

Food Establishment Inspection Report

Score: 92.5

Establishment Name: MR. BARBECUE

Establishment ID: 3034010275

Location Address: 1381 PETERS CREEK PKWY

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 09 / 15 / 2014 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 01 : 50 ^{am}_{pm} Time Out: 05 : 00 ^{am}_{pm}

Permittee: MR BARBECUE OF WINSTON SALEM INC

Total Time: 3 hrs 10 minutes

Telephone: (336) 725-7827

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: _____

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/O	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	0		
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	<input checked="" type="checkbox"/>	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" 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	15	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	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	

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/O	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	05	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" 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	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	<input checked="" type="checkbox"/>	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	<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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input checked="" type="checkbox"/>	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	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	
Total Deductions:							7.5			

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Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/15/2014

City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27127

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: MR BARBECUE OF WINSTON SALEM INC

Email 1:

Email 2:

Telephone: (336) 725-7827

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Lettuce	Walk in cooler (WIC)	42	Ribs	Hot hold	167	Hot dog	Reach in	40
Slaw	WIC	39	Green beans	Hot hold	150	Hot water	preparation sink	137
BBQ Slaw	WIC	62	Mashed	Hot hold	152	Sanitizer	Chlorine 3 compartment	50
Chicken	WIC	38	Rice	Hot hold	152	Food	Tammy Johnson	00
BBQ	WIC	39	Fries	Hot hold	158			
Ribs	WIC	38	BBQ slaw	Line	82			
Potato salad	WIC	40	Cole slaw	Cold hold	40			
BBQ	Hot hold	156	Potato salad	Cold hold	40			



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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Employee health policy is not in place. A policy shall be in place to ensure that employees report to PIC when showing the 5 main symptoms of being ill or be diagnosed with the 5 main illnesses associated with foodborne illnesses. PIC received state issued policy.
- 6 2-301.14 When to Wash - P - 0 pts. - One employee out of eight observed washing hands properly but recontaminating hands with handwashing sink handles. To avoid recontamination use a barrier such as a paper towel to close handwashing sink handles. CDI- Employee rewashed hands properly to avoid recontamination.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts. - One container of BBQ slaw was stored along the hot line and read 82F. Cabbage is potentially hazardous and shall be stored at 41F or below. Ensure that BBQ slaw is stored in cold holding at all times. CDI- PIC stated that slaw was prepared at 12pm. Slaw was within time and temperature parameters. Slaw was placed in walk in cooler for rapid cool down. Slaw will be stored in cold holding equipment.

Person in Charge (Print & Sign): James ^{First} Carros ^{Last}

Regulatory Authority (Print & Sign): Wendy ^{First} Grijalva ^{Last}

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 09 / 25 / 2014

REHS Contact Phone Number: (336) 703 - 3157



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- 26 7-204.11 Sanitizers, Criteria-Chemicals - P - Chlorine sanitizer in container holding wiping cloths and at 3 compartment sink read over 200ppm on the test strips. Sanitizing solution shall be maintained between 50-100 at all times. CDI- Solution was diluted down to 50 ppm for container and 3 compartment sink.
- 31 3-501.15 Cooling Methods - PF - One large container of BBQ slaw (62F) and two tightly covered containers of slaw (50F) were stored in the walk in cooler. One batch of cooling chicken was stored on the preparation table and read 82F. Food prepared at ambient temperatures shall be cooled within 4 hours. To properly cool down, food shall be portioned into smaller shallow containers, loosely or completely uncovered, and placed in rapid cooling equipment. Store BBQ slaw in smaller containers until cooled down to 41F or below. After properly cooled down slaw can be placed in larger containers. Loosely cover or uncover slaw and any other items prepared at room temperature. Chicken shall be actively cooled when it reaches 135F. Do not allow chicken to cool at room temperatures. CDI- Although all items were within the 4 and 6 hour time and temperature parameters, BBQ slaw was separated to smaller portions, slaw was loosely covered, and chicken was placed in walk in cooler.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts. - Sugar, salt, and other working containers were not labeled. All working containers shall be labeled with common name when removed from its original package.
- 38 2-402.11 Effectiveness-Hair Restraints - C - Repeat - Employee observed without a hair restraint and working with food. Employees shall wear an effective hair restraint when working with food, equipment, single service items, linens, and utensils. CDI- Employee donned hair restraint.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pts. - Handles of sugar, flour, and salt were in direct contact with ingredient. Handles shall be placed in a manner where they are away from the food at all times. CDI- Handles were placed in container so that they are not touch the ingredient.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Severe condensation leak in walk in freezer. Freezer should be assessed for leaks along plumbing and along door. Do not store any food under the leaks. / Shelving in walk in cooler, freezer and dry storage is rusting. Repair/replace. / Glass portion of walk in cooler door is cracked. Replace.
- 47 . 4-602.13 Nonfood Contact Surfaces - C - 0 pts. - Cleaning needed along some of the legs of preparation tables.



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- 49 5-203.14 Backflow Prevention Device, When Required - P - A vacuum breaker rated for constant pressure is required after the hose bibb and before the hose with spray gun at the can wash to prevent back flow into the water system. Consult plumber. (Repeat) Verification is required for vacuum breaker by 9/25. Contact Wendy Grijalva if repaired sooner. // 5-205.15 System Maintained in Good Repair - P - Can wash faucet has a severe leak. Repair system so that it remains in good repair at all times.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floors: Detailed cleaning needed on the floors under all shelving of dry storage. Walls: Minor cleaning needed on the back of equipment and under sinks. // 6-101.11 Surface Characteristics-Indoor Areas - C / 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C - Storage room where single service items, cans, dressings, onions, and other items are stored is not completely finished with smooth, durable, and easily cleanable finishes. Storage room will also need cove base. Room must be completely finished if food will be stored. Contact Nathan Ward at 336 703 3134 for complete information on how to finish the room up to standards. // 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - Remove grill from establishment. Remove any equipment that are unnecessary to the operation of the establishment.
- 54 6-303.11 Intensity-Lighting - C - Lighting along the preparation surfaces, hot holding, cold holding, and grill lines read between 5-33 FC, in back of dry storage room 3 FC, and in men's restroom 1-3 FC. Lighting on preparation surfaces shall be at least 50 foot candles, in restrooms at least 20 foot candles, and in dry storage at least 10 foot candles. Assess lighting.



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