

Food Establishment Inspection Report

Score: 90.5

Establishment Name: J BUTLER'S BAR & GRILLE

Establishment ID: 3034011764

Location Address: 1022 S MAIN ST SUITE J

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: RESTAURANT SPECIALIST, LLC

Telephone: (336) 992-1671

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/23/2022 Status Code: A

Time In: 1:05 PM Time Out: 4:10 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"/> IN <input checked="" type="checkbox"/> T/N/A				
Handwashing sinks supplied & accessible		2	1	X	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	X	0	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"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cooking time & temperatures		3	1.5	X	X
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cold holding temperatures		3	X	0	X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper date marking & disposition		3	X	0	X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A				
Toxic substances properly identified stored & used		2	X	0	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
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"/> IN <input checked="" type="checkbox"/> T				
Food properly labeled: original container		2	1	X	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		2	X	0	X
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 <input checked="" type="checkbox"/> 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"/> 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	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	1	X	X
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
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:					9.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: RESTAURANT SPECIALIST, LLC
 Telephone: (336) 992-1671

Establishment ID: 3034011764
 Inspection Re-Inspection Date: 06/23/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: busterraynor@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Ribs 1:08	Cooling Walk In	120	Ribs	Grill Drawer	40			
Ribs 1:44	Cooling Walk In	77	Pastrami	Grill Drawer	38			
Pasta 1:08	Cooling Walk In	77	Roast Beef	Walk In Cooler	40			
Pasta 1:44	Cooling Walk In	68	Roast Beef (Battered)	Walk In Cooler	39			
Taco Meat	Steam Well	158	Tomato	Walk In Cooler	42			
Cheese Sauce	Steam Well	172	Pasta	Walk In Cooler	41			
Tomato	Flip Top	42	Taco Meat	Walk In Cooler	41			
Sliced Tomato	Flip Top	41	Baked Bean	Walk In Cooler	41			
Lettuce	Flip Top	42	Ambient	Walk In Cooler	38			
Lettuce	Flip Top	43	Ranch	Waitress Cooler	40			
Cheese	Flip Top	42	Sanitizer Quaternary	3 Compartment Sink	200			
Shred Cheese	Flip Top	41	Hot Water	3 Compartment Sink	151			
Slaw	Flip Top	44	Sanitizer Chlorine	Dish Machine	50			
Chicken Salad	Flip Top	45	Hot Water	Dish Machine	132			
Potato Salad	Flip Top	44	Leigh Haffpaur C.FPM	6-20-2026	0			
Alfredo	Flip Top	44						
Pasta Salad	Flip Top	45						
Macaroni Cheese	Flip Top Reach In	40						
Baked Beans	Flip Top Reach In	41						
Chicken Wings	Reach In	41						

Person in Charge (Print & Sign): Leigh *Leigh Hoffpaur*
First *Last*
 Regulatory Authority (Print & Sign): Glen *Glen Pugh*
First *Last*

REHS ID: 3016 - Pugh, Glen

Verification Required Date: 06/27/2022

REHS Contact Phone Number: (336) 703-3164



North Carolina Department of Health & Human Services

Division of Public Health
 Environmental Health Section
 Food Protection Program
 DHHS is an equal opportunity employer.
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Comment Addendum to Inspection Report

Establishment Name: J BUTLER'S BAR & GRILLE

Establishment ID: 3034011764

Date: 06/23/2022 **Time In:** 1:05 PM **Time Out:** 4:10 PM

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.

- 10 6-301.11 Handwashing Cleanser, Availability (Pf) - Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
***The hand wash sink next to fryers did not have soap. CDI soap was refilled.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.
***2 metal pans and vegetable dicer stored clean had food residue on them. CDI these were taken back to be cleaned and sanitized.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) - If used with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD, EQUIPMENT FOODCONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (E)(4) Surfaces of EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned: In equipment such as ice bins at a frequency necessary to preclude accumulation of soil or mold.
***Employee stated that they were cleaning their cutting boards on flip tops just once at end of the night. TCS food is in contact with these surfaces. CDI discussed proper cleaning frequency with staff and PIC.
***The ice machine has mildew growing on the inside sides, tops, ice baffle, and doors.
- 18 3-401.14 Non-Continuous Cooking of Raw Animal Foods (P) (Pf) - Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be: (F) Prepared and stored according to written procedures that: (1) Have obtained prior APPROVAL from the REGULATORY AUTHORITY.
***Employees stated they are par-cooking the chicken wings then holding them cold. No written procedures were available at time of inspection. CDI PIC stated that they are not supposed to be par-cooking any foods and wings will be fully cooked moving forward.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / Temperature Control for Safety Food shall be maintained at 41F or below.
***Several items on the flip top unit were above 41F (see pg. 2). The flip top units are closed but the kitchen is very hot and top of flip top lids are hot to the touch. Some portions of the flip top are colder than others and all items in reach in portions were below 41F. Employees will need to monitor temperatures and rearrange products needing temperature control to coldest portions of flip top or have units serviced to attain a lower temperature. Foods were at 45 or below and allowed to remain. A verification for cold holding will be made 6/27/2022 to ensure compliance.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - (A) A refrigerated ready to eat TCS food shall be discarded if it: (1) Exceeds the temperature and time combination of 7 days at 41F, except time that the product is frozen; (2) Is in a container or PACKAGE that does not bear a date or day.
***Tuna salad 6/16, roast beef (not dated), and par cooked wings (not dated). CDI roast beef and wings were prepared the prior day and marked; the tuna salad was discarded.
- 28 7-102.11 Common Name - Working Containers (Pf) - Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.
***A spray bottle of degreaser was not labeled. CDI bottle was labeled.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) - Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.
***Sugar container not labeled.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.
***Food is stored on the floor in the walk in freezer.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.
***Handles missing on a three of the bottom cooling drawers under grill. Shelves in walk in cooler beginning to rust. Rust on the grate to the beverage dispenser. This has been a repeated violation.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Nonfood contact

surfaces shall be free of an accumulation of dust, dirt, debris, and other residue.

***There is heavy build up of grease, residue, dust, and food debris on all equipment surfaces. Additional routine cleaning is needed throughout the restaurant to include: -Inside/outside/gaskets of all reach in refrigeration units; -Around top edges of flip top units; -Gaskets and inside grill drawers; -All shelves above and under preparation areas; -Inside microwaves; - Front/sides/tops of all cooking equipment and dish machine; -Underneath flat top grill; -Shelving in walk in coolers; -Gas lines to equipment; -Can rack.

- 51 5-202.14 Backflow Prevention Device, Design Standard (P) - A backflow or back siphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.

***The can wash faucet has a dual split nozzle with each side connected to hoses that have continuous pressure in the lines. The backflow on the faucet is an atmospheric vacuum breaker that is not rated for continuous pressure. CDI faucets were turned off, but a backflow rated for continuous pressure will need to be installed.

- 54 5-501.113 Covering Receptacles (C) - Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: (B) With tight-fitting lids or doors if kept outside the FOODESTABLISHMENT.

***The dumpster side door was open

5-501.115 Maintaining Refuse Areas and Enclosures (C) - A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items and clean.

***There is trash, broken furniture, and other debris in the dumpster area.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Physical facilities shall be maintained in good repair.

***Repair broken/cracked floor tiles throughout the facility this has been a repeated violation; Repair the paper towel dispenser next to wait station; Repair the middle stall of the women's bathroom. Repair the light that is out at the mop sink.

6-501.12 Cleaning, Frequency and Restrictions (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.

***Floors and wall throughout the facility are in need of additional routine cleaning. There is food residue splash present on walls at hand wash sinks, prep sinks, and in the kitchen area; Mildew is growing on the wall behind the 3 compartment sink. Floors have heavy buildup under all cooking equipment and tables throughout the kitchen.