Food Establishment Inspection Report

Establishment Name: PRISSY POLLY S BBQ Establishment ID: 3034011615

| Date: 11 / 28 / 2012 Status Code: A | | | | | |
|-------------------------------------|--------------------|-----------|-------------|-------------|----------|
| Time In: <u>Ø 1</u> | : <u>20</u> ⊗ am - | Time Out: | <u>Ø4</u> : | <u>25</u> ⊗ | am pm |
| Total Time: | 3 hrs 5 minutes | | | | |
| Category #: | IV | | | | _ |
| Establishment Type: | | | | | |

Instructions:

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

| Location Address: 729 HWY 66 SOUTH | | | | | |
|---|--|--|--|--|--|
| City: KERNERSVILLE | | | | | |
| State: NC Zip: 27284 | | | | | |
| County: 34 Forsyth | | | | | |
| Permittee: _W LORAN WHALEY FAMILY LLP | | | | | |
| 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".

Foodborne Illness Risk Factors and Public Health Interventions

Score: 96.5

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

| Public Health Interventions: Control measures to prevent foodborne illness or injury. | | | | | | | | |
|---|---------------------------|--|-------------------------|-------------------|--------------|-----|---|----|
| Сс | mpliance Statu | s | (| TUC | | CDI | R | VR |
| Su | pervision | .2652 | | | | | | |
| 1 | IN OUT N/A | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | 2 (| | 0 | 0 | 0 |
| En | nployee Health | .2652 | | | | | | |
| 2 | O & IN OUT | Management, employees knowledge; responsibilities & reporting | | O 1.5 | | 8 | 0 | 0 |
| 3 | ⊗ ○ IN OUT | Proper use of reporting, restriction & exclusion | ○ 3 | 〇 1.5 | | 0 | 0 | 0 |
| Go | od Hygienic F | Practices .2652, .2653 | | | | | | |
| 4 | O & IN OUT | Proper eating, tasting, drinking, or tobacco use | ○ 2 | 8 1 | 0 | 0 | 0 | 0 |
| 5 | ⊗ ○ IN OUT | No discharge from eyes, nose, and mouth | O 1 | O 0.5 | 0 | 0 | 0 | 0 |
| Pr | eventing Cont | amination by Hands .2652, .2653, .2655, .2656 | 5 | | | | | |
| 6 | ⊗ ○ IN OUT | Hands clean & properly washed | $\mathop{\bigcirc}_{4}$ | $_{2}^{\bigcirc}$ | \bigcirc | 0 | 0 | 0 |
| 7 | ⊗ ○ ○ IN OUT N/O | No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed | | O 1.5 | 0 | 0 | 0 | 0 |
| 8 | ⊗ ○ IN OUT | Handwashing sinks supplied & accessible | 〇 2 | <u> </u> | 0 | 0 | 0 | 0 |
| Αp | proved Sourc | e .2653, .2655 | | | | | | |
| 9 | ⊗ ○ IN OUT | Food obtained from approved source | O 2 | O 1 | \bigcirc | 0 | 0 | 0 |
| 10 | O O S IN OUT N/O | Food received at proper temperature | <u>ှ</u> | <u></u> | 0 | 0 | 0 | 0 |
| 11 | ⊗ ○ IN OUT | Food in good condition, safe & unadulterated | <u>ှ</u> | <u></u> | \bigcirc 0 | 0 | 0 | 0 |
| 12 | O O 🗞 O | Required records available: shellstock tags, parasite destruction | <u>ှ</u> | <u></u> | \bigcirc | 0 | 0 | 0 |
| Pr | otection from | Contamination .2653, .2654 | | | | | | |
| 13 | ⊗ ○ ○ ○ IN OUT N/A N/O | Food separated & protected | | 〇 1.5 | 0 | 0 | 0 | 0 |
| 14 | ⊗ ○ IN OUT | Food-contact surfaces: cleaned & sanitized | 0 | O 1.5 | 0 | 0 | 0 | 0 |
| 15 | ⊗ ○ IN OUT | Proper disposition of returned, previously served, reconditioned, & unsafe food | O 2 | <u></u> | 0 | 0 | 0 | 0 |
| Po | tentially Haza | rdous Food Time/Temperature .2653 | | | | | | |
| 16 | OOO ⊗ IN OUT N/A N/O | Proper cooking time & temperatures | | 〇 1.5 | \bigcirc | 0 | 0 | 0 |
| 17 | O O O & IN OUT N/A N/O | Proper reheating procedures for hot holding | ○ 3 | O 1.5 | \bigcirc | 0 | 0 | 0 |
| 18 | ⊗ ○ ○ ○ IN OUT N/A N/O | Proper cooling time & temperatures | ○ 3 | 〇 1.5 | 0 | 0 | 0 | 0 |
| 19 | ⊗ ○ ○ ○ IN OUT N/A N/O | Proper hot holding temperatures | 0 | 〇 1.5 | 0 | 0 | 0 | 0 |
| 20 | ⊗ ○ ○ ○ IN OUT N/A N/O | Proper cold holding temperatures | \circ | _ | \circ | 0 | 0 | 0 |
| 21 | O 🗞 O O | Proper date marking & disposition | ${}^{\bigcirc}_{3}$ | 〇 1.5 | ⊗ | ⊗ | 0 | 0 |
| 22 | O O O O | Time as a public health control: procedures & records | ○ 2 | <u> </u> | 0 | 0 | 0 | 0 |
| Consumer Advisory .2653 | | | | | | | | |
| 23 | O O & IN OUT N/A | Consumer advisory provided for raw or undercooked foods | | O 0.5 | | | 0 | 0 |
| Hi | | ole Populations .2653 | | | | | | |
| 24 | O O & IN OUT N/A | Pasteurized foods used; prohibited foods not offered | ○ 3 | 〇 1.5 | 0 | 0 | 0 | 0 |
| Ch | emical | .2653, .2657 | | | | | | |
| 25 | O O & IN OUT N/A | Food additives: approved & properly used | | 〇 0.5 | | 0 | 0 | 0 |
| 26 | O & O IN OUT N/A | Toxic substances properly identified stored, & used | <u>ှ</u> | ⊗ 1 | \bigcirc | 0 | 0 | 0 |
| Co | | th Approved Procedures .2653, .2654, | .26 | 58 | | | | |
| 27 | | Compliance with variance, specialized process, | Õ | Ò | Ó | | | |

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

Food Establishment Inspection Report, continued

Establishment Name: PRISSY POLLY S BBQ Establishment ID: 3034011615

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".
- 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:

Deborah Whaley
Person in Charge (Print)

Person in Charge (Signature)

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (336) 703 - 3383

Verification Required Date: ___/ ___/

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 4 No. of Repeat Risk Factor/Intervention Violations:

Good Retail Practices Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. CDI R VR Compliance Status Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required \circ 0 O O O 2 1 0 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 1 0.5 0 33 0 0 0 0 0 1 0.5 0 OUT Thermometers provided & accurate 0 0 0 34 **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 36 Insects & rodents not present; no unauthorized animals 0 0 **⊗** ○ 1 0 8 Contamination prevented during food preparation, 37 0 0 \bigcirc OUT storage & display ○ ○ **⊗** 1 0.5 0 ⊗ OUT 38 Personal cleanliness 0 0 0 O IN ⊗ OUT 0 0 **8** 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 0 OUT 0 0 0 1 0.5 0 40 Washing fruits & vegetables 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 0 0 41 008 Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 ΙŇ OUT 1 0.5 0 OIN 8 Single-use & single-service articles: properly \bigcirc \otimes \bigcirc 43 0 0 0 1 0.5 0 OUT stored & used ⊗ IN OUT $\overline{000}$ 0 0 44 Gloves used properly 0 1 0.5 0 **Utensils** and Equipment .2653, .2654, .2663 ⊗ OUT ○ ○ **⊗** 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 \bigcirc cleanable, properly designed, constructed, & used OIN ⊗ OUT 0 0 **8** 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 46 0 0 test strips 0 0 0 1 0.5 0 OUT 0 0 0 47 Non-food contact surfaces clean **Facilities Physical** .2654, .2655, .2656 OUT $\begin{array}{c|c} \bigcirc & \bigcirc & \bigcirc \\ 2 & 1 & 0 \end{array}$ Hot & cold water available; adequate pressure 0 0 0 48 ⊗ IN OUT 49 Plumbing installed; proper backflow devices 0 0 0 ⊗ IN 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed ⊗ IN OUT 0 0 0 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 OUT Garbage & refuse properly disposed; 0 0 0 1 0.5 0 52 0 0 facilities maintained 8 $\circ \circ \otimes$ 53 Physical facilities installed, maintained & clean 0 0 0 OUT 1 0.5 0 ⊗ IN OUT 0 0 0 1 0.5 0 Meets ventilation & lighting requirements; 54 0 0 0 **Total Deductions:**

North Carolina Department of Health & Human Services ● Division of Public Health

Environmental Health Section ● Food Protection Program

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|--|------------------------------|------------------|
| Location Address: 729 HWY 66 SOUTH | | 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: W LORAN WHALEY FAMILY LLP | | Email 3: |
| Telephone: | | |

| Temperature Observations | | | | | | | | |
|--------------------------|-----------------------------|------------|----------------------|-----------------------|-------------|------------------|------------------------------|-------------|
| Item air temp | Location front line upright | Temp 40 | Item french fries | Location heat lamp | Temp 144 | Item macaroni | Location corner hot hold cab | Temp 135 |
| pork shoulder | hot cabinet | 180 | french | steam table | 149 | hot dog | grill hot hold | 141 |
| potato salad | Raeton unit | 38 | cabbage | steam table | 159 | cantaloupe | back upright | 43 |
| cole slaw | Raeton unit cold | 40 | macaroni | steam table | 155 | ribs | back upright | 43 |
| fried chicken | C-Vap hot hold | 168 | bbq | steam table | 150 | milk | walk in | 38 |
| onions | C-Vap hot hold | 138 | egg wash | ice bath | 40 | coleslaw | walk in | 40 |
| bbq slaw | sandwich make | 37 | chili | cooker | 155 | bbq | walk in | 40 |
| coleslaw | sandwich make | 44 | brunwick stew | corner hot hold | 136 | brunswick | cooling (1 hour) | 85 |

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 health policy available upon request. An employee health policy must reflect the necessary requirements per 15A NCAC 18A .2652 ref. 2-201.11, 2-201.12, and 2-201.13. Refer to handout as example.



- 4 Employee drinks observed on can opener prep table, prep table by grill, on sandwich make unit, and on front counter shelf over single service containers. 15A NCAC 18A .2652 ref. 2-401.11 (B): A food employee may drink from a closed beverage container if the container is handled to prevent contamination of (1) the employee's hands; (2) the container; and (3) exposed food; clean equipment, utensils, and linens; and unwrapped single-service/use articles
- Not all potentially hazardous, ready to eat foods are properly datemarked. 15A NCAC18A .2653 ref. 3-501.17 (A): Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. (1): 41°F or less for a maximum of 7 days; or (2): between 41°F and 45°F for a maximum of 4 days *Commercially prepared and packaged foods must be marked once opened with appropriate date whereas the date opened is counted as Day 1. The date mark may not exceed a manufacturer's use-by date if the date is based on food safety.
- Pink chemical bottle unlabeled. Bulk supply of pink chemical in back is also unlabeled. Label all chemical containers as to their contents. / Container of steel cleaner on make top. Never store chemicals over foods or foodservice equipment.



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Opened container of lemons observed on countertop for customer self-service without proper protection. 15A NCAC 18A .2653 ref. 3-306.11: Food on display shall be protected from contamination by the use of packaging; counter, serviceline, or salad bar food guards; display cases, or other effective means. / Styrofoam bowl observed in flour along cookline. Utensils stored in food must have handle that does not contact food.

Some employees with unrestrained facial hair. 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

For Your Information: 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. 2-302.11 (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 throughout kitchen. 15A NCAC 18A .2653 ref. 3-304.14: (B) Cloths in-use for wiping counter and other equipment surfaces shall be (1) Held between used in a chemical sanitizer solution at proper concentration and (2) Laundered daily; (C) Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes (D) chemical sanitizing solution shall be free of food debris and visible soil (E) 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.(F) Single-use disposable sanitizer wipes shall be used in accordance with EPA-approved manufacturer's label use instructions
- Tea long spoon stored on soda beverage spill tray. Keep utensils stored in clean, dry areas.

- Single service cups exposed on front counter. 15A NCAC18A .2654 ref. 4-904.11 (A): Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. (C): Single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.
- 45 Repair minor leak at right tap of 3 vat sink. Bottom shelf on prep table between steam table and make unit is rusted and must be replaced or repainted with approved equipment paint rated for incidental food contact.
- Wash water in 3 comparmtne sink measured below requirement at 94°F. 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.



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Repair damaged trim piece along corner wall between walk in cooler door and bbq cookers. There is also a loose tile on bottom right of walk in cooler door that must be reattached.



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