

Food Establishment Inspection Report

Score: 96.5

Establishment Name: CHUCK E CHEESE'S

Establishment ID: 3034011235

Location Address: 620 HANES MALL BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: CEC ENTERTAINMENT INC

Telephone: (336) 774-3722

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 08/04/2022 Status Code: A

Time In: 2:20 PM Time Out: 4:40 PM

Category#: II

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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

| Compliance Status | | OUT | CDI | R | VR | | | | |
|---|-------------------------------------|-------------------------------------|-------------------------------------|--|----|-------------------------------------|-------------------------------------|---|---|
| Supervision .2652 | | | | | | | | | |
| 1 | IN | <input checked="" type="checkbox"/> | N/A | PIC Present, demonstrates knowledge, & performs duties | X | 0 | X | | |
| 2 | <input checked="" type="checkbox"/> | OUT | N/A | Certified Food Protection Manager | 1 | 0 | | | |
| Employee Health .2652 | | | | | | | | | |
| 3 | <input checked="" type="checkbox"/> | OUT | | Management, food & conditional employee; knowledge, responsibilities & reporting | 2 | 1 | 0 | | |
| 4 | <input checked="" type="checkbox"/> | OUT | | Proper use of reporting, restriction & exclusion | 3 | 1.5 | 0 | | |
| 5 | IN | <input checked="" type="checkbox"/> | | Procedures for responding to vomiting & diarrheal events | 1 | <input checked="" type="checkbox"/> | 0 | X | X |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | |
| 6 | IN | <input checked="" type="checkbox"/> | | Proper eating, tasting, drinking or tobacco use | 1 | 0.5 | <input checked="" type="checkbox"/> | | |
| 7 | <input checked="" type="checkbox"/> | OUT | | No discharge from eyes, nose, and mouth | 1 | 0.5 | 0 | | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | |
| 8 | <input checked="" type="checkbox"/> | OUT | | Hands clean & properly washed | 4 | 2 | 0 | | |
| 9 | <input checked="" type="checkbox"/> | OUT | N/A/N/O | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | 4 | 2 | 0 | | |
| 10 | IN | <input checked="" type="checkbox"/> | N/A | Handwashing sinks supplied & accessible | 2 | 1 | <input checked="" type="checkbox"/> | X | X |
| Approved Source .2653, .2655 | | | | | | | | | |
| 11 | <input checked="" type="checkbox"/> | OUT | | Food obtained from approved source | 2 | 1 | 0 | | |
| 12 | IN | OUT | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | | |
| 13 | <input checked="" type="checkbox"/> | OUT | | Food in good condition, safe & unadulterated | 2 | 1 | 0 | | |
| 14 | IN | OUT | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | | |
| Protection from Contamination .2653, .2654 | | | | | | | | | |
| 15 | <input checked="" type="checkbox"/> | OUT | N/A/N/O | Food separated & protected | 3 | 1.5 | 0 | | |
| 16 | IN | <input checked="" type="checkbox"/> | | Food-contact surfaces: cleaned & sanitized | 3 | 1.5 | <input checked="" type="checkbox"/> | X | |
| 17 | <input checked="" type="checkbox"/> | OUT | | Proper disposition of returned, previously served, reconditioned & unsafe food | 2 | 1 | 0 | | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | |
| 18 | IN | OUT | <input checked="" type="checkbox"/> | Proper cooking time & temperatures | 3 | 1.5 | 0 | | |
| 19 | IN | OUT | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 1.5 | 0 | | |
| 20 | IN | OUT | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | 1.5 | 0 | | |
| 21 | IN | OUT | <input checked="" type="checkbox"/> | Proper hot holding temperatures | 3 | 1.5 | 0 | | |
| 22 | IN | <input checked="" type="checkbox"/> | N/A/N/O | Proper cold holding temperatures | 3 | <input checked="" type="checkbox"/> | 0 | X | |
| 23 | <input checked="" type="checkbox"/> | OUT | N/A/N/O | Proper date marking & disposition | 3 | 1.5 | 0 | | |
| 24 | IN | OUT | <input checked="" type="checkbox"/> | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 | | |
| Consumer Advisory .2653 | | | | | | | | | |
| 25 | IN | OUT | <input checked="" type="checkbox"/> | Consumer advisory provided for raw/undercooked foods | 1 | 0.5 | 0 | | |
| Highly Susceptible Populations .2653 | | | | | | | | | |
| 26 | IN | OUT | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | 1.5 | 0 | | |
| Chemical .2653, .2657 | | | | | | | | | |
| 27 | IN | OUT | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 0.5 | 0 | | |
| 28 | IN | <input checked="" type="checkbox"/> | N/A | Toxic substances properly identified stored & used | 2 | 1 | <input checked="" type="checkbox"/> | | |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | |
| 29 | IN | OUT | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packaging 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.

| Compliance Status | | OUT | CDI | R | VR | | | | |
|---|-------------------------------------|-------------------------------------|-------------------------------------|--|------------|-------------------------------------|-------------------------------------|---|--|
| Safe Food and Water .2653, .2655, .2658 | | | | | | | | | |
| 30 | IN | OUT | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | 0.5 | 0 | | |
| 31 | <input checked="" type="checkbox"/> | OUT | | Water and ice from approved source | 2 | 1 | 0 | | |
| 32 | IN | OUT | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 2 | 1 | 0 | | |
| Food Temperature Control .2653, .2654 | | | | | | | | | |
| 33 | <input checked="" type="checkbox"/> | OUT | | Proper cooling methods used; adequate equipment for temperature control | 1 | 0.5 | 0 | | |
| 34 | IN | OUT | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 0.5 | 0 | | |
| 35 | IN | OUT | <input checked="" type="checkbox"/> | Approved thawing methods used | 1 | 0.5 | 0 | | |
| 36 | <input checked="" type="checkbox"/> | OUT | | Thermometers provided & accurate | 1 | 0.5 | 0 | | |
| Food Identification .2653 | | | | | | | | | |
| 37 | IN | <input checked="" type="checkbox"/> | | Food properly labeled: original container | 2 | 1 | <input checked="" type="checkbox"/> | | |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | |
| 38 | <input checked="" type="checkbox"/> | OUT | | Insects & rodents not present; no unauthorized animals | 2 | 1 | 0 | | |
| 39 | <input checked="" type="checkbox"/> | OUT | | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 | | |
| 40 | IN | <input checked="" type="checkbox"/> | | Personal cleanliness | 1 | 0.5 | <input checked="" type="checkbox"/> | | |
| 41 | <input checked="" type="checkbox"/> | OUT | | Wiping cloths: properly used & stored | 1 | 0.5 | 0 | | |
| 42 | <input checked="" type="checkbox"/> | OUT | N/A | Washing fruits & vegetables | 1 | 0.5 | 0 | | |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | |
| 43 | <input checked="" type="checkbox"/> | OUT | | In-use utensils: properly stored | 1 | 0.5 | 0 | | |
| 44 | <input checked="" type="checkbox"/> | OUT | | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0.5 | 0 | | |
| 45 | <input checked="" type="checkbox"/> | OUT | | Single-use & single-service articles: properly stored & used | 1 | 0.5 | 0 | | |
| 46 | <input checked="" type="checkbox"/> | OUT | | Gloves used properly | 1 | 0.5 | 0 | | |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | |
| 47 | IN | <input checked="" type="checkbox"/> | | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1 | 0.5 | <input checked="" type="checkbox"/> | | |
| 48 | <input checked="" type="checkbox"/> | OUT | | Warewashing facilities: installed, maintained & used; test strips | 1 | 0.5 | 0 | | |
| 49 | <input checked="" type="checkbox"/> | OUT | | Non-food contact surfaces clean | 1 | 0.5 | 0 | | |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | | |
| 50 | <input checked="" type="checkbox"/> | OUT | N/A | Hot & cold water available; adequate pressure | 1 | 0.5 | 0 | | |
| 51 | IN | <input checked="" type="checkbox"/> | | Plumbing installed; proper backflow devices | 2 | 1 | <input checked="" type="checkbox"/> | | |
| 52 | <input checked="" type="checkbox"/> | OUT | | Sewage & wastewater properly disposed | 2 | 1 | 0 | | |
| 53 | <input checked="" type="checkbox"/> | OUT | N/A | Toilet facilities: properly constructed, supplied & cleaned | 1 | 0.5 | 0 | | |
| 54 | IN | <input checked="" type="checkbox"/> | | Garbage & refuse properly disposed; facilities maintained | 1 | 0.5 | <input checked="" type="checkbox"/> | | |
| 55 | <input checked="" type="checkbox"/> | OUT | | Physical facilities installed, maintained & clean | 1 | 0.5 | 0 | | |
| 56 | IN | <input checked="" type="checkbox"/> | | Meets ventilation & lighting requirements; designated areas used | 1 | <input checked="" type="checkbox"/> | 0 | X | |
| TOTAL DEDUCTIONS: | | | | | 3.5 | | | | |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHUCK E CHEESE'S
 Location Address: 620 HANES MALL BLVD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: CEC ENTERTAINMENT INC
 Telephone: (336) 774-3722

Establishment ID: 3034011235
 Inspection Re-Inspection Date: 08/04/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: s121@chuckecheese.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-------------------|-------------------|------|------|----------|------|------|----------|------|
| Mozzarella Cheese | Pizza Make Unit | 41 | | | | | | |
| Pizza Sauce | Pizza Make Unit | 41 | | | | | | |
| Hot Water | Three-Comp | 104 | | | | | | |
| Quat Sani | Three-Comp | 200 | | | | | | |
| Chlorine Sani | Dishwasher | 100 | | | | | | |
| Ambient | Two-Door Cooler | 35 | | | | | | |
| Ambient | Dessert Make Unit | 35 | | | | | | |
| Jacob Lawrence | Servsafe 08/22/23 | 0 | | | | | | |
| Lettuce | Salad Bar | 49 | | | | | | |
| Boiled Eggs | Salad Bar | 48 | | | | | | |
| Potato Salad | Salad Bar | 45 | | | | | | |
| Cottage Cheese | Salad Bar | 46 | | | | | | |
| Ambient | Walkin Cooler | 39 | | | | | | |
| Cottage Cheese | Walkin Cooler | 37 | | | | | | |
| Chicken Wings | Two-Door Reachin | 41 | | | | | | |

First
 Person in Charge (Print & Sign): Jacob
First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Lawerence
Last
 Wilborn



 Ebonie Wilborn REHS

REHS ID: 3122 - Wilborn, Ebonie
 REHS Contact Phone Number: (336) 462-7678

Verification Required Date: _____
 Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

Establishment Name: CHUCK E CHEESE'S

Establishment ID: 3034011235

Date: 08/04/2022 **Time In:** 2:20 PM **Time Out:** 4:40 PM

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.

- 1 2-103.11 Person in Charge (A) - (P) (Pf) Person in charge was not taking temperatures of foods prior to placing in the salad bar. No written procedures for cleanup of vomit or diarrhea. Only washing utensils at the salad bar once a day. Using hand sink for purposes other than hand washing. PIC shall ensure rules in the code for food safety and handling are met. CDI Education
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) REPEAT Facility in need of proper procedures. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI Written procedures given to person in charge.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee water bottle on prep counter. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Hand sink was used to add water to a cup. Maintain access to hand sinks. Hand sinks may only be used for handwashing. CDI Education
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) The utensils at the salad bar are being washed once a day and containers are kept in unit over night. Clean the equipment and utensils used with TCS foods at least every four hours to avoid contamination. CDI Utensils replaced.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) TCS food at the salad bar measured between 45F and 49F. Maintain TCS foods in cold holding at 41F or less. CDI Food was discarded by person in charge.
- 28 7-201.11 Separation - Storage (P) A bottle of peroxide was stored on the clean side drainboard of the three-comp sink. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI Bottle was removed from drainboard.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Three containers were observed without a label present. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 40 2-303.11 Prohibition - Jewelry (C) Employees wearing bracelets, watches, and bands around wrist. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) The pizza make unit has a ambient of 74F at the bottom. The unit is also leaking at the bottom and the top section has a heavy buildup of ice. Person in charge stated unit has had trouble and is soon to be replaced. Currently keeping mozzarella cheese and pizza sauce in make unit. Equipment shall be maintained in good repair.
- 51 5-205.15 System Maintained in Good Repair- There is a minor drip under the sanitizer sink at the three-comp. Maintain a plumbing system in good repair.
- 54 5-501.113 Covering Receptacles (C) All Dumpster doors left opened. Keep dumpster and other outside waste handling containers for refuse, recyclables, and returnables covered with tight-fitting lids or doors.
- 56 6-305.11 Designation - Dressing Areas and Lockers REPEAT Employee phone stored on back dough table and personal items stored on shelf with flour. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

Additional Comments

Dipping dots deep freezer in back storage room.