

Food Establishment Inspection Report

Score: 86.5

Establishment Name: O CHARLEY'S 379

Establishment ID: 3034012185

Location Address: 300 HANES MILL RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 12 / 2017 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 01 : 10 ^{am} _{pm} Time Out: 06 : 40 ^{am} _{pm}

Permittee: O CHARLEY'S LLC

Total Time: 5 hrs 30 minutes

Telephone: (336) 377-2350

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: 2

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3		0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3		0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1		0	
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				03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1		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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	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		0	
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			2	1		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1		0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1		0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		
Total Deductions:										13.5



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 Telephone: (336) 377-2350

Establishment ID: 3034012185
☒ Inspection ☐ Re-Inspection Date: 07/12/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: 379.store@ocharleys.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Christopher White	00	Chicken Tend	Final	201	Chicken pie	Reach-in	42
Hot water	3 comp sink	143	Chicken Br	Final	176	Boiled egg	Glass door reach-in	42
Quat sani	3 comp sink - ppm	200	Slaw	Make unit 1	50	Tomato	Drawer 3	42
Chlorine sani	Dishmachine - ppm	50	Beef	Drawers 2	39	Chicken soup	Steam well	176
Collards	Cooling	55	Crab cake	Drawers 1	40	Lettuce	Reach-in	45
Salmon	Meat walk-in	39	Pico	Make unit 2	41	Chicken	Drawer 3	39
Mac and	Veggie walk-in	41	Ribs	Reach-in	39	Lettuce	Make unit 2	44
Rice	Cooling	54	Mashed	Hot hold	174	Ribs	Cooling	78

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 Employee beverage at bar, without lid and straw, being stored above tray of cleaned drinking glasses. An employee shall eat, drink, and use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles, or other items needing protection can not result. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of employees hands, ie from a cup with a lid and straw. CDI: Beverage discarded. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P REPEAT: Beverage gun nozzle soiled with pink build up at bar. Observed that majority of plates, pans, utensils, etc, contained significant debris/food build-up. Ensure employees are thoroughly cleaning and sanitizing food-contact surfaces. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Inside walls of ice machine with black spotted residue around top edges / corners. Clean ice machine at a frequency specified by the manufacturer, or absent manufacturer's instructions, at a frequency necessary to preclude accumulation of soil or mold.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: Potato soup in hot hold cabinet next to soup kettle measuring 102-120F. Potentially hazardous food shall be held hot at 135F and above. CDI: Soup reheated on stove to 167F.

Person in Charge (Print & Sign): First Christopher Last White
 Regulatory Authority (Print & Sign): First Christy Last Whitley

[Signature]
[Signature]

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods measuring above 45F: Make unit 1 - slaw (50F), portioned bags of cooked collards (55F), salsa (52F). Make unit 2 - portioned bags of deli meat roast beef (48-59F). Drawers below grill line (middle set bottom drawer) - 3 pans of chicken (47-53F) and (last set beside plate cooler) grilled peppers and onions (50-53F). Salad prep unit - lettuce (47-50F) and sliced tomato (44-49F). Ensure all drawers are fully closed, and lids for equipment remain in place. Potentially hazardous food shall be held cold at 45F and below. (As of January 1st, 2019 - at 41F and below). CDI: All foods sent to walk-in cooler / reach-in freezer to cool, out of temperature less than 3 hours.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C REPEAT: Shakers and sauces at grill line and at make unit without labels. Once removed from bulk container, label food and food ingredients with common name of food.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C / 3-307.11 Miscellaneous Sources of Contamination - C REPEAT: The following containers being stored on prep tables - without protection/lids: Ice bin at bar, butter container across from oven, lemons and tea/water pitchers - at beverage station in dining room and beverage station in kitchen, and cheese, bacon bits, croutons - in wait station in kitchen across from grill. Food containers in reach-in freezer next to fryers with several foods without lids. Lid removed to make unit across from fryers and to salad prep unit. Maintain covers/lids on all foods not in active use to prevent contamination. // 3-305.12 Food Storage, Prohibited Areas - C Sauces stored under handwashing sink at large beverage station in dining room. Food may not be stored under sewer lines that are not shielded to intercept potential drips.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Several buckets of wet wiping cloths stored on floor throughout kitchen. Containers of chemicals sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT: Several utensils being stored in containers of water (below 135F) next to grill line. Scoop handle in contact with ice - in ice bin at bar. Scoop handle in contact with food - in container of cooked onions and peppers in drawers below grill. During pauses in food preparation or dispensing, utensils shall be stored: in a food with their handles above the top of the food and the container, in a food that is not potentially hazardous with their handles above the top of the food within containers that can be closed (ie- sugar/flour bins), on a clean portion of the prep surface, in running water of sufficient velocity to flush particulates to the drain, in a clean, protected location, or in a container of water if the water is maintained at 135F and above.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Several stacks of plates and bowls stacked wet. Cutting boards on make unit wet on underside. After cleaning and sanitizing, equipment and utensils shall be air-dried. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Plates throughout being stored with food contact surface exposed. Invert/cover plates. Clean linens (wiping cloths / rags) being stored in closet outside restrooms, on the floor. Cleaned lettuce chopper (rarely used) being stored on floor under veggie prep sink. Rack for oven being stored on floor next to bread oven. Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following equipment requires repair/replacement: shelving in beer cooler at bar and rack in walk-in cooler used for cooling is severely rusted, tongs with damaged handles, drawer to chicken under grill line does not close effectively/door is loose from front, seal panels in walk-in cooler at door to walls, one panel cap missing in walk-in freezer, caulk underside of prep tables/sinks where support channels are gapped/missing caulk, cut or cap exposed screw threads on prep table beside 3 compartment sink, and reseal/repair stainless steel trim at stall in men's restroom. Equipment shall be maintained cleanable and in good repair. // 4-205.10 Food Equipment, Certification and Classification - C Lids removed from salad make unit, and sandwich make unit across from fryers during inspection. Equipment shall be used per its manufacturer's intended use and instruction. 0 pts



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- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Interior of dishmachine with slight pink build up around corners /crevices. Ensure employees are detail cleaning crevices and hard to reach areas in dishmachine. A warewashing machine; the compartments of sinks, basins, etc used for washing and rinsing equipment, utensils, or raw foods or laundering wiping cloths' and drainboards or other equipment shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function, and if used - at least every 24 hours. 0 pts
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning needed on the following nonfood-contact surfaces: exterior doors, crevices and handles of most all equipment to remove grease/grime build up, interior doors, shelving and gaskets of reach-in coolers/freezer and walk-in coolers/freezer, exterior bins and lids of rolling flour containers, all shelving and can storage rack in dry storage, in between all equipment along grill line, pull out drawers of chip warmer and clean inside tracks and outside of drawers, all meat cooler drawers tracks and gaskets below grill line, severe build up on interior of all 3 microwaves, gray transfer cart, all splash guards between prep tables/sinks and at handwashing sinks, shelving storing clean utensils/plates, and shelving below prep tables - including cutting board rack. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 49 5-205.15 System Maintained in Good Repair - P Leak at pipe at handwashing sink next to alto shaam. Repair. A plumbing fixture shall be maintained in good repair. // 0 pts
- 51 6-501.18 Cleaning of Plumbing Fixtures - C Faucets and handles to 3 compartment sink with grime/build. Clean all handwashing sinks, faucets, and basins to remove build up. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean. 0 pts
- 52 5-501.113 Covering Receptacles - C Recyclables dumpster has been removed from premises for unknown reasons - per management. Outside - facility is using a trash can with no lid currently to store recyclables. Accumulation of flies present during inspection. Until new dumpster is delivered - maintain lid on trash can to prevent pest harborage.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C REPEAT: Replace missing tiles beside meat/beer walk-in cooler, and mop sink. Floors, walls, and ceilings shall be designed, constructed, and installed to be smooth and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT: Detail cleaning needed throughout on floors - especially under equipment, along baseboards / hard to reach areas and shelving in walk-ins and dry storage. Wall cleaning needed behind make units at grill line and in dishmachine area. Ceiling cleaning needed to remove dust debris throughout. Physical facilities shall be cleaned as often as necessary to maintain clean.
- 54 6-303.11 Intensity-Lighting - C Lighting measuring low in the following areas (measured in foot candles): 1 at handwashing sink and 3 at beverage prep at beverage station in dining room, 27-41 along grill line, 38-40 at soup kettle, 28-30 at bread oven, 11 at drink prep at bar, and 4-6 at beverage station in dining room at restrooms. Lighting intensity shall be increased to meet at least 50 foot candles in area of food preparation and 20 foot candles at handsinks. 0 pts



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Spell



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