

# Food Establishment Inspection Report

Score: 94

Establishment Name: CLARK'S BARBEQUE

Establishment ID: 3034010702

Location Address: 1331 HIGHWAY 66 SOUTH

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: CLARK'S BARBEQUE, INC.

Telephone: (336) 996-8644

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/27/2025

Status Code: A

Time In: 10:15 AM

Time Out: 1:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 9

No. of Repeat Risk Factor/Intervention Violations: 4

## 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"/> IN	Proper eating, tasting, drinking or tobacco use	1	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"/> IN	Hands clean & properly washed	4	0	X
9	<input checked="" type="checkbox"/> IN	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	X
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<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	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	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN	Food separated & protected	3	1.5	X
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	1.5	X
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"/> IN	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN	Proper hot holding temperatures	3	0	X
22	<input checked="" type="checkbox"/> OUT	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN	Proper date marking & disposition	3	1.5	X
24	<input checked="" type="checkbox"/> IN	Time as a Public Health Control; procedures & records	3	1.5	X
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN	Consumer advisory provided for raw/undercooked foods	1	0.5	X
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN	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	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	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"/> IN	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN	Approved thawing methods used	1	0.5	X
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	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	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> IN	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	X	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
<b>TOTAL DEDUCTIONS:</b>					6



# Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
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 Permittee: CLARK'S BARBEQUE, INC.  
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Establishment ID: 3034010702  
☒ Inspection ☐ Re-Inspection Date: 05/27/2025  
☐ Educational Visit Status Code: A  
 Comment Addendum Attached? ☒ Category #: IV  
 Email 1: clarksbbq1993@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
baked beans/back steam table	84-177				
mac and cheese/"	139-147				
chili/"	165				
hot dog/bottom of make unit	40				
city ham/"	38				
greens/stove	177				
chicken stew/"	172				
beans/hot cabinet by ice machine	127				
mac and cheese/"	123				
summer salad/walk in	37				
baked beans/"	38				
stewed potatoes/"	40				
quat-ppm/3 comp	200				
chlorine-ppm/dish machine	50				
pork butts/hot hold cabinet on line	147				
pintos/line steam table	176				
corn/"	167				
cabbage/"	172				

First  
 Person in Charge (Print & Sign): Nathan  
 First  
 Regulatory Authority (Print & Sign): Nora

Last  
 Dollarhite  
 Last  
 Sykes

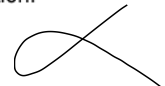




REHS ID: 2664 - Sykes, Nora Verification Dates: Priority:

Priority Foundation: Core:

REHS Contact Phone Number: (336) 703-3161

Authorize final report to  
 be received via Email: 



North Carolina Department of Health & Human Services

Page 2 of        • Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** CLARK'S BARBEQUE

**Establishment ID:** 3034010702

**Date:** 05/27/2025 **Time In:** 10:15 AM **Time Out:** 1:20 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Breta Stanley		Food Service		01/13/2030

### 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.

- 6 2-401.11 Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination. Employee drinks stored improperly throughout facility upon arrival. Drinks stored on prep tables and beside food equipment throughout.
- 8 2-301.14 When to Wash (P) Food employees must wash hands after touching bare human body parts. REPEAT Food employee slicing lemons coughed into hand and then touched lemons again without washing hands. CDI-Hands washed, lemons washed.
- 9 3-301.11 Preventing Contamination from Hands (P) Food employees may not contact exposed ready-to-eat food with bare hands; suitable utensils, single-use gloves or dispensing equipment shall be used. Food employee cutting lemons with bare hands. CDI-Lemons washed. Gloves used for cutting process. Recommend training in this area.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. REPEAT Raw shell eggs on shelf in make unit above peaches. CDI-Eggs moved to bottom shelf. Maintain eggs on bottom shelf, or eggs may be stored on top as long as foods underneath are also of the raw animal food variety.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) The inside of the ice machine needs additional cleaning. Equipment contacting food that is not time/temperature control for safety food such as ice bins and ice makers shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.  
  
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) The person in charge stated that the cutting boards used for the chopped BBQ is only being cleaned every 24 hours. Can opener heavily soiled. If used with time/temperature control for safety food, Equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI: The cutting board had not been used for more than 4 hours. PIC stated that the block would be washed before the 4 hour mark. Can opener sent for washing.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Maintain TCS foods in hot holding at 135F or above.  
A couple of foods in hot holding were below 135F, as noted in temperature log: baked beans and mac and cheese in hot cabinet, and pan of baked beans on steam table. These foods were stated to have been reheated to 165F prior to placing in hot holding. CDI-Foods sent to line for proper reheating to above 165F. Beans were checked again and temped above 170F.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. REPEAT Corn dogs in make unit dated 5/19 exceeded the datemarking hold time of 7 days maximum with day one being the date of prep/opening. CDI food was discarded. PIC stated he had not had a chance to go through the cooler yet this morning; which is direct verbiage from previous inspection. Recommend to avoid this by going through foods at end of day and looking for any foods needing discard. This ensures that the am staff does not use foods that are too old before PIC has a chance to look in coolers.
- 24 3-501.19 Time as a Public Health Control (P) (Pf) Written procedures shall be prepared in advance for foods that are held for 4 or 6 hours. If used for 6 hours the FOOD shall be monitored to ensure the warmest portion of the FOOD does not exceed 70F during the 6-hour period, unless an ambient air temperature is maintained that ensures the FOOD does not exceed 70F during the 6-hour holding period.  
Slaw on line at ambient temperature was being held on a 6 hour time limit but not being monitored. CDI-Template provided and slaw is now being held on a 4 hour TPHC procedure. The other foods on make table being held for 6 hours in mechanical refrigeration.

- 25 3-603.11 Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. Pf REPEAT  
Eggs on breakfast menu were not all asterisked and menu was missing the disclosure of "items may be cooked to order;" main menu had all of the information present but it was not together on the same page. The disclosure was on one page and the reminder on another. CDI-Menus were corrected on site during report write up.  
Send menus to inspector for review prior to printing and a courtesy review will be completed.
- 35 3-501.13 Thawing (Pf) Chili and hot dogs were being thawed in the prep sink with no water running. Time temperature control for safety food shall be thawed completely submerged under running water at a water temperature of 70F or below, With sufficient water velocity to agitate and float off loose particles in an overflow. CDI: The water was turned on by person in charge.
- 47 4-501.11 Good Repair and Proper Adjustment -Equipment (C) Equipment shall be maintained in a good repair.  
Torn gaskets on make line freezer and left door of make unit on line.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C)  
Dish machine in need of cleaning on inside and outside.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. REPEAT  
Cleaning needed on most nonfood contact surfaces throughout facility, including shelving, transfer carts, interior of freezers and cooler units, inside and outside of hot cabinets, fan cover in walk in, shelves in walk in, walls and floor in walk in, low shelf in walk in, gaskets throughout, wall fan on line. This is not a comprehensive list.
- 51 5-205.15 (B) Maintain a plumbing system in good repair.  
Install dome strainers in floor sinks where missing. This protects the plumbing system from foreign materials entering and causing clogs.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Toilet cleaning needed in men's restroom.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Physical facilities shall be cleaned as often as necessary to keep them clean. REPEAT  
Cleaning of facilities needed throughout, including but not limited to: floors-especially under equipment and in general, walls-especially on cook line, ceilings-especially on cook line.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Physical facilities shall be maintained in a state of good repair. REPEAT  
Cracked/broken/missing floor tiles throughout entire facility. Some FRP damage throughout, especially missing and cracked trim strips. One base tile in ladies restroom needs repair to fill a hole. Large hole in wall inside of dry storage behind shelf on right when entering room with some additional damage to wall at floor on the right as well. Rubber cove base pulling from wall or missing in places throughout. Hole in cabinet at servers station where trash can is present. FRP bowing in men's restroom. This is not a comprehensive list of repairs.
- 56 6-501.110 Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.  
Employee items improperly stored on prep surfaces and on other equipment.