

# Food Establishment Inspection Report

Score: 96

Establishment Name: CATERING DELITES

Establishment ID: 3034020523

Location Address: 242 NORTH CHERRY STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: KEITH & SHEILA LAWSON

Telephone: (336) 992-4300

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/21/2022 Status Code: A

Time In: 12:05 PM Time Out: 1:50 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

## 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	IN	OUT	N/A	X	0		
PIC Present, demonstrates knowledge, & performs duties							
2	IN	OUT	N/A	X	0		
Certified Food Protection Manager							
<b>Employee Health .2652</b>							
3	X	OUT		2	1	0	
Management, food & conditional employee; knowledge, responsibilities & reporting							
4	X	OUT		3	1.5	0	
Proper use of reporting, restriction & exclusion							
5	X	OUT		1	0.5	0	
Procedures for responding to vomiting & diarrheal events							
<b>Good Hygienic Practices .2652, .2653</b>							
6	X	OUT		1	0.5	0	
Proper eating, tasting, drinking or tobacco use							
7	X	OUT		1	0.5	0	
No discharge from eyes, nose, and mouth							
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>							
8	X	OUT		4	2	0	
Hands clean & properly washed							
9	IN	OUT	N/A	4	2	0	
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed							
10	X	OUT	N/A	2	1	0	
Handwashing sinks supplied & accessible							
<b>Approved Source .2653, .2655</b>							
11	X	OUT		2	1	0	
Food obtained from approved source							
12	IN	OUT	X	2	1	0	
Food received at proper temperature							
13	X	OUT		2	1	0	
Food in good condition, safe & unadulterated							
14	IN	OUT	N/A	2	1	0	
Required records available: shellstock tags, parasite destruction							
<b>Protection from Contamination .2653, .2654</b>							
15	X	OUT	N/A	3	1.5	0	
Food separated & protected							
16	X	OUT		3	1.5	0	
Food-contact surfaces: cleaned & sanitized							
17	X	OUT		2	1	0	
Proper disposition of returned, previously served, reconditioned & unsafe food							
<b>Potentially Hazardous Food Time/Temperature .2653</b>							
18	IN	OUT	N/A	3	1.5	0	
Proper cooking time & temperatures							
19	IN	OUT	N/A	3	1.5	0	
Proper reheating procedures for hot holding							
20	IN	OUT	N/A	3	0		X
Proper cooling time & temperatures							
21	IN	OUT	N/A	3	1.5	0	
Proper hot holding temperatures							
22	X	OUT	N/A	3	1.5	0	
Proper cold holding temperatures							
23	X	OUT	N/A	3	1.5	0	
Proper date marking & disposition							
24	IN	OUT	N/A	3	1.5	0	
Time as a Public Health Control; procedures & records							
<b>Consumer Advisory .2653</b>							
25	IN	OUT	X	1	0.5	0	
Consumer advisory provided for raw/undercooked foods							
<b>Highly Susceptible Populations .2653</b>							
26	IN	OUT	X	3	1.5	0	
Pasteurized foods used; prohibited foods not offered							
<b>Chemical .2653, .2657</b>							
27	IN	OUT	X	1	0.5	0	
Food additives: approved & properly used							
28	X	OUT	N/A	2	1	0	
Toxic substances properly identified stored & used							
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>							
29	IN	OUT	X	2	1	0	
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan							

## 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	IN	OUT	X	1	0.5	0	
Pasteurized eggs used where required							
31	X	OUT		2	1	0	
Water and ice from approved source							
32	IN	OUT	X	2	1	0	
Variance obtained for specialized processing methods							
<b>Food Temperature Control .2653, .2654</b>							
33	IN	OUT	X	1	0		X
Proper cooling methods used; adequate equipment for temperature control							
34	IN	OUT	N/A	1	0.5	0	
Plant food properly cooked for hot holding							
35	X	OUT	N/A	1	0.5	0	
Approved thawing methods used							
36	X	OUT		1	0.5	0	
Thermometers provided & accurate							
<b>Food Identification .2653</b>							
37	X	OUT		2	1	0	
Food properly labeled: original container							
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>							
38	X	OUT		2	1	0	
Insects & rodents not present; no unauthorized animals							
39	X	OUT		2	1	0	
Contamination prevented during food preparation, storage & display							
40	X	OUT		1	0.5	0	
Personal cleanliness							
41	X	OUT		1	0.5	0	
Wiping cloths: properly used & stored							
42	X	OUT	N/A	1	0.5	0	
Washing fruits & vegetables							
<b>Proper Use of Utensils .2653, .2654</b>							
43	X	OUT		1	0.5	0	
In-use utensils: properly stored							
44	X	OUT		1	0.5	0	
Utensils, equipment & linens: properly stored, dried & handled							
45	X	OUT		1	0.5	0	
Single-use & single-service articles: properly stored & used							
46	X	OUT		1	0.5	0	
Gloves used properly							
<b>Utensils and Equipment .2653, .2654, .2663</b>							
47	X	OUT		1	0.5	0	
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used							
48	X	OUT		1	0.5	0	
Warewashing facilities: installed, maintained & used; test strips							
49	X	OUT		1	0.5	0	
Non-food contact surfaces clean							
<b>Physical Facilities .2654, .2655, .2656</b>							
50	X	OUT	N/A	1	0.5	0	
Hot & cold water available; adequate pressure							
51	X	OUT		2	1	0	
Plumbing installed; proper backflow devices							
52	X	OUT		2	1	0	
Sewage & wastewater properly disposed							
53	X	OUT	N/A	1	0.5	0	
Toilet facilities: properly constructed, supplied & cleaned							
54	X	OUT		1	0.5	0	
Garbage & refuse properly disposed; facilities maintained							
55	IN	OUT	X	1	0.5	X	X
Physical facilities installed, maintained & clean							
56	X	OUT		1	0.5	0	
Meets ventilation & lighting requirements; designated areas used							
<b>TOTAL DEDUCTIONS:</b>				4			



# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034020523  
☒ Inspection ☐ Re-Inspection Date: 09/21/2022  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: III  
 Email 1:  
 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
Spaghetti Sauce	Reach In Cooler	38						
Green Beans @ 12:30 pm	Cooling since 10:45 am	69						
Pasta @ 12:30 pm	Cooling since 11:30 am	75						
Chicken @ 12:45 pm	Cooling since 11:00 am	45						
Pot Roast 9/20	Reach In	45						
Pot Roast 9/20	Reach In	46						
Ambient	Reach in	39						
Hot Water	3 Compartment Sink	148						
Sanitizer Chlorine	Spray Bottle	100						

Person in Charge (Print & Sign): *First* Sheila *Last* Lawson  
 Regulatory Authority (Print & Sign): *First* Glen *Last* Pugh

  


REHS ID: 3016 - Pugh, Glen  
 REHS Contact Phone Number: \_\_\_\_\_

Verification Required Date: \_\_\_\_\_  
 Authorize final report to be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

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 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

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**Establishment ID:** 3034020523

**Date:** 09/21/2022 **Time In:** 12:05 PM **Time Out:** 1:50 PM

### 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.

- 1 2-102.11 (A), (B) (PF) - Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by: (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; (B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.  
\*\*\*The PIC was not a CFPM and there were priority violations during the inspection.
- 2 2-102.12 (A) Certified Food Protection Manager (C) - (A) The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.  
\*\*\*The PIC was not a CFPM.
- 20 3-501.14 Cooling (P) - (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 135F to 70F; and (2) Within a total of 6 hours from 135F to 41F or less.  
\*\*\*Pot roast from 9/20 in reach in refrigerator was at 45-46F. CDI product was discarded.
- 33 3-501.15 Cooling Methods (Pf) - (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; (7) Other effective methods.  
\*\*\*See violation # 20. Pot roast was in a large pan that was covered. The food was still warm when covered and placed into refrigeration evident by condensation that had accumulated on the foil cover. CDI foods were discarded and discussed proper cooling methods with the PIC.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - PHYSICAL FACILITIES shall be maintained in good repair.  
\*\*\*Repair / replace cracked or broken floor tiles throughout facility.
- 6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) - The PREMISES shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used.  
\*\*\*Remove or repair the ice machine that is not working.