

Food Establishment Inspection Report

Score: 96

Establishment Name: C AND H CAFETERIA

Establishment ID: 3034011460

Location Address: 940 S MAIN STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: C AND H CAFETERIA INC

Telephone: (336) 992-0707

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/22/2021 Status Code: A

Time In: 10:30 AM Time Out: 3:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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	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	<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	<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	<input checked="" type="checkbox"/> 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"/> IN/OUT/N/A/N/O	Food separated & protected	3	<input checked="" type="checkbox"/> 0	X
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
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"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> 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	X
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
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	<input checked="" type="checkbox"/> Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN/OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN/OUT	<input checked="" type="checkbox"/> Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A	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	<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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	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	<input checked="" type="checkbox"/> OUT	Food properly labeled: proper 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/OUT	Contamination prevented during food preparation, storage & display	2	X	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/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"/> IN/OUT	Utensils, equipment & linens: properly stored, dried & handled	X	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"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN/OUT	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/> 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"/> IN/OUT	Plumbing installed; proper backflow devices	2	1	X
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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS: 4					



Comment Addendum to Food Establishment Inspection Report

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 Permittee: C AND H CAFETERIA INC
 Telephone: (336) 992-0707

Establishment ID: 3034011460
 Inspection Re-Inspection Date: 11/22/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: candhcafe@gmail.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
servsafe	Bobby Eaton 2/27/23	0	raw beef	walk in 1	40			
reuben sandwiches	serve line	104	cooked turkey (pulled)	cooling 2.5 hours	45			
chicken casserole	serve line	164	raw chicken	walk in 1	39			
broccoli/cheese sauce	serve line	147	yams	walk in 2	39			
burger	serve line	156	cabbage	walk in 2	40			
salad	serve line	40	hot water	warewashing sink	131			
cheesecake	serve line	40	hot water	dish machine	161			
mushrooms	grill hot cabinet	167	quat sanitizer	bucket 1	300			
salmon	upright grill cooler	41	quat sanitizer	bucket 2	400			
cheese	salad prep	38	lactic acid	produce wash	1			
cut melon	salad upright cooler	38						
beans	bain marie	169						
gravy	bain marie	154						
collard greens	cook temp	178						
stuffing	cook temp	206						
fried fish	cook temp	188						
cooked stuffing	cooling 2 hours	44						
pasta	cooling 1.5 hours	67						
pasta	cooling 2 hours	50						
baked pasta	cook temp	210						

Person in Charge (Print & Sign): Bobby *First* *Last*
Eaton
 Regulatory Authority (Print & Sign): Amanda *First* *Last*
Taylor

Bobby Eaton

Amanda Taylor

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3136



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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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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Tray of reuben sandwiches stored under tray of raw salmon. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI. Sandwiches relocated to higher shelf.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) 0 points. Tray of 4 reuben sandwiches containing cheese and corned beef on serve line 104F. Maintain TCS foods in hot holding at 135F or above. CDI. Sandwiches reheated in oven to 165 before returning to line.
- 39 3-306.11 Food Display - Preventing Contamination by Consumers (P) Several cups of uncovered tea and water without lids stored on serve line where no sneeze guard was present. Large tray of garlic bread extending beyond reach of sneeze guard on serve line. Protect food on display using shields, packaging, or other effective means. CDI. Bread divided into smaller trays to fit under sneeze guard. Drinks poured into cups with lids.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Repeat violation. Many pans and serving dishes throughout establishment stacked wet. Allow clean dishes to air dry before stacking.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) 0 points. All equipment issues from last inspection have been addressed. Zip tie used to secure pipe under prep sink in dry storage room. Replace with pipe standoffs. Remove plastic wrap from conduit line near bakery hand sink. Equipment shall be in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Cleaning needed on interior surface of ice machine above line of ice storage to remove rust and buildup. Clean insulation pipe inside walk in cooler to remove buildup. Non food contact surfaces of equipment shall be clean.
- 51 5-205.15 System Maintained in Good Repair (P) 0 points. Repair minor leak at faucet of prep sink in dry storage area. Plumbing system shall be in good repair.

Additional Comments

Hot water dish machine took 3 runs with thermometer to reach 161. Previous runs were 158 and 159F. Recommend contacting service personnel to be sure final rinse temperature reaches 161F.