

Food Establishment Inspection Report

Score: 87.5

Establishment Name: CHUCK E CHEESE'S

Establishment ID: 3034011235

Location Address: 620 HANES MALL BLVD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 12 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 05 am pm Time Out: 04 : 20 am pm

Permittee: CEC ENTERTAINMENT INC

Total Time: 4 hrs 15 minutes

Telephone: (336) 774-3722

Category #: II

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: 7

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	NO	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" 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	3			<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2			<input checked="" type="checkbox"/>
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				<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	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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			<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<input checked="" type="checkbox"/>
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 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		<input checked="" 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	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	NO	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1			<input checked="" 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"/>
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	2			<input checked="" type="checkbox"/>
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	03		<input checked="" type="checkbox"/>
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	03		<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1			<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03		<input checked="" type="checkbox"/>
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		<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	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03		<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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1			<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		<input checked="" type="checkbox"/>
Total Deductions:					12.5			



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 Comment Addendum Attached? Status Code: A
 Category #: II
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
SERV SAFE	B. BRISTOL	11/5/2019 00	BACON	MAKE UNIT	50	TOMATO	MAKE UNIT-SAND	38
PASTA	WALK-IN	34	STEAK	REACH-IN COOLER	39	HOT WATER	3 COMP	140
ITALIAN SUB	REHEAT	183	GRAVY	REACH-IN COOLER	40	QAC SANI	3 COMP	200
POTATO	WALK-IN	32	CHX	REACH-IN COOLER	40	CL SANI	DISH MACHINE	50
MOZZ CHZ	MAKE-UNIT	45	CHX	REACH-IN COOLER	41			
SAUSAGE	MAKE UNIT	53	PEPP PIZZA	HOT HOLDING	135			
MOZZ	MAKE UNIT	53	SALAD	BUFFET	42			
HAM	MAKE UNIT	48	EGG	SALAD REACH-IN	37			

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 2-301.12 Cleaning Procedure - C-Observed staff member turn off water faucet with bare hands after cleaning. Paper towel or similar barrier shall be used to turn off water faucet to avoid recontaminating hands. 0 points. ✓ Spell
- 7 3-301.11 Preventing Contamination from Hands - P,PF-Observed staff member placed ready-to-eat grilled onion on sandwich with bare hands. Observed staff member begin to cut lettuce and tomato for Italian sandwich with bare hands. Food employees may not contact exposed, ready-to-eat with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI-Onion, lettuce and tomato discarded, hands washed and gloves donned by employee.
- 8 6-301.12 Hand Drying Provision - PF-No paper towels in one dispenser in women's restroom. One paper towel dispenser in men's restroom is not working. Paper towels or hand-drying device shall be available at all handwashing sinks. Paper towels provided for women's restroom. Repair men's paper towel dispenser.//6-301.11 Handwashing Cleanser, Availability - PF-One soap dispenser not working in men's restroom. Repair soap dispenser.//5-204.11 Handwashing Sinks-Location and Placement - PF-REPEAT-Observed bucket stored in handsink by oven. Handsink shall be maintained accessible at all times. CDI-Bucket removed by staff.

Person in Charge (Print & Sign): First BRITTANY Last BRISTOL

Regulatory Authority (Print & Sign): First JENNIFER Last BROWN

x Brittany Brown

J. BROWN, MPA, PHS

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 07 / 20 / 2017

REHS Contact Phone Number: (336) 703 - 3131



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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-REPEAT-Observed bowl to dough machine to contain encrusted residue and standing water and attachment to dough machine is soiled. Remove stickers from pitchers in walk-in cooler. Observed most pans and screens to contain debris or baked on matter. Equipment food contact surfaces shall be clean to sight and touch. CDI-All items placed with soiled equipment to be cleaned.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-Observed joints to metal shield in ice machine to contain pink growth. Shall be cleaned to prevent growth.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured mozzarella cheese (53F), bacon (50F), sausage (42F), and ham (48-51F) above 45F in make unit. Potentially hazardous foods shall be maintained at 45F or below. CDI-Products discarded.
- NOTE: EFFECTIVE JANUARY 2019, THE COLD-HOLDING REQUIREMENT WILL BE 41F OR BELOW.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-REPEAT-Observed the following items not date marked: chunk of mozzarella cheese and sliced honeydew in walk-in cooler. Sliced mozzarella incorrectly dated for (6/9/2017). Observed sliced ham dated for disposition on (9/1/2017-60+ days), observed gravy dated for disposition on (11/6/2017-120+days). Ready-to-eat potentially hazardous foods shall be dated to indicate the day of prep. 7 days date marking may be observed if 41F; 4 day date marking if 42-45F. CDI-Items dated with correct day of disposition per PIC statement.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed chicken (7/11/2017) and cut cantaloupe (7/11/2017) beyond date of disposition. Foods shall be discarded once they exceed time/temperature combinations. CDI-Products discarded.
- 26 7-201.11 Separation-Storage - P-Observed spray bottle of chemical stored adjacent to single-service cups by front line. Poisonous or toxic chemicals shall be stored so that contamination of food, equipment, or utensils may not occur. CDI-Bottle relocated by staff. 0 points.
- 34 4-204-112 Temperature Measuring Devices-Functionality - C-Reach-in cooler under pizza make unit does not have ambient air temperature thermometer. Cold or hot holding equipment used for potentially hazardous food shall be equipped with at least one integral or permanently affixed temperature measuring device. Equip unit with thermometer.//4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy - PF- Establishment does not have thin-diameter thermometer to accurately measure pizzas and sliced deli meats. A temperature measuring device with a suitable small diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@UPON COMPLIANCE.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Observed multiple squeeze bottles and shakers not labeled by sandwich prep table. Working containers holding food or food ingredients shall be labeled with the common name of the food. 0 points.
- 37 3-307.11 Miscellaneous Sources of Contamination - C-Observed employee sandwich, employee beverage, and employee tortillas stored above establishment food in walk-in cooler, reach-in cooler, and above pizza make unit. Food shall be protected from contamination. CDI-Items relocated by PIC.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed wiping cloth bucket stored on the floor by the pizza make unit. Buckets for use to store wet wiping cloths shall be stored off the floor. Designate area for proper storage or install hanger for buckets that is away from food and equipment. 0 points.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Observed plastic ramekins stored in 2 bags of cheese and one bag of fried onions. Scoops with handles shall be used so that contamination off food products may not occur. 0 points.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed equipment for buffet stored on the floor by drain by salad reach-in cooler. Observed employee ear buds and keys stored on equipment by cheese grater. Equipment shall be stored at least 6 inches above the floor and protected from splash, dust or other sources of contamination. Find alternate location for storing equipment and personal belongings. 0 points.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed single-serv cups and plates stored uncovered and unprotected at front counter. Single-serv items shall remain in original protective covering or other wise protected. 0 points.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Rolling cart for salad bar is rusted. Repair handle to reach-in freezer by hallway, shelving in reach-in pizza unit is flaking. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces - C-Observed lettuce cutting board by dish machine to be etched and chipped around the edges. Cutting boards shall be resurfaced or replaced if they can no longer be effectively cleaned or sanitized. Replace cutting board. 0 points.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-The following nonfood contact areas shall be cleaned: inside of dippin dots cooler, ledge of dippin dots cooler, pizza rack in pizza reach-in cooler. Nonfood contact areas of equipment shall be maintained clean. 0 points.
- 49 5-205.15 System Maintained in Good Repair - C-Repair urinal in men's restroom that is not working. Plumbing fixture shall be maintained in good repair. 0 points.



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- 52 5-501.113 Covering Receptacles - C-Observed side door to outdoor trash receptacle open. Outdoor receptacles shall be maintained closed when not in use. CDI-Side door closed by PIC. 0 points.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-REPEAT-Caulking needed around all toilets in men's and women's restrooms. Grout between tile is low in dish area. Recaulk around 2 compartment sink in kitchen and beverage station in dining area. Physical facilities shall be maintained easily cleanable.//6-501.16 Drying Mops - C-Install durable mop hanger above canwash so that mops do not rest in basin when not in use, as observed. Mops shall be hung so that they may air-dry without soiling walls, equipment or supplies.
- 54 6-303.11 Intensity-Lighting - C-Measured 29-51FC of light in pizza dough and cheese grater station. Lighting shall measure 50FC in all areas of food prep. 0 points.



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