

Food Establishment Inspection Report

Score: 80

Establishment Name: CHARS #2

Establishment ID: 3034010065

Location Address: 636 WAUGHTOWN ST.

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 07 / 10 / 2017 Status Code: A

Zip: 27107 County: 34 Forsyth

Time In: 01 : 15 ⁰ am ⁰ pm Time Out: 05 : 25 ⁰ am ⁰ pm

Permittee: CHAR'S INC.

Total Time: 4 hrs 10 minutes

Telephone: (336) 784-5418

Category #: III

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: 11

No. of Repeat Risk Factor/Intervention Violations: 7

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:										20



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Location Address: 636 WAUGHTOWN ST.

☒ Inspection ☐ Re-Inspection Date: 07/10/2017

City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107

Category #: III

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: CHAR'S INC.

Email 1:

Email 2:

Telephone: (336) 784-5418

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lettuce	walk in cooler	42	french fries	hot hold	169			
tomato	make unit	42	ambient	dessert cooler	35			
hotdog	final cook	170	slaw	walk in cooler	43			
hamburger	final cook	180	slaw	reach in cooler	45			
hotdog	reach in cooler	44	hot water	two comp sink	129			
ambient	milkshake machine	45	chlorine	two comp sink	100			
chili	hot hold	140	chlorine	bottle	50			
hotdog	hot hold	160						

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.

- 2-102.12 Certified Food Protection Manager - C: REPEAT: Manager on duty has not received food safety certification. Manager on duty shall be certified in food safety through passing an approved ANSI-accredited food safety certification program and be on-site during all hours of operation. Obtain certification.
- 2-401.11 Eating, Drinking, or Using Tobacco - C: REPEAT: Employee drink stored on make unit at beginning of inspection. During inspection, water moved on top of ice cream holding unit. Employee drinks shall be stored in containers to prevent contamination while drinking (i.e. lid and straw) and stored to prevent contamination of food and cleaned equipment. CDI: Drink discarded.
- 2-301.14 When to Wash - P: REPEAT: One employee washed hands, then recontaminated hands by turning off faucets without using a paper towel as a barrier. One employee grabbed coin from ground, then began adding food to bags without washing hands. Hands shall be washed when contaminated. CDI: Employee rewashed hands and used paper towel to turn off faucet.//2-301.12 Cleaning Procedure - P: One employee washed hands with only cold water. FOOD EMPLOYEES shall rinse hands with warm water, apply cleaning compound, rub together vigorously for at least 10 to 15 seconds, thoroughly rinse and dry. CDI: Employee rewashed hands properly. 4

Person in Charge (Print & Sign): Bryant George

Regulatory Authority (Print & Sign): Michelle Bell REHS

Bryant K. George
Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 07 / 20 / 2017

REHS Contact Phone Number: (336) 703 - 3141



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- 7 3-301.11 Preventing Contamination from Hands - P,PF: 0 pts. Employee filling cone with ice cream while touching cone with bare fingers and fingernails. Employees shall prevent contacting ready-to-eat foods with their bare hands. CDI: Cones discarded, employee educated.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: Hand sink blocked in kitchen by piece of equipment. Maintain hand sinks available for use at all times. CDI: Equipment moved away from hand sink.//6-301.12 Hand Drying Provision - PF: No paper towels present in women's restroom. Hand drying devices shall be available at all hand sinks. CDI: Paper towels placed in bathroom.//6-301.11 Handwashing Cleanser, Availability - PF: REPEAT: Hand soap missing from women's restroom. Handwashing cleanser shall be available for use at all hand sinks. CDI: Soap placed in restroom.
- 11 3-202.15 Package Integrity - PF: 0 pts. One can of caramel sauce dented on seam. Packages shall protect the integrity of the food from potential adulteration. CDI: Can segregated.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: REPEAT: Raw bacon over milk, raw fish over lettuce, and raw steak over sauces in walk in cooler. Food shall be protected from cross contamination. CDI: All items re-arranged in order of proper storage order (ready-to-eat foods on top, followed by raw fish, then raw pork/beef, then raw chicken at bottom).
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: 10 containers and buffalo chopper (last used Saturday) soiled. Ice machine soiled at top. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. Clean ice machine as frequently as needed.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Grilled onions next to grill 94F and cheese (in dispenser) 110-138F. Potentially hazardous foods shall be maintained at 135F and above. CDI: All reheated above 165F.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: REPEAT: Slaw (made Saturday) and ranch (made Saturday) not datemarked. Potentially hazardous ready to eat foods shall be marked indicating date of preparation or discard and held for a maximum of 7 days at 41F and below (4 days at 45F and below) with date of preparation counting as day 1. Verification for datemarking required to Michelle Bell by 7-20-2017.



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- 26 7-201.11 Separation-Storage - P: 0 pts. Two bottles of cleaner stored above single service articles. Toxic chemicals shall be stored to prevent contamination of single-service articles. CDI: Both moved to cleaning storage area.//7-204.11 Sanitizers, Criteria-Chemicals - P: Chlorine sanitizer in wet wiping cloth bucket registering above 200 ppm. Chlorine sanitizer shall range from 50-200 ppm. CDI: Sanitizer decreased to 100 ppm.
- 36 6-501.111 Controlling Pests - PF: 0 pts. A few flies present. Pests shall be eliminated from the premises. Facility currently is working with Ecolab for fly problem.//6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C: A few dead flies and one dead roach present. Facility shall maintain premises free from dead pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Two large bags of cabbages, case of waters, and container of slushie mix on floor of walk in cooler. Soda box on floor near ice machine. Food shall be protected by contamination from the premises. Store all foods at least 6 inches above the floor. CDI: All moved off the floor.//3-307.11 Miscellaneous Sources of Contamination - C: Funions and cut fruit present over food for pay. Employee food shall be stored below food for pay to prevent contamination of consumer food. CDI: Food discarded.
- 38 2-302.11 Maintenance-Fingernails - PF: One employee with long fingernails preparing food. Unless wearing intact gloves in good repair, a FOOD EMPLOYEE may not wear fingernail polish or artificial fingernails when working with exposed FOOD. CDI: Employee donned gloves. //2-303.11 Prohibition-Jewelry - C: One employee wearing bracelets while working with food. Only a solid band ring may be worn while working with food. CDI: Employee removed bracelets.//2-304.11 Clean Condition-Outer Clothing - C: Employee sweeping parking lot while wearing food apron. FOOD EMPLOYEES shall wear clean outer clothing to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES. Remove apron when leaving building, for cleaning, etc.//2-402.11 Effectiveness-Hair Restraints - C: One employee with beard. Beard restraints shall be worn to prevent contamination of food.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: Dipper well for ice cream scoops barely flowing. Two spoon handles laying in ingredient. Ice scoop laying on bag-n-box drinks. Ice bucket stored on floor. During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes; (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD).
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. Some utensils stacked wet. Equipment and utensils shall be completely air-dried 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 cups stored with mouthparts unprotected. One stack of boats stored with food contact side up. Paper towels stored on soiled linen bin. Single service articles shall be stored to prevent contamination of food contact surfaces. Store inverted and/or in plastic packaging./Single service articles stored within splash of handsink in rear kitchen. Single service articles shall be stored to prevent contamination by splash. Add splashguard to left of handsink or move articles/shelving at least 18 inches away.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair: chipped walk in cooler floor, threshold in walk in cooler/freezer need sealed to floor, wrap condensate lines in walk in cooler/freezer with pvc flexible pipe wrap, repair handle to walk in freezer, seal rubber base in walk in cooler (or remove to maintain NSF standard), repair bent shelf in walk in freezer, ice machine leaking, rust on shelving, rust on side of prep sink, ice machine shield/gasket cracked, gasket split to reach in freezer, foam missing between ice maker and ice bin, shelving under registers chipping paint, cone dispenser chipping paint, shelving bracket chipping paint, replace tires on casters to grill, replace filters in hood with correct size to allow vertical flow of grease, hood chipping paint. Equipment shall be maintained in good repair.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF: REPEAT: A two compartment sink is presently used for warewashing. Except as specified in ¶ (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. (D) Before a 2-compartment sink is used: (1) The PERMIT HOLDER shall have its use APPROVED; and (2) The PERMIT HOLDER shall limit the number of KITCHENWARE items cleaned and SANITIZED in the 2-compartment sink, and shall limit WAREWASHING to batch operations for cleaning KITCHENWARE such as between cutting one type of raw MEAT and another or cleanup at the end of a shift, and shall: (a) Make up the cleaning and SANITIZING solutions immediately before use and drain them immediately after use, and (b) Use a detergent-SANITIZER to SANITIZE and apply the detergent-SANITIZER in accordance with the manufacturer's label instructions and as specified under §
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: The following equipment is in need of additional cleaning: walk in cooler floor and fans, walk in freezer floor, walk in cooler shelving, shelving throughout, ice bucket, can opener on prep table, shelving below registers, all equipment shelving/sides/detail cleaning in cracks and crevices, gaskets to reach in coolers. Nonfood contact surfaces of equipment shall be clean to sight and touch.
- 51 5-501.17 Toilet Room Receptacle, Covered - C: 0 pts. No covered trash can present in women's restroom. Covered trash can required in restrooms used by women for the disposal of feminine hygiene products. //6-501.18 Cleaning of Plumbing Fixtures - C: Both restroom toilets and handsink in rear kitchen soiled. Plumbing fixtures shall be cleaned as often as necessary.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C: 0 pts. Grease build-up present near grease receptacle. Maintain area free of waste.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Floor cleaning needed throughout, behind, and around equipment. Floors shall be maintained clean. //6-201.11 Floors, Walls and Ceilings-Cleanability - C: Escutcheon plates need sealed to walls, seal gaps around pipes into walls and ceilings. Floors, walls, and ceilings shall be maintained easily cleanable. //6-501.16 Drying Mops - C: Wet mop sitting on floor. Install mop hanger in mopsink to allow mops to dry with head down inside sink.
- 54 6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in fctd): prep sink 38-62, mop sink 3, bag in box storage 5-8, ice machine 3, Hobart prep 39-55, walk in cooler 5-9, walk in freezer 6-8, slushie/coffee area 6-8, soft serve machine 39, fudge table 37, men's restroom 9 sink/8 toilet, women's 9 sink/8 toilet. Lighting shall be increased to 10 fctd at walk in cooler/freezer/ mopsink, 20 fctd at plumbing fixtures in restrooms, and 50 fctd at food prep areas. //6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Dusty vents present in kitchens. Maintain ventilation clean.



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✓
Spell

