

Food Establishment Inspection Report

Score: 94

Establishment Name: CHERRIE'S CAFE

Establishment ID: 3034010068

Location Address: 6000 MARKET SQUARE

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 09 / 13 / 2017 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 02 : 00 ^{am} _{pm} Time Out: 04 : 20 ^{am} _{pm}

Permittee: DIAL A DISH, INC.

Total Time: 2 hrs 20 minutes

Telephone: (336) 766-4088

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: 5

No. of Repeat Risk Factor/Intervention Violations: 1

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
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 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		0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13		
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1		0	
Total Deductions: <u>6</u>										



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 Permittee: DIAL A DISH, INC.
 Telephone: (336) 766-4088

Establishment ID: 3034010068
☒ Inspection ☐ Re-Inspection Date: 09/13/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: cherryollie@aol.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Karol McGill 4-3-22	00	Ambient	Upright freezer	1			
Feta cheese	Upright cooler	45	Chlorine ppm	Bucket	0			
Shrimp	Upright cooler	42						
Chicken	Upright cooler	41						
Hot water	2-compartment sink	130						
Rinse cycle	Dish machine	170						
Hot water	Handsink	118						
Chicken pie	Walk-in cooler	45						

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 - An employee consumed food in the food preparation area during the inspection. Employees shall eat only in designated areas where the contamination of food, linens, and equipment can not result.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 2 plates of raw chicken were stored above ready-to-eat products in the upright cooler. Raw animal products shall be stored below ready-to-eat food and according to final cook temperature. CDI - Raw chicken relocated to the bottom shelf.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 0 pts - A few plates and one pan were soiled in clean dish storage. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Items sent to be washed, rinsed, and sanitized.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - 0 pts - A few beverage nozzles are soiled on the dining room beverage machine. Beverage nozzles shall be cleaned at a frequency necessary to prevent contamination.

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Person in Charge (Print & Sign): Reid First Last

Regulatory Authority (Print & Sign): Grayson First Last Hodge

[Signature]
[Signature] REHSI

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 09 / 22 / 2017

REHS Contact Phone Number: (336) 703 - 3383



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- 22 3-501.19 Time as a Public Health Control - P,PF - Repeat: Some of the cooked food and cold holding food were being held with a 4 hour hold time (Time as a Public Health Control) including lettuce, tomatoes, beef, and butter. Cooked rice was being held with time as well, but was not listed on the white board. A written procedure was not in place during the inspection. Written procedures for time as a public health control shall be prepared in advance and maintained. Accurately record the preparation time for each batch of food. Verification of written procedures is required by 9-22-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 26 7-208.11 Storage-First Aid Supplies - P,PF - 0 pts - The first aid kit was stored above clean linens. First aid kits shall be stored in a kit/container that is located to prevent the contamination of food, equipment, utensils, linens, and single-service articles. CDI - First aid kit relocated away from linens.
- 38 2-402.11 Effectiveness-Hair Restraints - C - Repeat: None of the food employees were wearing hair restraints. Food employees shall wear a hat, hair net, or other effective hair restraint while working in a food establishment. Provide hair restraints.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - One sanitizer bucket measured below 50 ppm chlorine and was stored on the floor. Sanitizer buckets shall be maintained at 50-200 ppm chlorine and stored above the floor. CDI - Solution discarded.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF - There is not a 3-compartment sink in the facility for manual warewashing. The person in charge stated that Ecolab's Triplet Plus will be used to comply with the warewashing rules. Verification of the detergent-sanitizer is required by 9-22-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - 0 pts - Cleaning is needed inside of the microwave near the walk-in cooler, on shelves inside of the walk-in cooler, in the knife storage container in the dining room, and inside of the upright freezer. Nonfood contact surfaces of equipment and utensils shall be kept clean.
- 54 6-303.11 Intensity-Lighting - C - Repeat: Lighting measures around 10 foot candles. Lighting shall be at least 20 foot candles at warewashing areas. Replace burnt out bulbs.//6-501.110 Using Dressing Rooms and Lockers - C - 2 jackets and a purse are stored in contact with food packages or single-service items. Dressing rooms, lockers, or other suitable facilities shall be used to properly store employee clothing or other possessions.



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