

# Food Establishment Inspection Report

Score: 93

Establishment Name: C AND H CAFETERIA

Establishment ID: 3034011460

Location Address: 940 S MAIN STREET

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 04/12/2021

Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 10:30 AM

Time Out: 4:00 PM

Permittee: C AND H CAFETERIA INC

Total Time: 5 hrs 30 min

Telephone: (336) 992-0707

Category #: IV

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: 4

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .2653, .2655, .2658									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0	0		
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0	0		
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0		
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	0		
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	3	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			<b>Proper Use of Utensils</b> .2653, .2654									
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0	0		
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	0	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0	0		
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Conformance with Approved Procedures</b> .2653, .2654, .2658									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0		
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			<b>Total Deductions:</b> 7									
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0												
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0												
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	0	1	0												
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0												
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0												
<b>Consumer Advisory</b> .2653																			
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	0												
<b>Highly Susceptible Populations</b> .2653																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0												
<b>Chemical</b> .2653, .2657																			
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0	0												
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0												



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

Page 1 of

DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 3/2013



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: C AND H CAFETERIA  
 Location Address: 940 S MAIN STREET  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: C AND H CAFETERIA INC  
 Telephone: (336) 992-0707

Establishment ID: 3034011460  
☒ Inspection ☐ Re-Inspection Date: 04/12/2021  
 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	Toni Maloni 7/21/21	0	cooked sausage	walk in 2	39			
buttermilk	bakery cooler	39	cooked potato	walk in 2	39			
cheesecake	dessert prep	40	hot water	warewashing sink	130			
hamburger steak	cook temp	181	hot water	dish machine	169			
mac and cheese	hot cabinet 1	186	quat sanitizer	warewashing sink dispenser	0			
yams	cook temp	200	quat sanitizer	bucket 1 and 2	0			
raw salmon	upright meat cooler	41	quat sanitizer	bucket 3 and 4	0			
baked chicken	hot cabinet 2	180	quat sanitizer	can wash dispenser	0			
rice	upright cooler	43	quat sanitizer	all areas corrected	300			
dressing	upright cooler	50						
air temp	upright cooler	53						
air temp	upright cooler-corrected	34						
chicken pasta	reheat temp	115						
chicken pasta	reheat-corrected	197						
egg salad	salad prep	39						
cut melon	upright salad cooler	39						
cabbage	bain marie	179						
mashed potato	bain marie	181						
broccoli	cook temp	172						
raw chicken	walk in cooler	40						

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

*Toni Maloni*

*[Signature]*

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

Page 1 of

DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 3/2013



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** C AND H CAFETERIA

**Establishment ID:** 3034011460

## 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.

- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Repeat violation. 4 sanitizer buckets tested 0PPM quat on testing device. Sanitizer dispensers at warewashing sink as well as near can wash dispensing at 0PPM quat. Maintain sanitizer at correct concentrations when being used to sanitize. CDI. Both dispensers repaired. All buckets changed out. Quat sanitizer now testing 400PPM.
- 17 3-403.11 Reheating for Hot Holding - P 0 points. Chicken pasta made from previously cooked ingredients reheated in oven to 115F. Pasta was to be sent out to serve line after heating. Food employee indicated that dish was done heating. Reheat all TCS foods to 165F within 2 hours if food is to be hot held until service. CDI. Pasta dish placed back in oven until temperature reached 197F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat violation. Rice in upright cooler near main ovens 43F. Dressing in same cooler 50F. Air temp of cooler 53F. Maintain TCS foods in cold holding at 41F or less. CDI. All items stocked in cooler less than 2 hours previously and were relocated to walk in cooler. Maintenance personnel contacted to repair cooler. Air temp now 34F.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Roast beef on posted menu had reminder asterisk because it is offered undercooked, however signage containing disclosure had been removed. Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. CDI. New signage printed and posted.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C 0 points. Rolling rack of take out containers had been pushed up within 6 inches of hand sink. No splash guard present on that side of hand sink. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor. CDI. Rack relocated.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation (improvements made). Torn gaskets and hinge covers replaced since last inspection. Repair broken handles on salad prep unit. Equipment shall be in good repair.
- 49 5-205.15 (B) System maintained in good repair - C Repair significant leak at pipe under 2nd compartment of warewashing sink. Maintain a plumbing system in good repair.