

Food Establishment Inspection Report

Score: 94.5

Establishment Name: THE KATHARINE BRASSERIE AND BAR

Establishment ID: 3034011738

Location Address: 51 EAST FOURTH STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: 51 EAST FOURTH STREET ASSOCIATES LP

Telephone: (336) 761-0203

☒ Inspection ☐ Re-Inspection**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 09/27/2022 Status Code: A

Time In: 10:45 AM Time Out: 2:50 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
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	
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	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	X
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
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN 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"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Food separated & protected	3	1.5	X
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	3	X	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	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	X	X
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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	<input checked="" type="checkbox"/> IN OUT	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 OUT	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	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0.5	X
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
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"/> IN	Contamination prevented during food preparation, storage & display	2	1	X
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/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN OUT	In-use utensils: properly stored	1	0.5	X
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	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> IN OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
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	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
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	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	X	0.5	X
56	<input checked="" type="checkbox"/> IN OUT	Meets ventilation & lighting requirements; designated areas used	1	X	X
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/27/2022

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: herbie.gimmel@katharinebrasserie.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
Eric Brownlee	6/14/23	0	ceaser dressing	walk in	36			
Mushroom tags (Brad Korte)	14301, 14302	0	duck	walk in	37			
Oyster tag	CCB21MA	0	steak raw	walk in	39			
Mussel tag	PE4213SS	0	pork raw	walk in	39			
Hot water	three comp sink	134	duck raw	walk in	38			
Sanitizer (qac)	three comp sink (ppm)	200						
hot plate temp	dish machine (upstairs)	162						
hot plate temp	dish machine (downstairs)	161						
air temp	upright cooler (banquet kitchen)	39						
melon	make unit	39						
turkey	make unit	38						
blanched carrot	make unit	38						
salmon raw	make unit	38						
chicken raw	make unit	38						
trout raw	make unit	38						
anchovies	make unit	38						
steak raw	cooler	38						
burger raw	cooler	39						
small container cassoulet	walk in	41						
small container french onion soup	walk in	40						

Person in Charge (Print & Sign): *First*

Last

First

Last

Regulatory Authority (Print & Sign): Joseph

Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 10/07/2022

REHS Contact Phone Number: (336) 703-3164

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Page 1 of _____ Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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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) Repeat: Employee washed hands using proper procedure but used bare hands to turn off faucet handles. After washing hands employees shall use a physical barrier such as a paper towel to prevent recontamination of hands. CDI - Employee and PIC addressed about hand washing and rewashed correctly. Employees otherwise observed washing hands correctly during inspection. Review hand washing procedures with staff to prevent further repeat issue with hand washing procedures.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) One pan of raw duck stored above raw beef products in walk in cooler. Potentially hazardous foods must be stored in a manner that prevents potential contamination. Raw animal products must be separated by final cooking temperatures with all poultry, including duck, being stored below other raw meats. CDI: PIC moved duck to lower shelf of cooler to prevent contamination.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Repeat: Additional cleaning needed on ice machine shields in downstairs ice machines to remove soil build up. Equipment, food contact surfaces and utensils shall be cleaned at a frequency specified by manufacturer or absent of specifications, at a frequency necessary to prevent accumulation of soil and mold. // 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) One robocoupe blade and plastic housing had food debris on inside of blade housing, One deli slicer had food debris build up from mornings use. Food contact surfaces shall be kept clean to sight and touch. CDI: Noted items cleaned and sanitized during inspection.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) One large pan of Bean Cassoulet at 44F in walk in cooler and one large bin of French onion soup at 44F in walk in cooler. Both items made the day prior. Potentially hazardous foods held cold must be maintained at 41F and below at all times throughout the product. CDI: Both Soup and Cassoulet discarded by PIC during inspection. All other cold holding temperatures in compliance during inspection.
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (PF) REPEAT: Items were not labeled on menu for being served raw or undercooked including on Breakfast and Brunch menus "Eggs Any Style" a la carte and in the Camel City Breakfast, and Croissant Sandwich for fried egg if served undercooked, and on the Dejeuner Menu for the cheeseburger and Casesar Salade. If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready to eat form or as an ingredient in another ready to eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder. The disclosure shall include a description of the food as well as identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. If menus are changed seasonally they may be sent to Joseph Chrobak at Chrobajb@forsyth.cc for review prior to implementation to verify compliance. VR - Verification Required. Establishment must update menu with required asterisks no later than 10/7/2022
- 35 3-501.13 Thawing (Pf) Three large bins of meats thawing in sinks under running water with water at 73F. When thawing the establishment must thaw potentially hazardous foods under refrigeration, submerged under running water that is at 70F or lower that does not allow any portion of the food to raise above 41F, as part of the cooking process. CDI: PIC removed meat and moved them to walk in cooler to continue thawing under refrigeration.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Boxes of various foods stored on the floor in the walk in freezer. All food and ingredients must be stored a minimum of 6 inches off the floor to prevent potential contamination. Adjust storage in freezer to keep items off the floor.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) One pair of tongs placed on splash guard of hand sink at front service line. Utensils must be stored in a manner that prevent potential for contamination, splash guards are installed to prevent contamination of surfaces from hand washing water, do not store utensils on the splash guards. CDI - tongs removed to be washed.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Heavy build up of ice present on back of compressor in walk in freezer, evaluate and repair cause of ice accumulation. Silver utensil shelf by dish machine is corroding on bottom shelves, replace damaged shelves. Scrap sink strainer broken in upstairs dish washing room, replace the strainer. Minor cracks present along right basin and left basin top of the three compartment sink in downstairs, have cracks welded and sanded smooth to be easily cleanable, not sharp, and smooth. Equipment shall be kept in good repair. Repair noted items.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) Top of dish machine in upstairs warewashing room has dried soil build up along door seams. Warewashing equipment must be washed at least once daily to remove debris and prevent accumulation. Increase cleaning frequency for dish machine.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability- REPEAT- Recaulk hand sink back to wall. (downstairs hand sink near

dishmachine and in banquet kitchenette). Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions- REPEAT- additional cleaning on wall behind grill line and wall behind upstairs dish machine. Physical facilities shall be cleaned as often as necessary to keep them clean.

- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C) Repeat: In upstairs cook line an employee cup and employee fiji water bottle were stored on prep surfaces during food preparation. Areas designated for employees to eat, drink shall be located to prevent potential contamination to food, equipment, linens, and single use/service items. CDI: cup and bottle removed during inspection.