox"/>	1	0	<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	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	<input type="checkbox"/>
Total Deductions: 6.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

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 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: WEST END CAFE INC
 Telephone: (336) 723-4774

Establishment ID: 3034011022
☒ Inspection ☐ Re-Inspection Date: 07/20/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: westendcafe@triad.rr.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
dish machine	hot plate temp	165	tomato	make unit	38	burger	low boy	41
sanitizer	three comp sink (ppm)	100	raw beef	reach in	43	chicken	low boy	39
hot water	three comp sink	159	cooked	reach in	41	fish	low boy	37
chili	steam well	164	raw fish	reach in	41	beef	walk in	40
tomato bisque	steam well	160	tomato	make unit 2	43	chili	walk in	41
chicken	steam well	160	ham	make unit 2	43	pasta salad	walk in	38
chicken salad	make unit	36	turkey	make unit 2	41	David Bridges	9-21-20	0
pasta	make unit	41	beef	low boy	40			

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.

- 6 2-301.14 When to Wash - P Employee at salad station handled personal cell phone and drank from a personal beverage, setting the beverage on adjacent cutting board, and returned to work without washing hands. Employees must wash hands whenever they are contaminated. CDI: Employee washed hands appropriately when instructed. Monitor employees for hand washing violations and increase training as needed. 0 pts
- 9 3-201.16 Wild Mushrooms - P Chicken of the Woods Mushrooms present in a 1/6 pan in make unit cooler and in a plastic bag in the walk in cooler. Establishment purchased four pounds of the mushrooms from Andre Jenny and provided a sales receipt during inspection. However to sell wild foraged mushrooms establishment must have documentation verifying that supplier is an approved mushroom identification expert or that mushrooms are coming from an approved regulated establishment. REHS provided rule citation and verification form for reference to PIC. Do not purchase foods and ingredients from unapproved sources. CDI: Mushrooms removed from establishment by PIC.
- 11 3-202.15 Package Integrity - PF Two cans of apple sauce, one can of ground tomatoes, and one can of black eyed peas stored with dents in their rims. Canned food with sharp dents or dents in their seams must be segregated for discard or return. CDI: Cans moved to low shelf to segregate from main supply. 0 pts (



Person in Charge (Print & Sign): First Last

Regulatory Authority (Print & Sign): Joseph Chrobak First Last

REHS ID: 2450 - Chrobak, Joseph

REHS Contact Phone Number: (336) 703 - 3164

Signature of Person in Charge: David W. Brown
 Signature of Regulatory Authority: Joseph Chrobak REHS
 Verification Required Date: ___ / ___ / ___



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- 14 4-602.12 Cooking and Baking Equipment - C One meat cleaver stored in a drawer with large amount of dried vegetable build up on its blade. Food contact surfaces shall be kept clean to sight and touch. CDI: Cleaver washed and sanitized during inspection. 0 pts.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C One zip close bag of rice flour on shelf by make units with no label. Any ingredients or foods that are not readily identifiable must be labeled with the common name of the food or ingredient. 0 pts
- 37 3-305.12 Food Storage, Prohibited Areas - C REPEAT: Boxes of Pork Tenderloin, Veggie Patties, and French Fries stored on the floor under shelves in the walk in freezer. All food must be kept at least six inches off the floor in all areas. Arrange freezer to prevent storage on floor. // 3-306.11 Food Display-Preventing Contamination by Consumers - P Three pitchers of water and teas stored on green shelf near hall to restrooms. Any pitchers of drinks must be protected from contamination. Cover the pitchers or purchase pitchers with closed lids.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: walk in freezer needs new PVC jacketing over drain line to divert leaks, refer to drain lines in walk in cooler for example. / build up of ice present on inlet water line of walk in freezer and needs to be repaired to limit leaking and ice build up. / Two gaskets torn on upright cooler. / Seal gaps where hood meets stainless steel to seal gaps. /Wire shelf in dish washing area is rusted and needs to be repaired or replaced. / Equipment shall be kept in good repair. // 4-205.10 Food Equipment, Certification and Classification - C One Cuisinart spice grinder used in kitchen is not of approved ANSI construction. Remove Cuisinart grinder from establishment.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Microwave above make unit is soiled with food debris. / undersides of shelves and health lamp area in kitchen area are soiled and need to be cleaned. / Area behind make unit lids has heavy food debris build up that needs to be cleaned. / Reach in cooler under make unit needs to be cleaned to remove food debris. / cleaning needed on shelves in walk in cooler to remove food debris and soil. Cleaning needed on metal cart in walk in cooler to remove soil. / Cleaning needed on floor of walk in freezer to remove stuck on build up. / Vents and ceiling of walk in cooler needs to be cleaned to remove dust. / Non food contact surfaces shall be kept clean. Increase cleaning frequency to attain compliance.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on floor under prep sink at cook line to remove debris and soil. / Cleaning needed on low walls and door ways in kitchen to remove splash staining. / Floor under three compartment sink needs to be cleaned to remove soil build up. / Cleaning needed on rubber mats through the kitchen as they are building up grease and have food debris stuck in them. / Physical facilities shall be kept clean.



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✓
Spell



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