Food Establishment Inspection Report

Establishment Name: CAFE ARTHUR'S								
Location Address: 1416 S	HAWTHORNE AVE							
City: WINSTON-SALEM	State: North Carolina							
Zip: 27103	County: 34 Forsyth							
Permittee: TWO FELLOWS, INC.								
Telephone: (336) 725-4548								
	○ Re-Inspection							
Wastewater System:								
Municipal/Community	On-Site System							
Water Supply:								
Municipal/Community	On-Site Supply							

Establishment ID:	3034010532
Date: 03/15/2023	_Status Code: A
Time In: 2:50 PM	_Time Out: _ 5:40 PM
Category#: IV	
FDA Establishment Type:	Full-Service Restaurant
No. of Risk Factor/Interve	ention Violations: 0
No. of Repeat Risk Factor/	Intervention Violations: 0

Good Retail Practices

Score: 99

		0) IV	lur	icipal/Community On-Site Supply						
					e Illness Risk Factors and Public Health II					s	
	Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury										
C	Compliance Status			1	0U1	Г	CDI	R	VR		
S	upe	ervis	ion		.2652						
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	M	оит	N/A		Certified Food Protection Manager	1		0			
E	mp	loye	e H	ealt	h .2652						
3	×	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	Ουτ			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	ìX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic	Practices .2652, .2653	_		_			
	12.	OUT	-	Ш	Proper eating, tasting, drinking or tobacco use	1	0.5	-			
7	,	оит	_	Ш	No discharge from eyes, nose, and mouth	1	0.5	0	Щ		
_	_	_	_	Conf	tamination by Hands .2652, .2653, .2655, .265	_					
8	X	OUT	_	Ц	Hands clean & properly washed	4	2	0			
9		оит		N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	×	ουτ	N/A		Handwashing sinks supplied & accessible	2	1	0			
Α	ppr	ove	d S	our	ce .2653, .2655						
	٠.	OUT	-		Food obtained from approved source	2	1	0			
	-	Ουτ	-	Ŋ X O	Food received at proper temperature	2	1	0			
	<u> </u>	OUT		N/O	Required records available: shellstock tags,	2	1	0			
	L		<u></u>	Ш	parasite destruction	L			ш		
					Contamination .2653, .2654	_					
	٠,	1	_	N/O		3	1.5	-			
	-	OUT		Н	Frond-contact surfaces: cleaned & sanitized	3	1.5	0	\vdash		
	7 Nout Proper disposition of returned, previously served, reconditioned & unsafe food										
					Proper cooking time & temperatures	2	1.5	0			
	٠,	-	-	N/O	Proper cooking time & temperatures Proper reheating procedures for hot holding	3	1.5	-	\vdash		
	-	-	-	N/O		3	1.5	-	\vdash		\vdash
21	٠.	OUT	-	-	Proper hot holding temperatures	3	1.5	-	\vdash		\vdash
22	1 -	OUT	-	_	Proper cold holding temperatures	3	1.5	-			\vdash
		OUT	_	-	Proper date marking & disposition	3	1.5	-	М		T
24	IN	оит	ŊΆ	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
С	ons	sum	er A	dvi	sory .2653						
25	X	оит	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
н	Highly Susceptible Populations .2653										
26	X	оит	N/A		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
		nica			.2653, .2657						
	-	оит		-	Food additives: approved & properly used	1	0.5	₩			
28	X	оит	N/A		Toxic substances properly identified stored & used	2	1	0			
	П	OUT			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	2	1	0			
_			L		reduced oxygen packaging criteria or HACCP plan	Ĺ	Ĺ	Ĺ	ш		\bot

	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of par	tho	gens	, ch	nemica	als,	
					and physical objects into foods.						
					Status		OUT	Г	CDI	R	VR
Sa	afe	Food	d an	d Wa	ater .2653, .2655, .2658						
-		OUT	1)X A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT	_		Water and ice from approved source	2	1	0			
32	IN	оит)X A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	nper	atur	e Control .2653, .2654			_			
33	X	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оит	N/A	ıχ	Plant food properly cooked for hot holding	1	0.5	0			
35		оит	N/A	ı) ∕⁄o	Approved thawing methods used	1	0.5	0			
36	X	оит			Thermometers provided & accurate	1	0.5	0	<u> </u>		
F	ood	Ide	ntific	catio	n .2653						
37	X	оит			Food properly labeled: original container	2	1	0			
Pı	reve	entic	on of	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
_	-	OUT			Personal cleanliness	1	0.5	0			
_	<u> </u>	оит			Wiping cloths: properly used & stored	1	0.5	0			
42	×	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	rop	er Us	se o	f Ute	ensils .2653, .2654						
43	M	оит			In-use utensils: properly stored	1	0.5	0			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	оит			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equi	ipment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	оит			Non-food contact surfaces clean	1	0.5	0			
PI	hys	ical	Faci	ilities	s .2654, .2655, .2656						
-	' `	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
-		оит			Plumbing installed; proper backflow devices	2	1	0			
52	M	оит			Sewage & wastewater properly disposed	2	1	0			
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54		OUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	0		V	
55	IN	о х (т		\vdash	Physical facilities installed, maintained & clean	1	0%5	0		Х	
56	IN	о х (т			Meets ventilation & lighting requirements; designated areas used	1	ò%5	0		Х	
					TOTAL DEDUCTIONS:	1					
	- 11										





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034010532 Establishment Name: CAFE ARTHUR'S Location Address: 1416 S HAWTHORNE AVE Date: 03/15/2023 X Inspection Re-Inspection City: WINSTON-SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:cafearthurs@gmail.com Water Supply: Permittee: TWO FELLOWS, INC. Email 2: Email 3:cafearthurs@gmail.com Telephone: (336) 725-4548 Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Location Temp 36 135 walk-in cooler hot water three comapartment sink air temp 39 200 quat sanitizer bucket in ppm cooked noddles walk-in cooler 164 38 final rinse dishmachine cole slaw walk-in cooler 72 cooling @ 3:10 pm chicken soup 58 chicken soup cooling @ 3:35 pm 62 green beans cooling @ 3:10 pm 56 green beans cooling @ 3:35 168 chicken final cook temp 170 chicken final cook temp 177 hamburger final cook temp 150 hot holding green beans 150 hot holding brown gravy 150 mashed potatoes hot holding 170 cabbage hot holding 155 roast hot holding 40 sliced tomatoes make line 39 diced tomatoes make line 39 hard boiled eggs make line 150 vegetable soup hot holding 39 sliced ham make line First Last

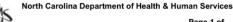
Hall Person in Charge (Print & Sign): Phillip Last Regulatory Authority (Print & Sign): Craig **Bethel**

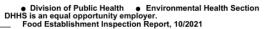
REHS ID:1766 - Bethel, Craig Verification Required Date:

REHS Contact Phone Number:

Authorize final report to be received via Email:











Comment Addendum to Inspection Report

Establishment Name: CAFE ARTHUR'S Establishment ID: 3034010532

Date: 03/15/2023 Time In: 2:50 PM Time Out: 5:40 PM

Certifications								
Name	Certificate #	Туре	Issue Date	Expiration Date				
Phillip Hall	ServSafe	Food Service	04/10/2019	04/10/2024				
Viola	_	bservations and Co		ions 8-405 11 of the food code				

55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures (C) Repair/ Replace cracked and damaged baseboard tile in the walk-in cooler.

Physical facilities shall be maintained in good repair.

56 6-303.11 Intensity - Lighting (C)(Repeat)

Lighting measured 3-7 f/c in the walk-in cooler.

Lighting measured 33-50 f/c at the front prep sink.

- (A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning
- (C) At least 540 lux (50 foot candles) 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.