

Food Establishment Inspection Report

Score: 96.5

Establishment Name: KICKBACK JACK'S #50
 Location Address: 3286 SILAS CREEK PARKWAY
 City: WINSTON SALEM State: NC
 Zip: 27103 County: 34 Forsyth
 Permittee: BATTLEGROUND RESTAURANT GROUP, INC.
 Telephone: (336) 659-0080
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034012603
 Inspection Re-Inspection
 Date: 07/20/2021 Status Code: A
 Time In: 11:20 AM Time Out: 5:10 PM
 Total Time: 5 hrs 50 min
 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.								
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	<input type="checkbox"/>
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	<input type="checkbox"/>
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	<input type="checkbox"/>
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	<input type="checkbox"/>

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	<input type="checkbox"/>
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	<input type="checkbox"/>
Total Deductions:					3.5			



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
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 Permittee: BATTLEGROUNND RESTAURANT GROUP, INC.
 Telephone: (336) 659-0080

Establishment ID: 3034012603
 Inspection Re-Inspection Date: 07/20/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: kbjs50@brginc.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
ServSafe	Holly Elam 9/4/24	0.0	mashed potatoes	walk in cooler	39.0			
hot water	3 comp sink	150.0	spinach dip	walk in cooler	39.0			
quat sanitizer	3 comp sink (ppm)	200.0	pasta	walk in cooler	39.0			
final rinse	dishmachine	167.8	ribs	walk in cooler	38.0			
burger	final cook	161.0	chicken wings	beer walk in cooler	41.0			
grilled chicken	final cook	170.0	raw chicken	beer walk in cooler	39.0			
pizza	final cook	180.0	quat sanitizer	bucket (ppm)	200.0			
beans	cooling @12:15 pm	134.0	ranch	sauce unit	41.0			
beans	cooling @12:59 pm	87.8	chili	hot hold	141.0			
ribs	cooling @ 11:35 am	80.0	chlorine santizer	3 comp sink (bar) (ppm)	100.0			
ribs	cooling @ 12:15 pm	64.0						
eggs	make unit	35.0						
pasta	salad make unit	39.0						
sliced tomatoes	pizza make unit	39.0						
coleslaw	make unit	40.0						
raw chicken in marinade sauce	raw chicken make unit	50.0						
air temp	raw chicken make unit	46.0						
chicken wings	raw chicken make unit	43.0						
egg mixture	raw chicken wing make unit	49.0						
wings	hot hold	138.0						

Person in Charge (Print & Sign): Holly First Last
Elam
 Regulatory Authority (Print & Sign): Nora First Last
Sykes

Holly Elam

Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3161



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.

• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KICKBACK JACK'S #50

Establishment ID: 3034012603

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.

- 1 2-103.11 (A)-(L) Person-In-Charge-Duties - PF- Customers observed walking through permitted space where exposed glassware and active food prep takes place in the form of serving drinks. Persons unnecessary to the food establishment operation are not allowed in the food preparation/storage areas. PIC shall ensure rules in the code for food safety and handling are met. CDI- Intent to suspend establishment issued.
- 11 3-202.15 Package Integrity - PF-REPEAT- 4 cans of pineapple product dented at the seams store on shelf with other cans. Food packaging has be in good condition, intact and protect the food inside. Dented seams may create microtears that allow air flow into container and may allow potential bacteria growth . CDI- PIC voluntarily discarded cans. *Note* No points deducted since only a few dented cans were observed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Many containers and Cambro buckets stored as clean with sticker residue. Food contact surfaces shall be clean to sight and touch. Scrub/remove stickers off containers before placing through dishwasher. CDI- Employee began checking remainder of dishes for sticker residue and removed to be rewashed.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Make unit containing 2 containers of raw chicken, 1 container of egg mixture, and 1 container of chicken wings measured above 41F as noted in temperature log. Items had been removed from walk in cooler at 10 am. CDI- PIC placed items back into walk in cooler to cool down. Do not use unit until it can maintain potentially hazardous foods at 41F or below.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- REPEAT-One container of roasted bell peppers stored in make unit did not have a date mark. Tray of mac and cheese cups made with pasta prepped yesterday was being datemarked with today's date. Potentially hazardous foods that are ready to eat shall be datemarked on date of prep or day package was opened. CDI-PIC was able to verify date items were prepared. Datemark stickers placed on container. PIC placed appropriate date labels on tray of mac and cheese.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition -REPEAT w/ Improvement-One container of shredded mozzarella cheese out of date. Datemark from 7/11. Food shall be discarded once time window has expired. CDI- Educated management on disposition requirements.
- 26 7-201.11 Separation-Storage - P- 1 bottle of sanitizer placed on table above mug racks. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- PIC relocated bottle to appropriate location.
- 31 3-501.15 Cooling Methods - PF- Chopped lettuce cooling in walk in beer cooler was stored in a large portion in a plastic container and tightly shut with a lid. Quickly cool foods using proper cooling methods such as metal pans, ice baths, active stirring, rapid cooling equipment, open/vented shallow pans, and shallow portions. CDI- PIC separated lettuce into shallower portions and left containers vented. Lettuce cooling at appropriate rate (0.91F/minute).//4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF- Make unit holding raw chicken is not able to maintain potentially hazardous foods at 41F or above. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Repair unit. CDI- PIC relocated items to walk in cooler and agreed to not use unit until repaired. Unit repaired before end of inspection. Air temperature at 40.4F.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- One stack of metal bowls and one stack of large plastic containers stacked wet. After cleaning and sanitizing equipment and utensils shall be air dried.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- In office several bags of clean linens stored on floor. Clean linen shall be stored in a clean dry location, where it is not exposed to splash, dust, or contamination and at least 6 inches off the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT- Recaulk drink station ice bins. Recaulk hood and shelving above hood where caulk is missing. Shelves throughout salad make unit and upright cooler are beginning to chip. Equipment shall be maintained in good repair and proper adjustment.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Clean floor of walk in freezer. Clean topside of dishmachine where the doors slide to shut. Clean faucet handles on left side of three comp sink. Nonfood contact surfaces shall be clean to sight and touch.
- 49 5-205.15 (B) System maintained in good repair -C- Leak observed from faucet on left side of three comp sink when faucets fully closed. Maintain

plumbing systems in good repair.

- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Low grout throughout kitchen. Threshold in beer walk in cooler loose. Some cracked tiles throughout kitchen on cook line and around a couple of floor drain. Ceiling support grid hanging loose near back door, repair. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning needed on floor in beer walk in cooler and under prep sinks. All physical facilities shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.