Food Establishment Inspection Report

Establishment Name: OUTWEST STEAKHOUSE AND SADDLE Establishment ID: 3034010911

Date: <u>Ø 3</u> / <u>2 7</u> / <u>2 Ø 1 3</u> Status Code: A								
Time In: $03:30\%$ am 000 Time Out: $07:30\%$ pm								
Total Time: 4 hrs 0 minutes								
Category #: _IV								
Establishment Type:								

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: _1185 HIGHWAY 66 S								
City: KERNERSVILLE								
State: NC Zip: 27284								
County: 34 Forsyth								
Permittee: OUTWEST STEAKHOUSE INC								
Telephone:								
⊗Inspection								
○Re-Inspection								
Wastewater System:								
⊗Municipal/Community								
○On-Site System								
Water Supply: ⊗Municipal/Community ○On-Site System								

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section • Food Protection Program

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Foodborne Illness Risk Factors and Public Health Interventions

Score: 95.5

Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										
Со	mplian	OUT	CDI	R	VR					
Supervision .2652										
1		O O UT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	$\bigcirc \bigcirc$ 2 0		0				
En	nploye	e Health								
2	⊗ IN	OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ○ 3 1.5 0	0	0	0			
3	⊗ IN	O O O 3 1.5 0	0	0	0					
Go	Good Hygienic Practices .2652, .2653									
4	⊗ IN	OUT	Proper eating, tasting, drinking, or tobacco use	O O O 2 1 0	0	0	0			
5	⊗ IN	OUT	No discharge from eyes, nose, and mouth	O O O 1 0.5 0	0	0	0			
Pre	eventir	ng Cont	amination by Hands .2652, .2653, .2655, .2656	6						
6	IN	OUT	Hands clean & properly washed	000		0				
7		O O UT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	0 0 0 3 1.5 0	0	0	0			
8	O IN	⊗ OUT	Handwashing sinks supplied & accessible	○ ○ ⊗ 2 1 0	8	0	0			
Ap	prove	d Sourc	e .2653, .2655							
9	⊗ IN	OUT	Food obtained from approved source	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
10		○ ⊗ UT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
11	⊗ IN	OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
12	O O IN OUT	⊗	Required records available: shellstock tags, parasite destruction	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
Pro	otectio	n from	Contamination .2653, .2654							
13	○ ⊗ IN OUT	N/A N/O	Food separated & protected	○ ○ ⊗ 3 1.5 0	8	0	0			
14	⊗ IN	OUT	Food-contact surfaces: cleaned & sanitized	0 0 0 3 1.5 0	0	0	0			
15	⊗ IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	0 0 0 2 1 0	0	0	0			
Ро	tential	ly Haza	rdous Food Time/Temperature .2653							
16	⊗ ○ IN OUT	N/A N/O	Proper cooking time & temperatures	O O O O 3 1.5 0	0	0	0			
17	○ ⊗ IN OUT	N/A N/O	Proper reheating procedures for hot holding	○ ○ ⊗ 3 1.5 0	8	0	0			
18	O O IN OUT	○ ⊗ N/A N/O	Proper cooling time & temperatures	O O O 3 1.5 0	0	0	0			
19	⊗ ○ IN OUT	N/A N/O	Proper hot holding temperatures	O O O 3 1.5 0	0	0	0			
20	○ ⊗ IN OUT	N/A N/O	Proper cold holding temperatures	⊗ ○ ○ 3 1.5 0	8	8	0			
21	○ ⊗ IN OUT	N/A N/O	Proper date marking & disposition	○ ○ ⊗ 3 1.5 0	8	0	0			
22	O O IN OUT	⊗ ○ N/A N/O	Time as a public health control: procedures & records	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
Со	nsume	er Advis	ory .2653							
23		⊗ ○ UT N/A	Consumer advisory provided for raw or undercooked foods	0 0 % 1 0.5 0	8	0	0			
Hiç	ghly Su	usceptil	ole Populations .2653							
24	O N	○ ⊗ UT N/A	Pasteurized foods used; prohibited foods not offered	○ ○ ○ 3 1.5 0	0	0	0			
Ch	emica		.2653, .2657							
25		○ ⊗ UT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0			
26		O O UT N/A	Toxic substances properly identified stored, & used	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
Conformance with Approved Procedures .2653, .2654, .2658										
27	IN O	O ⊗ UT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$		0	0			

Food Establishment Inspection Report, continued

Establishment Name: OUTWEST STEAKHOUSE AND SADDLE Establishment ID: 3034010911

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- 8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Greg

First
Bobby Leloudis

Person in Charge (Print)

Last

rson in Charge (Signature) irst Last

Gartner

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3383</u>

Verification Required Date: ___/ ___/

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: No. of Repeat Risk Factor/Intervention Violations: _____

	Good Retail Practices									
	Preventative measures to control the addition of pathogens,									
chemicals, and physical objects into foods. Compliance Status OUT CE										
		d and V								
28	⊗ IN	OUT	Pasteurized eggs used where required	0 0 C 1 0.5 0	0	0	0			
29	⊗ IN	OUT	Water and ice from approved source	O O C		0	0			
30		O & UT N/A	Variance obtained for specialized processing methods	0 0 0	0	0	0			
Fo	Food Temperature Control .2653, .2654									
31	⊗ IN	OUT	Proper cooling methods used; adequate equipment for temperature control	0 0 0		0	0			
32	⊗ ○ IN OU	O O	Plant food properly cooked for hot holding	0 0 0 1 0.5 0		0	0			
33	⊗ ○ IN OUT	O O	Approved thawing methods used	0 0 0 1 0.5 0		0	0			
34	⊗ IN	OUT	Thermometers provided & accurate	0 0 0 1 0.5 0		0	0			
Fo	Food Identification .2653									
35	⊗ IN	OUT	Food properly labeled: original container	0 0 C 2 1 0		0	0			
Pr		_	ood Contamination .2652, .2653, .2654, .265							
36	IN	OUT	Insects & rodents not present; no unauthorized animals	2 1 0		0	0			
37	⊗ IN	OUT	Contamination prevented during food preparation, storage & display	0 0 C 2 1 0		0	0			
38	O IN	⊗ OUT	Personal cleanliness	○ ⊗ ○ 1 0.5 0		0	0			
39	⊝⊠	⊗ OUT	Wiping cloths: properly used & stored	0 0 8 1 0.5 0		0	0			
40	⊗ IN	OUT	Washing fruits & vegetables	0 0 C 1 0.5 0		0	0			
Pr		lse of U	tensils .2653, .2654							
41	⊗ IN	OUT	In-use utensils: properly stored	0 0 0 1 0.5 0		0	0			
42	⊗ IN	OUT	Utensils, equipment & linens: properly stored, dried & handled	0 0 C 1 0.5 0		0	0			
43	⊗ IN	OUT	Single-use & single-service articles: properly stored & used	0 0 0 1 0.5 0		0	0			
44	⊗ IN	OUT	Gloves used properly	0 0 0 1 0.5 0	0	0	0			
Ut	_		uipment .2653, .2654, .2663		. 1					
45	IN	⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	O & C 2 1 0		0	0			
46	O IN	⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips	0 0 8 1 0.5 0		0	0			
47	O IN	⊗ OUT	Non-food contact surfaces clean	0 0 8 1 0.5 0		0	0			
Ph		Faciliti	es .2654, .2655, .2656							
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	O O C 2 1 0		0	0			
49	⊗ IN	OUT	Plumbing installed; proper backflow devices	O O C 2 1 0		0	0			
50	⊗ IN	OUT	Sewage & waste water properly disposed	O O C 2 1 0		0	0			
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned	0 0 C 1 0.5 0		0	0			
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained	0 0 0 1 0.5 0		0	0			
53	O IN	⊗ OUT	Physical facilities installed, maintained & clean	0 0 & 1 0.5 0		0	0			
54	O IN	⊗ OUT	Meets ventilation & lighting requirements; designated areas used	0 0 8 1 0.5 0		0	0			
			Total Deductions:	4.5						
North Carolina Department of Health & Human Services ● Division of Public Health										

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

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Establishment Name: OUTWEST STEAKHOUSE AND SADDLE	Establishment ID: 3034010911	Date: 03/27/2013
Location Address: 1185 HIGHWAY 66 S		Status Code: A
City: KERNERSVILLE State: NC		Category #:IV
County: 34 Forsyth Zip: 27284		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: OUTWEST STEAKHOUSE INC		Email 3:
Telephone:		

Temperature Observations								
Item blanched fries	Location speed rack in kitchen	Temp 96	Item pico de gallo	Location central make top	Temp 42	Item blanched	Location salad make	Temp 36
baked potato	speed rack in kitchen	52	mushroom	steam well	168	salad	salad upright	42
chunk	corner make top	36	chili	steam well	167	fettucini	walk in 1	38
lettuce	corner make top	36	bean soup	steam well	170	shecrab soup	walk in 1	38
crab cake	corner make bottom	36	stuffed shrimp	cold drawer	38	ribs	walk in 2	38
prime rib	alto sham (reheat)	91	sliced cheese	cold drawer	38	chicken wings	walk in 2	38
spinach	central make top	45	raw steak	display unit	41	milk	wait line reach in	37
garlic and oil	central make top	45	caesar	salad make	36	plate temp	dish machine	170

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.

No bathroom handsinks had any handwashing signage. Provide signage at all handsinks to direct employees to wash hands. 6-301.14 Handwashing Signage



- One instance and corner reach in unit stuffed and breaded raw chicken was stored on top shelf over other non raw foods. In one walk in, one try of stuffed chicken breasts stored over blanched fries. Keep raw chicken stored beneath all other foods.
- 17 In alto sham, one prime rib measured 130°F and a reheated one measured 91°F. The reheated one was placed back in high temp oven to reheat before being placed back in alto sham.
- One tray of cooked baked potatoes on speed racks beside central line handsink measured 53°F. Blanched potato fries are staged on speed racks, not under temperature control. During dinner rush, rack of blanced potato fries are left on counter, not under temperature control. Cooked vegetables are potentially hazarouds and must be maintained under temperature control. Management states baked potatoes were recently removed from refrigeration so theyw were placed back in walk in. Fries were cooling from recent blanching, so they were placed in cooler for rapid chill. // For one tray of blanced fries on counter cookline. recommend using Time as a Public Healh Control methods of holding if cold holding is not possible. A new method must be developed as soon as possible for temperature or time control.



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21 Majority of foods are datemarked properly. Remember to date mark ready-to-eat, potentially hazardous dairy foods such as gallon milk, sliced cheese, and liquid egg if held in establishment for more than 24 hours.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

Ribs were post dated one day in advance. Date must either be date initially cooked or otherwise processed OR date to discard (not to exceed 7 days). The date processed is considered Day 1.

In menu, consumer advisory only has Reminder in bottom middle of menu, but not disclosure. Consumer advisory must have both disclosure and reminder. Disclosure means a written statement that clearly identifies the animal-derived foods which are, or can be ordered, raw, undercooked, or without otherwise being processed to elimnate pathogens... Identify foods that are cooked to order.

3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens

- Many food employees have unapproved jewelry on wrists and unrestrained facial hair. 15A NCAC 18A .2652 ref. 2-303.11: Except for a plain ring such as a wedding band, while preparing food, food employees may no wear jewelry on their arms or wrists 15A NCAC 18A .2652 ref. 2-402.11 (A): Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles
 - FYI: 15A NCAC 18A .2652 ref. 2-302.11 (B): Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food
- Wiping cloths stored improperly along cutting boards and make lines. 15A NCAC 18A .2653 ref. 3-304.14: Cloths in-use for wiping counter and other equipment surfaces shall be held between use in a chemical sanitizer solution at proper concentration and laundered daily; Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Chemical sanitizing solution shall be free of food debris and visible soil. Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment.
- 45 All drawer gaskets along front line are torn or cracked and must be repaired. / Front edge of shelving of several reach in units are beginning to rust and must be touched up with an approved foodservice equipment paint. / Repair leaks beneath scrap sink and produce prep sink. / Remove damaged utensils such as taped peeler.
- Wash water measured 104°F in wash vat, below minimum requirement. 15A NCAC 18A .2654 ref. 4-501.19: The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 110°F or the temperature specified on the cleaning agent manufacturer's label instructions.
- 47 Clean shelving in left reach in bar cooler.



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Soel

In restroom, a smooth and cleanable coved transition between the wall and floor must be provided. 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed

Reseal the peeling baseboard tile in bar walk in cooler. Replace any missing corner tiles.

Replace rusted escutcheon dics at wall pipe penetrations behind toilets.

At left handsink in women's restroom and employee restroom, lighting measured 10 foot candles. Minimum 20 foot candles light intensity is required in this area.



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