

# Food Establishment Inspection Report

Score: 99.5

Establishment Name: CHARLEY'S PHILLY STEAKS #00945

Establishment ID: 3034022493

Location Address: 3320 SILAS CREEK PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: ELBARDI INTERNATIONAL, LLC

Telephone: (336) 774-0144

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

Date: 01/23/2023 Status Code: A

Time In: 2:30 PM Time Out: 3:30 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 1

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  |
|---|--|--|-----|-----|---|
| <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"/> 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   |
| <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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A     | Handwashing sinks supplied & accessible  | 2   | 1   | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| <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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A     | 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A/N/O  | Food separated & protected   | 3   | 1.5 | 0   |
| 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   |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>            |  |  |     |     |   |
| 18  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O  | Proper cooking time & temperatures   | 3   | 1.5 | 0   |
| 19  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O  | Proper reheating procedures for hot holding  | 3   | 1.5 | 0   |
| 20  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O  | Proper cooling time & temperatures   | 3   | 1.5 | 0   |
| 21  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O | Proper hot holding temperatures  | 3   | 1.5 | 0   |
| 22  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O  | Proper cold holding temperatures   | 3   | 1.5 | 0   |
| 23  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O  | Proper date marking & disposition  | 3   | 1.5 | 0   |
| 24  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A     | Pasteurized foods used; prohibited foods not offered   | 3   | 1.5 | 0   |
| <b>Chemical .2653, .2657</b>  |  |  |     |     |   |
| 27  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A     | Food additives: approved & properly used   | 1   | 0.5 | 0   |
| 28  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | Toxic substances properly identified stored & used   | 2   | 1   | 0   |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>     |  |  |     |     |   |
| 29  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A     | 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | 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"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O | Plant food properly cooked for hot holding   | 1   | 0.5 | 0                                   |
| 35  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O | 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"/> OUT   | Contamination prevented during food preparation, storage & display                                     | 2   | 1   | 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 <input checked="" type="checkbox"/> 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"/> 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                                   |
| <b>Utensils and Equipment .2653, .2654, .2663</b>                         |   |  |     |     |                                     |
| 47  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1   | 0.5 | <input checked="" type="checkbox"/> |
| 48  | <input checked="" type="checkbox"/> OUT   | Warewashing facilities: installed, maintained & used; test strips                                      | 1   | 0.5 | 0                                   |
| 49  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT  | Non-food contact surfaces clean  | 1   | 0.5 | <input checked="" type="checkbox"/> |
| <b>Physical Facilities .2654, .2655, .2656</b>                            |   |  |     |     |                                     |
| 50  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT  | Physical facilities installed, maintained & clean  | 1   | 0.5 | <input checked="" type="checkbox"/> |
| 56  | <input checked="" type="checkbox"/> OUT   | Meets ventilation & lighting requirements; designated areas used                                       | 1   | 0.5 | 0                                   |
| TOTAL DEDUCTIONS:   |   |  |     |     | 0.5                                 |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHARLEY'S PHILLY STEAKS #00945  
 Location Address: 3320 SILAS CREEK PARKWAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: ELBARDI INTERNATIONAL, LLC  
 Telephone: (336) 774-0144

Establishment ID: 3034022493  
☒ Inspection ☐ Re-Inspection Date: 01/23/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: III  
 Email 1: dlopez@elbardi.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 |
|-------------------|-------------|------|------|----------|------|------|----------|------|
| Lettuce           | Make Unit   | 41   |      |          |      |      |          |      |
| Ambient           | Make Cooler | 39   |      |          |      |      |          |      |
| Quat Sanitizer    | Bucket      | 400  |      |          |      |      |          |      |
| Ambient           | Walkin      | 34   |      |          |      |      |          |      |
| Hot Water         | Three-Comp  | 139  |      |          |      |      |          |      |
| Fries             | Reheat      | 202  |      |          |      |      |          |      |
| Steak             | Final       | 197  |      |          |      |      |          |      |
| Chicken           | Final       | 182  |      |          |      |      |          |      |
| Peppers and Onion | Final       | 180  |      |          |      |      |          |      |

First  
 Person in Charge (Print & Sign): Yakema

Last  
 Cook

First  
 Regulatory Authority (Print & Sign): Ebonie

Last  
 Wilborn

*Yakema*

*Ebonie Wilborn*

REHS ID: 3122 - Wilborn, Ebonie

Verification Required Date:

REHS Contact Phone Number:

Authorize final report to  
 be received via Email:



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** CHARLEY'S PHILLY STEAKS #00945

**Establishment ID:** 3034022493

**Date:** 01/23/2023 **Time In:** 2:30 PM **Time Out:** 3:30 PM

### Certifications

| Name        | Certificate # | Type         | Issue Date | Expiration Date |
|-------------|---------------|--------------|------------|-----------------|
| Yakema Cook | 18483555      | Food Service | 10/09/2019 | 10/09/2024      |

### 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.

- 10 6-301.12 Hand Drying Provision (Pf) Back hand sink was out of paper towels. Provide paper towels or approved alternative for hand drying at each hand sink. CDI Paper towels replaced.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Grill knobs missing. Latch to the walk-in freezer door hanging. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT Clean inside cabinets. Minor cleaning needed on dry stock shelves. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Clean wall above three-comp sink and back hand sink. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.