

Food Establishment Inspection Report

Score: 97.5

Establishment Name: CLARK'S BARBEQUE

Establishment ID: 3034010702

Location Address: 1331 HIGHWAY 66 SOUTH

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 03 / 10 / 2016 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 01 : 45 ^{am} _{pm} Time Out: 05 : 00 ^{am} _{pm}

Total Time: 3 hrs 15 minutes

Permittee: CLARK'S BARBEQUE, INC.

Category #: IV

Telephone: (336) 996-8644

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 1

Water Supply: Municipal/Community On-Site Supply

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<input type="checkbox"/>
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	1.5	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	1.5	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
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	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:							2.5			



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 County: 34 Forsyth Zip: 27284
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: CLARK'S BARBEQUE, INC.
 Telephone: (336) 996-8644

Establishment ID: 3034010702
 Inspection Re-Inspection Date: 03/10/2016
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: tigerpack2@bellsouth.net
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Nathan Dollarhite	00	chicken	final cook	195	hot water	three comp sink	132
sliced	walk in cooler	41	quat sanitizer	three comp sink	300			
ambient	upright	40	quat sanitizer	wiping cloth bucket	200			
green beans	cooling	110	lima beans	hot hold	157			
mac n cheese	cooling	54	chili	hot hold	175			
slaw	cooling	55	pork shoulder	hot hold	176			
sliced	make unit	40	hotdog	reheat	181			
deli meat	make unit	45	potatoes	hot hold	146			

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.

- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: 0 pts. REPEAT: Employee prepared blue cheese this morning and forgot to change the date sticker associated with the dressing (old sticker stated 3-2-16). Potentially hazardous ready to eat foods shall be marked with either date of preparation or discard and held in facility for a maximum of 7 days at 41F or under with date of preparation counting as day 1. CDI: Waitress changed sticker.
- 31 3-501.15 Cooling Methods - PF: REPEAT: The following foods were cooling in walk in cooler with tight fitting lids: lima beans (3), green beans (3), mac n cheese (2), two large containers of slaw (vinegar and mayo based). Cooling shall be facilitated by portioning foods in shallow portions, using rapid cooling equipment, stirring the food while it is placed in an ice bath, using containers to facilitate heat transfer, adding ice as an ingredient and other effective methods. When placed in cooling equipment, the food shall be loosely covered or uncovered if protected from overhead contamination. CDI: All lids off-set. All foods within cooling times and parameters.
- 37 3-305.12 Food Storage, Prohibited Areas - C: 0 pts. REPEAT: Condensate line wrapped in walk in cooler, but is not smooth and easily cleanable. Re-wrap condensate line with flexible pvc pipe wrap to prevent potential leakage of condensate onto food.//3-306.11 Food Display-Preventing Contamination by Consumers - P: Tea pitchers in dining room area uncovered. Food shall be stored to prevent contamination by consumers. CDI: Tea pitchers covered.//3-306.11 Food Display-Preventing Contamination by Consumers - P: Two heads of lettuce sitting on top of lettuce box (one has some pieces removed from it). Food shall be stored to prevent contamination from the premises. Once prepared, move lettuce to cleanable container to prevent additional soil until used.



Person in Charge (Print & Sign): Randy *First* Gentry *Last*

Randy Gentry

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

Michelle Bell REHSI

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 03 / 19 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Cups in waitress station are stacked wet. Equipment and utensils shall be completely air-dried prior to stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. REPEAT: Small condensate leak in walk in cooler. Repair./ Bread cart in outdoor storage building rusted./ Vanity in men's restroom in poor repair due to what looks like water damage. Repair/replace./ Cracked silicone handle on dishmachine raising lever. Replace./ Tool drawer under buffalo chopper with wearing finish./ Repair rinse stopper at three compartment sink./ Add missing hood filters in smoking room. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: The following nonfood contact surfaces need additional cleaning: light fixture in walk in cooler, top of dishmachine (including front panel and tops of doors), coffee mug storage racks, outsides of large ingredient storage containers, inside refrigerator handles, hot hold/microwave prep table legs, sugar storage shelving in waitress station, white shelving around register area, bread racks, between fryers and in fryer cabinets, and rolling prep table under hot hold unit by fryers. Nonfood contact surfaces of equipment shall be clean to sight and touch.
- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts. REPEAT: Backflow prevention devices for beverage machine, coffee maker and tea brewers has been installed to incoming water line, but is only one device for the three pieces of equipment. Backflow prevention devices shall be installed to protect potable water supply from contamination. Add one backflow prevention device (in line) for each piece of equipment connected to an incoming water line or provide specification sheet verifying internal installation of backflow prevention devices. Verification of installation is required by 3-19-16 to bellmi@forsyth.cc or 336-703-3141.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Mopsink is chipping paint and has large crack at seal to back of building. Repaint and seal crack to prevent water leakage and soil build-up next to building./ In men's restroom, apply trim piece to back of vanity (on sides) and seal to wall to cover gap./ Repair gap between FRP and counter at waitressing station (can be seen when looking next to handsink)./ The second floor of the outdoor storage building is unfinished and currently storing equipment and utensils [most are no longer used (hushpuppy machine, pans, hot hold equipment, pretzel machine, and single service cups)]. For storage of equipment and utensils, this area has to have finished floors, walls, and ceilings with a coved base and lighting. Finish area or remove equipment/utensils./ Repair cracked linoleum at entrance to outdoor storage building./ Stained ceiling tiles present in men's and women's restrooms./ Seal FRP to wall in men's restroom./ Continue painting ceiling tile framing above dish area./
- 54 6-303.11 Intensity-Lighting - C: 0 pts. REPEAT: Lighting low in the following locations (in fctd): right side of waitress prep table (next to bev. mach.) 34-52, grill 38-41, and electric cooker 24-31. Increase lighting to meet 50 fctd in food prep areas./6-202.12 Heating, Ventilation, Air Conditioning System Vents - C: Vents dusty in both men's and women's restrooms. Air conditioning vents shall be cleaned as frequently as necessary./6-202.11 Light Bulbs, Protective Shielding - C: New light shields installed in smoker room have plugs on one end of both light fixtures, but are missing the caps on the other end. Add end caps to both ends.



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Spell



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