

Food Establishment Inspection Report

Score: 98

Establishment Name: LITTLE RICHARD'S WALKERTOWN

Establishment ID: 3034012202

Location Address: 5182 REIDSVILLE RD

City: WALKERTOWN State: North Carolina

Zip: 27051 County: 34 Forsyth

Permittee: LITTLERICHARDSBBQFWALKERTOWNINC

Telephone: (336) 754-4495

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 08/05/2022 Status Code: A

Time In: 12:15 PM Time Out: 3:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
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"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN				
Food-contact surfaces: cleaned & sanitized		3	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"/> 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"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN				
Proper cold holding temperatures		3	1.5	X	X
23	<input checked="" type="checkbox"/> IN				
Proper date marking & disposition		3	1.5	X	X
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"/> OUT/N/A				
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"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
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	0.5	0	X
34	<input checked="" type="checkbox"/> IN OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> 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"/> IN				
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"/> 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"/> 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				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
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		1	0.5	X	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					2



Comment Addendum to Food Establishment Inspection Report

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 Permittee: LITTLERICHARDSBBQOFWALKERTOWNINC
 Telephone: (336) 754-4495

Establishment ID: 3034012202
 Inspection Re-Inspection Date: 08/05/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: karagiorgis3@aol.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
Slaw	Hot Line	48	Slaw	Walk In Cooler	41			
BBQ Slaw	Hot Line	49	Potatoes	Walk In Cooler	41			
Pork	Hot Line	139	Brisket	Walk In Cooler	40			
Chili	Hot Line	159	Ribs	Walk In Cooler	41			
Hot Dog	Hot Line	166	Chicken Thigh	Walk In Cooler	41			
Beans	Steam Table	154	Hot Water	3 Compartment Sink	133			
Green Beans	Steam Table	152	Hot Water	Dish Machine Final Rinse	154			
Macarnoi and Cheese	Steam Table	162	Sanitizer Chlorine	Bucket	100			
Greens	Steam Table	159						
Pinto	Steam Table	163						
Brisket	Steam Table	168						
Shoulder	Steam Table	185						
Potato Salad	Flip Top	39						
Tomatoes	Flip Top	39						
Baked Potatoes	Steam Table	39						
Chicken Tender	Final Cook	173						
Chicken Thigh	Final Cook	200						
Chicken Breast	Final Cook	201						
Smoked Chicken	Reheat for Hot Holding	179						
BBQ Slaw	Walk In Cooler	52						

First
 Person in Charge (Print & Sign): Danielle
First
 Regulatory Authority (Print & Sign): Glen

Last
 Crow
Last
 Pugh

Danielle Crow

Glen Pugh

REHS ID: 3016 - Pugh, Glen
 REHS Contact Phone Number: (336) 703-3164

Verification Required Date: 08/08/2022

Authorize final report to
 be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: LITTLE RICHARD'S WALKERTOWN

Establishment ID: 3034012202

Date: 08/05/2022 **Time In:** 12:15 PM **Time Out:** 3:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Danielle Crow	ServeSafe	Food Service		05/14/2026

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.

- 16 4-703.11 Hot Water and Chemical - Methods (P) - After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 160F as measured by an irreversible registering temperature indicator.
***The dish machine was only reaching a maximum temperature of 154F. All equipment will be sanitized in the 3 compartment sink until the machine is serviced. A verification will be made on 8/8/2022 to ensure compliance.
- 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 less.
***Slaw on held on the steam table unit was at 48-49F. Employee stated that they were switching out the containers every couple of hours, but no time procedures were available. CDI slaw was put out at 11am and will be used or discarded by 3pm. Time procedures written up by EHS, reviewed with PIC, and copies left with establishment.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - A Ready-to-Eat Time/Temperature Control for Safety Food shall be discarded if it exceeds 7 days at 41F.
***A pan of smoked sausages in walk in cooler date marked 7/29. The last day to use this product would have been 8/4. The day of preparation is day 1 and you then add 6 more to get your total 7 days. CDI sausages were discarded.
- 33 3-501.15 Cooling Methods (Pf) - Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; (7) Other effective methods.
***Slaw was cooling in walk in cooler in a very large tub with lid on. Temperature was at 52F after 2 hours and had not changed during inspection. CDI slaw was portioned out into smaller lexans and uncovered to finish cooling quickly.
- 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.
***Containers of salt and sugar in the facility were not labeled.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.
***The dish machine is not reaching the proper final rinse temperature and needs to be serviced. The bottom gasket on the walk in cooler is damaged and needs to be replaced. The fountain machine still dispenses product when the ice lid is opened.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Physical facilities shall be maintained in good repair.
***The splash guard at the back handwash sink needs to be resealed to the wall/sink.

Additional Comments

New TPHC procedures given to PIC for the BBQ and White Coleslaw