

Food Establishment Inspection Report

Score: 90

Establishment Name: SAGEBRUSH STEAK HOUSE #527

Establishment ID: 3034010865

Location Address: 566 ARBOR HILL RD

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 09 / 18 / 2017 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 02 : 00 ☐ am ☒ pm Time Out: 07 : 00 ☐ am ☒ pm

Permittee: SORSYTH LAND CO, INC.

Total Time: 5 hrs 0 minutes

Telephone: (336) 992-0973

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: 7

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.										
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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	<input checked="" type="checkbox"/>	<input checked="" 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	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<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	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" 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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	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 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	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	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	<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	<input checked="" type="checkbox"/>	0	<input 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	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	<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			<input checked="" type="checkbox"/>	03	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:										10



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27284

Category #: IV

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

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

Permittee: SORSYTH LAND CO, INC.

Email 1:

Email 2:

Telephone: (336) 992-0973

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Donnie	07/27/22	0	Slaw	Make unit	40	Mashed	WIC	42
Hot water	3 comp sink	175	Green	Make unit	45	Turkey	WIC	43
Hot water	Dish machine	175	Corn	Make unit	51	Rice	WIC	43
Quat sanitizer	Bucket	200	Potatoes	Make unit	50	Lettuce	WIC	47
Steak	Final	156	Tomatoes	Make unit	34	Tomatoes	WIC	41
Chicken	Final	174	Cabbage	Make unit	40			
Burger	Final	192	Green	Lowboy	41			
Macaroni	Cooling	81	Mac & cheese	WIC	42			

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.

- 5 2-401.12 Discharges from the Eyes, Nose, and Mouth - C- 0 pts. Observed drainage from nose of cook employee during inspection. Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles.



- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF- Pan of molded tomatoes found in dry storage room. Food shall be safe, unadulterated, and honestly presented. CDI- Tomatoes discarded.

- 13 3-304.15 (A) Gloves, Use Limitation - P- 0 pts. Food employee observed touching nose with gloved hands. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI- Employee asked to remove gloves and wash hands.

Lock
Text



Person in Charge (Print & Sign): Donnie *First* Hartsell *Last*

Donnie Hartsell

Regulatory Authority (Print & Sign): ^{Eva} *First* Robert REHSI *Last*

Eva Robert, REHSI

REHS ID: 2551 - Robert, Eva

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3135



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Can opener, orange wedger, two large orange plates, six medium white plates, five glass cups, and five metal pans soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Items sent back to be re-washed.// 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Beverage nozzles at wait station near highway require additional cleaning. In equipment such as ice bins and beverage dispensing nozzles shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.
- 18 3-501.14 Cooling - P- Two containers of macaroni prepared at 10:30 AM registered a temperature of 63-81F at time of inspection. Potentially hazardous food shall be cooled from 135F to 70F in two hours and from 70F to 41F and below within four hours. CDI- Macaroni discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- 0 pts. Three small bags of cooked corn the cob 52F and potatoes 50F held out of temperature on make-unit. Potentially hazardous food shall be held at 45F and below. CDI- Corn and potatoes placed inside walk-in cooler. Both corn and potatoes cooled down to 42F.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- Chili prepared on 09/03 and sliced turkey prepared on 09/09 were not discarded after exceeding 7 days. Potentially hazardous foods shall be discarded after 7 days if held at 41 or below and 4 days at 45F or below. CDI- Chili and turkey discarded.// 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- Cabbage and garlic in oil were not labeled to indicate open or discard date. Potentially hazardous food prepared and held in food establishment for more than 24 hours shall be marked to indicate the or day by which the food shall be consumed on the premises, sold, or discarded after 7 days if held at 41 or below and 4 days at 45F or below. The day of preparation shall be counted as Day 1. CDI- Cabbage and garlic discarded. I
- 31 3-501.15 Cooling Methods - PF- Macaroni prepared at 10:30AM were placed in individual plastic bags and in deep metal container. Food being cooled shall be: placed in shallow pans; separated into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination. CDI- Macaroni discarded.
- 38 2-303.11 Prohibition-Jewelry - C- 0 pts. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Handle of scoop stored touching batter mix, mesquite flour and biscuit mix. Spatula stored in dipper well, however, water was not turned on. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Six stacks of metal and plastic pans stacked wet. Utensils shall be air dried prior to stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- 0 pts. Two stacks of single-service plates stored with food-contact surface exposed. Single-service articles shall be stored where they are not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Equipment repair/replacement is needed on the following: rusted shelving in make unit; evaluate water leak under make unit; recondition shelf of steam table; recaulk two-compartment sink; recondition freezer door as rust is present; seal interior of front walk-in cooler; evaluate dish machine for repair/replacement as leak was observed during cycle; cut exposed screw threads inside walk-in freezer; recaulk ventilation hood; recaulk splashguards at bar handwashing sink; replace missing cutting board screw on burger make unit. Equipment shall be maintained in good repair.
- 46 .
- 46 .
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT. Additional cleaning needed on the following: fryer doors; outer surfaces of dish machine; plumbing underneath three compartment sink; floor drain and drain cover under three compartment sink; shelving in dry storage; blue cart in dry storage; black shelf near grill; bottom of reach-in freezer; door frame of burger make unit; can opener mount; sides of equipment. Nonfood-contact surfaces shall be kept clean.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C- 0 pts. Cleaning needed on toilet seats and basins in men's restroom and last stall in women's restroom. Plumbing fixtures such as toilets shall be cleaned as often as necessary to keep them clean.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT. Cleaning needed at the following areas: walls behind fryers and grill; walls behind dish machine; floor cleaning throughout especially underneath all equipment; stained ceiling tiles throughout. Physical facilities shall be kept clean.// 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Evaluate raised floor in front of wait station to right of facility. Recaulk handsink by walk-in cooler. RegROUT loose baseboard near Hobart cooler. Physical facilities shall be easily cleanable.// 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- Coved base needed inside walk-in cooler, behind handsink near walk-in cooler, under four compartment sink in bar area and inside restrooms. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch).
- 54 6-303.11 Intensity-Lighting - C- Low lighting measured at the following locations: 18-23 foot candles at bar ice bin; 9 foot candles at handwashing sink at wait station near highway; 10 foot candles at ice bin at wait station near highway. 5 foot candles at handwashing sink in wait station near apartments; 5 foot candles at ice bin in wait station near apartments; 2-5 foot candles at middle of walk-in cooler; 4 foot candles in second stall of women's restroom. Lighting shall be at least 50 foot candles in areas used for food prep, 20 foot candles in areas used for handwashing and inside restrooms and at least 10 foot candles inside walk-in coolers. Increase lighting.



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✓
Spell

