

# Food Establishment Inspection Report

Score: 91.5

Establishment Name: CARRABBAS ITALIAN GRILL 8409

Establishment ID: 3034011569

Location Address: 587 S STRATFORD ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: CARRABBA'S ITALIAN GRILL, LLC

Telephone: (336) 831-0580

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

Date: 03/14/2023 Status Code: A

Time In: 2:00 PM Time Out: 5:02 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

**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"/> IN OUT	Proper eating, tasting, drinking or tobacco use	1	0	X
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"/> 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"/> IN OUT/N/A	Handwashing sinks supplied & accessible	2	X	0 X X
<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 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 OUT/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/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	X	1.5	0 X X
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"/> 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"/> 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/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/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 OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	X	0 X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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
<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"/> IN OUT/N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT/N/A	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"/> 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	1	X 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
<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 OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0	X
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 OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	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	X	0.5	0 X
<b>Physical Facilities .2654, .2655, .2656</b>					
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"/> IN OUT	Physical facilities installed, maintained & clean	X	0.5	0 X
56	<input checked="" type="checkbox"/> IN OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					8.5



# Comment Addendum to Food Establishment Inspection Report

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 Permittee: CARRABBA'S ITALIAN GRILL, LLC  
 Telephone: (336) 831-0580

Establishment ID: 3034011569  
☒ Inspection ☐ Re-Inspection Date: 03/14/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: Swielandt@carrabbas.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
Parmesan	cold side make unit	40	Meat balls	station 5 cooler	38			
Cesar dressing	cold side make unit	38	Spinach/mushroom cooked	station 5 cooler	38			
Italian dressing	cold side make unit	38	Alfredo sauce	station 5 cooler	33			
Sliced tomatoes	cold side make unit	38	Spaghetti	station 5 cooler	36			
Shredded cabbage	cold side make unit	38	Lasagna	station 5 cooler	35			
Cut lettuce	cold side make unit	40	Raw shrimp	staion 5 cooler	34			
Mozzarella sticks	cold side make unit 2	38	Raw breaded chicken	station 5 cooler	34			
Pasta	cold side make unit 2	38	Raw chicken	walk in cooler	39			
Raw chicken	raw cooler	39	Cut lettuce	walk in cooler	39			
Calamari	raw cooler	38	Breaded shrimp	walk in cooler	40			
Salmon	grill station cooler	39	Hot water	3 compartment sink	137			
Scallops	grill station cooler	39	Sink and surface sanitizer	3 compartment sink (ppm)	700			
Shrimp	grill station cooler	40	High temp dishmachine	warewashing	160			
Sauteed mushrooms	grill station cooler	39						
Marinara	grill station cooler	39						
Raw chicken	grill station cooler	39						
Roasted tomatoes	grill station cooler	39						
Penne pasta	grill station cooler	39						
Spinach	grill station cooler	40						
Meat sauce	station 5 cooler	39						

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

*Last*  
Wielandt

*First*  
 Regulatory Authority (Print & Sign): Elizabeth

*Last*  
Manning



*Elizabeth Manning*

REHS ID: 3136 - Manning, Elizabeth

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135

Authorize final report to  
 be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

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

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** CARRABBAS ITALIAN GRILL 8409

**Establishment ID:** 3034011569

**Date:** 03/14/2023 **Time In:** 2:00 PM **Time Out:** 5:02 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Christopher Langley		Food Service		11/23/2027

### 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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee came into the cold side station of the cook line and pulled out a sandwich on the prep table unwrapped it and began to eat it. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. CDI: Education was given about no eating in the kitchen and food was voluntarily discarded by the employee.
- 10 6-301.12 Hand Drying Provision (Pf)(REPEAT) No paper towels were available in the employee restroom. CDI - PIC placed paper towels in dispenser.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)(REPEAT) A deli slicer was found soiled with dry food residue caked on. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Deli slicer was taken back to be washed, rinsed, and sanitized.
- 28 7-201.11 Separation - Storage (P) Two buckets of sanitizer were stored on prep surfaces throughout the cook line. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single service and single use articles. CDI: Buckets were moved below food and clean utensils.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) A box of sparkling water was stored on the floor in the liquor closet. In the walk in cooler two beer kegs were stored on the floor. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. CDI: Items were moved up and off the floor.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) A stack of clean plates were stored in a soiled cooler. Cleaned equipment and utensils, laundered linens, and single service and single use articles shall be stored (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. CDI: Plates were moved and taken back to be cleaned.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)(REPEAT) The bottom bread oven is out of order. The top cooler of the raw food make unit by the fryer is not working. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C)(Repeat) The plate cooler is soiled with spilled food by the cold station, the inside of the cold side make unit is soiled with spilled food, standing water is present on the top compartment of the raw cooler by the fryers at the cold station, air vents on the make units of the cold side are soiled, and floor cleaning is needed in the walk in freezer. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-205.15 (B) Leak pipe etc. not imminent threat. Facility is using a wrench as a handle for the cold water at the produce wash sink. A plumbing system shall be maintained in good repair.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)(REPEAT) Walls are chipping and need to be repainted above the make units of the cook line. Toilets in both the men's and women's restrooms need to be re-caulked. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) Employee bag was observed on a food prep service by the salad station. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.