

# Food Establishment Inspection Report

Score: 93.5

Establishment Name: CAROLINA ALE HOUSE

Establishment ID: 3034012289

Location Address: 150 HANES MALL

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: WINSTON SALEM ALE HOUSE LLC

Telephone: (336) 794-1308

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 05/22/2023 Status Code: A

Time In: 1:00 PM Time Out: 4:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
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	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/>	0.5	<input checked="" type="checkbox"/> <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"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.5	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>
<b>TOTAL DEDUCTIONS:</b>					<b>6.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CAROLINA ALE HOUSE  
 Location Address: 150 HANES MALL  
 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: WINSTON SALEM ALE HOUSE LLC  
 Telephone: (336) 794-1308

Establishment ID: 3034012289  
 Inspection  Re-Inspection Date: 05/22/2023  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: mmohr@lmrest.com  
 Email 2: gnash@carolinaalehouse.com  
 Email 3: \_\_\_\_\_

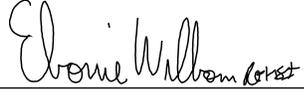
## Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Steak	Final	155	Quat Sanitizer	Three Comp	200			
Chicken Wing	Reheat	188	Hot Water	Dish Machine	171			
Chicken Tender	Final	201	Buffalo Dip	Walkin	40			
Buffalo Sauce	Hot Hold	143	Meatballs	Upright Cooler	40			
Lettuce	Fry Station	41	Ambient	Dressing Cooler	35			
Tomato	Fry Station	40						
French Onion Soup	Hot Well	181						
Chili	Hot Well	157						
Rice	Hot Well	163						
Mashed Potato	Hot Well	154						
Pico Gallo	Grill Station	41						
Slice Tomato	Grill Cooler	37						
Chopped Boiled Eggs	Grill Station	34						
Blue Cheese	Server Station	41						
Fries	Fryer	163						
Hot Water	Prep Sink	160						
Ribs	Walkin	40						
Pasta	Walkin	41						
Ambient	Walkin	33						
Brisket	Walkin	41						

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

*Last*  
 Porter  
*Last*  
 Wilborn

  
  
 \_\_\_\_\_  
 \_\_\_\_\_

REHS ID: 3122 - Wilborn, Ebonie  
 REHS Contact Phone Number: \_\_\_\_\_

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




# Comment Addendum to Inspection Report

**Establishment Name:** CAROLINA ALE HOUSE

**Establishment ID:** 3034012289

**Date:** 05/22/2023 **Time In:** 1:00 PM **Time Out:** 4:00 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Michael Porter		Food Service	05/15/2019	05/15/2024

## 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.

- 8 2-301.14 When to Wash (P) Employee turned faucet off with hands after washing. Food employees must wash hands after engaging in activities that contaminate the hands. CDI Education and employee used barrier to turn off faucet.  
2-301.12 Cleaning Procedure (P) Employee wet hands added then immediately rinsed soap off. Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds. CDI Education
  
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) REPEAT Metal and plastic containers checked on clean dish shelf soiled with sticker label or residue. Two soiled knives found in knife holder. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI Person in charge took utensils to dish to be rewashed.  
  
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Pink and black substance present on top surface of ice machine. In equipment such as ice bins and enclosed components of equipment such as ice makers shall be cleaned at a frequency by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
  
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Ribs found inside grill drawer cooler measured 47F-50F. Slaw at server station measured 41F-45F. Sliced tomatoes found at the grill station measured 43F. Maintain TCS foods in cold holding at 41F or less. CDI Ribs, slaw and tomatoes discarded.
  
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Meatballs found inside upright cooler had a date of 4/3 on container. Person in charge stated that date is from when product was received not when prepared. Meatballs had mold present. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI Education, meatballs educated.
  
- 28 7-102.11 Common Name - Working Containers (Pf) Bottle with brown liquid found on chemical shelf without a label. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI Bottle labeled.
  
- 38 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests (C) Dead bugs in light fixture above back prep area. Dead insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
  
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) REPEAT Lids stored inside soiled container on clean dish shelf. Store cleaned equipment, utensils, linens and packages in a clean, dry location.
  
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Replace missing end caps inside walk-in. Upright cooler brackets separating from cooler walls. Grill station and fry station cooler doors heavily pitted. Rinse sink at dish machine is pitted. Meat sink and rinse sink stoppers do not hold in place. Chemical shelf beginning to rust. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted.  
  
4-501.12 Cutting Surfaces (C) REPEAT Repair/replace make line cutting boards that are heavily stained and has deep cuts. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.  
  
4-202.11 Food-Contact Surfaces - Cleanability (Pf) Slicer blade chipped. Two wire basket found in poor repair with wires separating or missing. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI Items discarded by person in charge.
  
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT Cleaning needed inside microwave. Clean sides of equipment on cookline. Clean inside all coolers along cookline. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
  
- 51 5-205.15 System Maintained in Good Repair (C) Minor leak next to handle at prep sink. Mop sink leaking. A plumbing system shall be maintained in good repair.

- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Cleaning needed in kitchen hand sinks and the underside of urinals. Maintain clean handwashing sinks, toilets and urinals in the facility.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) Minor trash debris around dumpster inside enclosure. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Additional cleaning required on all floors, walls, ceilings, and vents throughout facility. Physical facilities shall be kept clean and in good repair.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) RegROUT floor where low (cookline). Remove and replace any peeling caulk in dish area. Plug holes in flashing behind grill. Replace missing/broken floor tiles and baseboard inside walk-ins. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) Remove any equipment that is no longer being used. The establishment shall maintain a premises which is free of items that are unnecessary to the operation or maintenance of the establishment, such as litter or equipment that is nonfunctional or no longer used .
- 56 6-303.11 Intensity - Lighting (C) Lighting along cookline measured 12FC-17FC. Increase lighting to at least 50 foot candle at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.