

Food Establishment Inspection Report

Score: 75.5

Establishment Name: O CHARLEY S 379

Establishment ID: 3034012185

Location Address: 300 HANES MILL RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 12 / 2014 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 01 : 20 am/pm am pm

Time Out: 07 : 40 am/pm am pm

Permittee: O CHARLEY S LLC

Total Time: 6 hrs 20 minutes

Category #: IV

Telephone: (336) 377-2350

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: 10
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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	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			<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:							24.5			



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



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 Location Address: 300 HANES MILL RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: O CHARLEY S LLC
 Telephone: (336) 377-2350

Establishment ID: 3034012185
 Inspection Re-Inspection Date: 11/12/2014
 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
Chicken	Fryer	201	Chicken	Grill	172	Mashed	Hot bar	164
Potato soup	Soup basin	188	Turkey	Lower make unit	43	Raw salmon	Grill cooler	52
Chicken	Soup basin	162	Ham	Lower make unit	43	Raw steak	Grill cooler	58
Shredded	Ice bath	53	Slaw	Make unit	43	Raw ground	Grill cooler	53
Salad	Salad cooler	45	Sliced	Make unit	45	Raw chicken	Grill cooler	52
Caesar salad	Salad cooler	47	Shredded	Make unit	51	Hot water	Three compartment sink	145
Mini pot pie	Salad cooler	47	Sour cream	Make unit	50	Chlorine	Rinse cycle in ppm	200
Chicken pie	Speed rack	76	Rice	Hot bar	155	Quat sanitizer	Bucket in ppm	200

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 2-102.12 Certified Food Protection Manager - C - Manager on duty did not have ANSI food safety certificate present - under Food Code, manager must be ANSI food safety certified
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Repeat - Observed four employee drinks stored on various prep or service counters - employee drinks must be stored with a tight fitting lid and straw and below any food contact/prep areas - CDI - manager threw drinks away
- 6 2-301.12 Cleaning Procedure - P - Repeat - Observed employee wash hands for approximately 6 seconds and turn off faucet handle with bare hands before drying hands with paper towels - when washing hands, employees must wash for at least 20 seconds while scrubbing vigorously with soap under warm running water and turn off faucet handle with paper towel - CDI - employee was instructed and corrected on proper handwashing techniques and referred to Food Code for guidance
 2-301.14 When to Wash - P - Observed two employees not wash hands after touching item on floor - one employee touched bottom of ice bin when pouring while bin was stored on floor and another employee picked roll from floor and attempted to touch deli paper containing rolls before being corrected - employees must wash hands immediately after touching floor or item on floor - CDI - employees were instructed on when to wash hands per Food Code

Person in Charge (Print & Sign): Fred ^{First} Knott ^{Last} 

Regulatory Authority (Print & Sign): Kenneth ^{First} Michaud ^{Last} 

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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Observations and Corrective Actions

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- 11 3-202.15 Package Integrity - PF - Two cans of artichoke hearts were dented at seam of can - ensure that cans and containers are not compromised and in good integrity - CDI - manager removed cans and placed on separate storage rack to be sent back to distributor
3-101.11 Safe, Unadulterated and Honestly Presented - P,PF - 4 cartons of whipped cream had expired by over a month - ensure that all food containers are either consumed or discarded by sell by date - CDI - manager discarded cartons of whipped cream
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Avacados stored directly on storage rack in salad cooler and original container of strawberries stored above open bowls of salad - except for whole uncut raw fruits and vegetables and nuts in the shell that require peeling or hulling before consumption, food shall not be stored directly in contact with storage rack or shelf and original container of unwashed fruit must not be stored above exposed food - CDI - manager moved fruit to bottom shelving and avacados were washed in product sink and placed in bowl to be cut later; Buckets of ice for soda dispenser bin bin stored on floor when filling and before pouring - food in containers must not be stored on floor - CDI - ice containers were washed and sanitized before being hung on storage rack
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - Observed that majority of plates, pans, utensils, etc, contained significant debris/food build-up - all utensils, pans and plates must be clean to sight and touch - CDI - all utensils and pans had to be sent back to be rewashed and sanitized once dish machine was broken down, cleaned, sanitized and reassembled
- 18 3-501.14 Cooling - P - 6 containers of cooked chicken pot pie read 76 when cooling from oven on speed rack - when cooling from cook temp, once food reaches 135 deg F, cooked potentially hazardous food must be cooled from 135 to 70 deg F in two hours and from 70 to 45 deg F in four hours for six hours total - after 4 hours was reached in walk in cooler, cooked pot pies read 52 deg F - CDI - manager discarded pot pies; 5 containers of salad read between 46 - 51 deg F - must cool from ambient air to 45 deg F in no more than 4 hours - manager stated lettuce was prepared early this morning thus exceeding 4 hours - CDI - manager discarded salad in bins
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Reach in salad cooler not holding temp, most salads in bowls exceeded 45 deg F; Grill cooler unplugged and all raw meats in grill cooler exceeded 45 deg F, some items on salad prep bar not holding temp - all cold holding items must be held no more than 45 deg F - items placed out less than 4 hours ago were sent to walk in cooler to chill quickly
- 21 0 pts - 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Pan of cooked ribs were date marked with day instead of date and manager could not distinguish whether ribs were prepared or discarded today - when date marking, ensure that date is marked to determine either date of preparation or date of food being consumed or discarded clearly - CDI - manager threw away ribs as he was not sure when ribs were prepared
- 26 0 pts. - 7-201.11 Separation-Storage - P - Bottle of degreaser stored on storage rack above to go drink cardboard drink caddies - all chemicals must be stored away from any food contact/prep areas - this also includes above single service containers or carrying devices for customers - CDI - manager moved bottle to chemical rack so it is away from to go containers



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- 31 3-501.15 Cooling Methods - PF - Chicken pot pies cooling on speed rack were left in ambient air too long to meet cooling requirements - when cooling on speed rack, once cooked food reaches 135, place in walk in cooler or walk in freezer to meeting cooling parameters as designated in Code - CDI - pot pies were placed in walk in cooler but were unable to chill to 45 deg F in the 4 hours remaining and were discarded; 5 bins of salad in walk in cooler were full and had lid covering bins and not allowing enough air flow to chill items appropriately - when cooling items, loosely cover bins to alleviate air flow so food can meet cooling requirements - CDI - salad did not reach 45 deg F in 4 hours and was discarded
- 35 0 pts - 3-602.11 Food Labels - PF - Unlabeled bin of sugar in dry goods room - all bins of dry goods must be labeled
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat - Pan of chicken pot pies on speed rack, bins of frozen food in reach in freezer and box of tater tots in walk in freezer were not covered - when storing food in freezer, must cover food with lids and when cooling food on speed rack, cover food by placing a cookie sheet inverted in rack slot directly above food to provide cover; Unwrapped condensate line with frozen leak at line in walk in freezer with food stored underneath - condensate line must be insulated and wrapped with flexible PVC to provide adequate protection for food stored underneath
- 38 2-402.11 Effectiveness-Hair Restraints - C - Observed waitresses prepare salads, drinks and rolls without hair restraints - employees involved in food prep/assembling must have effective hair restraint
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Many wiping cloths stored on various counters throughout kitchen - in Code, wiping cloths must be stored in sanitizer solution when not being used and laundered daily - many cloths appeared soiled and needed to be replaced with clean cloths
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Two pitchers used as scoops for flour and breadng bins with handles laying in product - all scoops must have handle and that handle is sticking out of food
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - All containers used to store clean utensils, scoops, single service containers, etc, contained debris build-up - clean as often as necessary to ensure that items are stored in a clean and sanitary fashion



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- 45 4-205.10 Food Equipment, Certification and Classification - C - Can opener not NSF - can opener must be NSF as it has to be able to be disassembled to clean; Single service cup used as scoop for crispy salad toppers - scoops must have handle as to help prevent cross contamination; Potato peeler cracked and not NSF - ensure that all equipment for food prep is NSF approved
- 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Repair doors of proofer and salad reach in cooler so doors shut and seal properly; Replace/repair peeling storage racks throughout; Replace oxidized shelving throughout facility; Exposed screw threads on chase beside reach in freezer beside fryer - ensure that screw threads are sealed or covered with cleanable material such as PVC or plastic; Replace rusty casters on carts; Replace torn cooler gaskets; Replace any utensils with melted/warped handle coatings as they are not easily cleanable; Replace spring on sprayer for soup station as it can be
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Dish machine contained alot of food and debris build-up - sprayer arms had food build-up in jets - clean dish machine as often as necessary to ensure that utensils are thoroughly cleaned and santized - dish machine was cleaned and sanitized as all pans, utensils and plates had to be rewashed and sanitized
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Detailed cleaning needed on and around equipment - especially under counter lips, on storage racks, on utensil/pan storage hooks, around cutting board clamp brackets, cooler/freezer gaskets, tops of ovens, freezers, faucet handles, underneath bands on service counter, hood screens, dry bin storage handles and inside fryer doors
- 49 5-203.14 Backflow Prevention Device, When Required - P - Tea urns with water supply does not have backflow prevention device on water line - must have backflow prevention device before split to dual tea makers
- 52 0 pts - 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C - Must have a trash receptacle where waste is generated - this includes at handsinks for paper towels
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repeat - RegROUT areas of floor that are collecting water between tiles so it does not splash on equipment
- 54 6-202.11 Light Bulbs, Protective Shielding - C - Repeat - Front lights above soda dispenser and prep table were not shielded - replace missing light shield



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