

Food Establishment Inspection Report

Score: 91

Establishment Name: J BUTLER'S BAR & GRILL

Establishment ID: 3034012134

Location Address: 1355 LEWISVILLE CLEMMONS RD

☐ Inspection ☒ Re-Inspection

City: LEWISVILLE

State: NC

Date: 05 / 18 / 2015 Status Code: A

Zip: 27023

County: 34 Forsyth

Time In: 01 : 50 ^{am}_{pm} Time Out: 04 : 30 ^{am}_{pm}

Permittee: LET'S HAVE FUN DINING, LLC

Total Time: 2 hrs 40 minutes

Telephone: (336) 766-8780

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: 6

No. of Repeat Risk Factor/Intervention Violations: 3

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	<input 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	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	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	05	0	<input type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	<input checked="" type="checkbox"/>	<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	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<input checked="" type="checkbox"/>	05	0	<input checked="" 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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	<input 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/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	<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	05	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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
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"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input checked="" type="checkbox"/>	05	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	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	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	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	05	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	<input 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	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions:										9	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.CR
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Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27023

Category #: IV

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

Email 1: jbutlersbar4@yahoo.com

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

Email 2:

Permittee: LET'S HAVE FUN DINING, LLC

Email 3:

Telephone: (336) 766-8780

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken salad	make unit	45	ranch	make unit	43	philly cheese	final cook	155
tomato	make unit	45	dill sauce	reach in	38	freezer	cheese stick	32
lettuce	make unit	45	steak	thawing	32			
quat sanitizer	bottle	400	fish	cooler drawer	39			
chlorine	dishmachine	100	chicken	cooler drawer	40			
servsafe	Dylan Culp 2018	00	potato salad	reach in	43			
hamburger	hot hold	166	raw chicken	walk in cooler	38			
soup	hot hold	188	raw chicken	cooler drawers	41			

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.

- 6 2-301.14 When to Wash - P: REPEAT: 0 pts. One food employee washed hands then recontaminated hands by turning off the faucet without using the paper towel. Hands shall be washed at any time of contamination. CDI: Employee re-washed hands and used paper towels to turn off faucet.
- 7 3-301.11 Preventing Contamination from Hands - P,PF: Food employee refilling condiment bottles took mustard that had fallen onto hand and wiped it into the condiment bottle, then screwed the lid on. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Bottle of mustard discarded and washed.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Container of raw beef kabobs stored on shelf above container of potato salad. Food shall be protected from cross contamination by storing raw animal foods below ready-to-eat food. CDI: Kabobs moved to bottom underneath potato salad.

Person in Charge (Print & Sign): Dylan Culp First Last

Regulatory Authority (Print & Sign): Michelle Bell First Last

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141

on file

Michelle Bell REHS



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: 0 pts. A few plates with light stuck-on residue present. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Items sent to be re-washed.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Grill chicken chunks holding on grill with top pieces ranging 100-120F. Potentially hazardous food shall be held at 135F or above. CDI: Chicken reheated to 165F and then placed on grill to hot hold.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: REPEAT: A consumer advisory statement is listed on the menu, but there is no disclosure leading the consumer to the reminder statement that consuming undercooked food may increase the risk of foodborne illness. A disclosure shall include a description of the animal derived foods or identification of the animal derived foods by asterisking them to a footnote that states the items are served raw or undercooked or may contain undercooked ingredients. Add asterisks to menu.
- 31 3-501.11 Frozen Food - C: Freezer is broken and food is holding 35F-38F. Frozen foods shall be maintained frozen. Manager states that a repair man has been called to repair freezer.
- 33 3-501.13 Thawing - C: Approximately 10 fillets of fish thawing under continuously running water at 73F for about 4 hours were 70-73F. Thawing shall occur under refrigeration of 45F or less, completely submerged under running water at a water temperature of 70F or below (as long as the food stays below 45F), or as part of a continuous cooking process. CDI: Fish fillets discarded.
- 36 6-501.111 Controlling Pests - PF: REPEAT: 0 pts. A few flies present in kitchen during inspection. The premises shall be maintained free of insects, rodents, and other pests.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: REPEAT: Keys located on make unit lid. Employee items shall be stored to not contaminate food, equipment, utensils, linens, single service or single use articles./ One bottle of employee drink being stored on the top shelf of the walk in cooler. Store employee foods and beverages segregated and below food for pay.



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- 38 2-402.11 Effectiveness-Hair Restraints - C: REPEAT: Waitress filling cups of sour cream without hair restraint. / Food employee walking around kitchen with no hair restraint. Food employees shall wear hair restraints such as hats, hair coverings, or nets, beard restraints, and clothing that covers body hair. CDI: Cook put on hair restraint.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Four tongs being stored on oven handles. In-use utensils shall be stored on a clean and sanitized surface or in a pan of water at 135F or higher. CDI: Tongs moved to pan of hot water.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Many cups and plates stacked wet. / Slicer had accumulation of towel lint from being towel-dried. Equipment and utensils shall be air-dried after being washed, rinsed, and sanitized.
- 45 . 4-402.12 Fixed Equipment, Elevation or Sealing - C: 0 pts. One prep sink to the right of the slicer pulling loose from wall. Replace caulking to maintain sink fixed to wall. //4-501.11 Good Repair and Proper Adjustment-Equipment - C: Walk-in freezer broken and not maintaining temperature below 35F of food items. Manager states repairman has been called./ Shelving chipping in beer cooler. Repair/replace when needed.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: REPEAT: Dish machine is soiled in hard-to-reach areas in corners and behind piping. Manager states machine is cleaned every other day. Dish machines shall be cleaned every 24 hours. Increase frequency.
- 47 4-602.13 Nonfood Contact Surfaces - C: REPEAT: Prep sinks soiled, three compartment sink soiled, shelving with light accumulation of dust, sides of and backs of frying equipment soiled. Nonfood contact surfaces of equipment soiled throughout. Nonfood-contact surfaces shall be clean to sight and touch. Increase frequency.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Wall and floors soiled throughout kitchen and under equipment. Clean more frequently to prevent accumulation of debris and residue.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: Some cracked tiles in front of cook line/grill area. Repair/replace when needed.



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- 54 6-303.11 Intensity-Lighting - C: REPEAT: Lighting low in the following areas (in fctd): 37-51 at poultry sink, 27-55 by fryers, 44-51 by grill, 43 at ice bin in bar, 37 at bar mat, 31 at beer taps, 29 at beverage station/ice bin in dining area, and 22-24 at tea station counter in beverage area of dining room.



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