

Food Establishment Inspection Report

Score: 95

Establishment Name: PRISSY POLLY'S BBQ

Establishment ID: 3034011615

Location Address: 729 HWY 66 SOUTH

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: W LORAN WHALEY FAMILY LLP

Telephone: (336) 993-5045

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/09/2025 Status Code: A

Time In: 10:50 AM Time Out: 1:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 2

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
Supervision .2652					
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	
Employee Health .2652					
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
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN	Food in good condition, safe & unadulterated	2	X	0 X X
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN	Food separated & protected	3	1.5	X X
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	X	0 X X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN	Proper cooling time & temperatures	3	1.5	X X
21	<input checked="" type="checkbox"/> IN	Proper hot holding temperatures	3	1.5	X X
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN	Toxic substances properly identified stored & used	2	1	X X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT	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 OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	X	0 X
34	<input checked="" type="checkbox"/> OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN	Insects & rodents not present; no unauthorized animals	2	1	X
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/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	X	0.5	0 X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
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 X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: W LORAN WHALEY FAMILY LLP
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Establishment ID: 3034011615
☒ Inspection ☐ Re-Inspection Date: 05/09/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: deborah@prissypollys.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot water/dish machine	125	green beans/steam table	189		
chlorine sanitizer/dish machine	50	stew/steam table	192		
hot water/3 comp sink	138	pulled pork/steam table	172		
quat sanitizer/3 comp sink and spray bottle	200	cheese/flip top	40		
fried chicken/final cook	180	slaw/flip top	38		
pork shoulder/final cook	205	hot dogs/3 door cooler	40		
fries/final cook for hot holding	203	pork shoulder/hot box	195		
diced tomatoes/cooling 11:15	49	greens/back hot box	145		
diced tomatoes/cooled 50 min	41	baked beans/back hot box	148		
cut lettuce/cooling 11:15	45	cheesecake/front upright cooler	40		
cut lettuce/cooled 50 min	40	slaw/upright 2 door	40		
banana pudding /make unit	40	potato salad/upright 2 door	41		
potato salad/make unit	40				
slaw/make unit	41				
mac and cheese bites/make unit reach in	40				
stew/walk in cooler	39				
ribs/walk in cooler	39				
potato salad/walk in cooler	41				
mac and cheese/C vap	150				
mashed potatoes/C vap	140				

First
 Person in Charge (Print & Sign): Deborah
 First
 Regulatory Authority (Print & Sign): Lauren

Last
Whaley
 Last
Pleasants

Deborah Whaley
Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren Verification Dates: Priority:
 REHS Contact Phone Number: (336) 703-3144

Priority Foundation: Core:

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: PRISSY POLLY'S BBQ

Establishment ID: 3034011615

Date: 05/09/2025 **Time In:** 10:50 AM **Time Out:** 1:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Deborah Whaley	23233757	Food Service	01/31/2023	01/31/2028

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.

- 13 3-202.15 Package Integrity (Pf) - REPEAT- Three dented cans (lima beans, green beans, baked beans) stored on can rack. PIC stated that if they receive the cans from the supplier they use the dented ones first. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI- Education provided about returning dented cans. If employees drop the cans and they dent, they can use them right away. Cans were removed from the rack.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- Raw burger stored over raw fish and raw shrimp in the walk in cooler. Raw burgers stored over hot dogs and raw shrimp in the 3 door reach in cooler. Store raw animal foods according to final cooking temperatures to prevent contamination, with ready-to-eat foods on top, followed by raw seafood, eggs and intact meats; followed by ground/comminuted meats; followed by poultry on the bottom. CDI- Burgers were moved below ready-to-eat foods and raw seafood.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)- REPEAT- Eight metal pans, cutting board, and 2 scoops soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils taken to the dish machine to be cleaned.
- 20 3-501.14 Cooling (P)- Pulled pork was placed in single-service quart containers and placed in the walk in cooler at 11:11am, measuring 135F. After 30 minutes, it had only dropped to 129F which did not meet time and temperature cooling criteria. TCS foods shall be cooled from 135-70F within 2 hours, and from 135-41F within a total of 6 hours. CDI- Pulled pork was removed from containers and placed in a shallow portion in a metal pan in the walk in freezer for 23 min and cooled to 102F.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Three pans of pulled pork in the upright hot holding cabinet measured 119-126F. TCS foods shall be maintained hot at 135F or above. CDI- Pulled pork reheated in the oven to 183F.
- 28 7-102.11 Common Name - Working Containers (Pf)- One bottle of quat sanitizer was not labeled. Poisonous or toxic materials shall be labeled with the contents. CDI- Bottle was labeled.
- 33 3-501.15 Cooling Methods (Pf)- Pulled pork had been portioned into single-service containers with lids and did not meet time and temperature cooling criteria. Use one or more of the following methods to rapidly cool foods: rapid cooling equipment, shallow pans, smaller portions, uncovered containers, stirring foods frequently in an ice water bath, using cooling wands, adding ice as an ingredient, or other effective methods. CDI- Pulled pork spread out in a pan and met cooling parameters.
- 38 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests (C)- Two fly tapes observed were mostly full. Remove dead pests at a frequency to prevent their accumulation.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C)- Ice scoop stored on soiled dish washing apron. Lids stored in a bin that contained food residue and debris. Utensils shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor.
- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf)- Four metal meatloaf pans with large corner seams, rusted stew pot lid, cracked plastic container, and damaged metal potato chopper observed on dish shelving. Multiuse food-contact surfaces shall be free of cracks, pits, and imperfections that make them no longer smooth and easily cleanable. CDI- Utensils were voluntarily discarded/taken to the office.

4-501.11 Good Repair and Proper Adjustment - Equipment (C)- Right door of make unit reach in cooler has a damaged door panel with exposed foam inside. Shelves chipping in 2 door upright cooler. Rust on the lower shelf of the prep table at the make line. Left knob is missing on the stove/grill. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- REPEAT- Cleaning needed in the following areas: fan in ceiling of walk in cooler, shelves to the left of the make line holding the microwave, hinges and doors of equipment, outsides of fryers and hot holding equipment, speed rack between Kook-Rites, and on rolling carts. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- Seal holes in the wall behind the C-Vap.

Maintain physical facilities in good repair.

6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT- Floors, walls, and ceilings need cleaning throughout, especially around ceiling vents, at make line, around the can wash and the side door, floors in walk in cooler and freezer, under cooking equipment, and in floor drains. Maintain physical facilities clean.