

Food Establishment Inspection Report

Score: 92

Establishment Name: CLARK'S BARBEQUE

Establishment ID: 3034010702

Location Address: 1331 HIGHWAY 66 SOUTH

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 02 / 11 / 2019 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 10 : 15 ^{am} _{pm} Time Out: 02 : 00 ^{am} _{pm}

Permittee: CLARK'S BARBEQUE, INC.

Total Time: 3 hrs 45 minutes

Telephone: (336) 996-8644

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: 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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	0	
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	
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	
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	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13		
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	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				13		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1		
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	
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	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	03	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	03	0	
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1			
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
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	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1			
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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				1		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				03		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				03		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		
Total Deductions: 8										



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☒ Inspection ☐ Re-Inspection Date: 02/11/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: tigerpack2@bellsouth.net

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Alex L. 3-30-23	0	BBQ Slaw	Walk in Cooler	45	Beans	Hot Holding	89
Hot Water	3 Compartment Sink	131	Potato's	Walk in Cooler	45	MashPotat	Hot Holding	177
Hot Water	Dish Machine	176	Ranch	Upright Cooler	40	GreenBeans	Hot Holding	145
Quat Sani.	3 Compartment Sink	150	Ham	Reach-in	37	Burger	Final Cook	173
Tomato	Make Unit	41	Corndog	Reach-in	37	Onion Rings	Final Cook	178
Lettuce	Make Unit	41	PorkShoulder	Alto Sham	146			
Hot Dog	Make Unit	40	Mac&Cheese	Hot Holding	112			
Cole Slaw	Walk in Cooler	45	Chili	Hot Holding	97			

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Five plates that are not in use contained residue. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Items were sent to be washed and will be moved out of facility after. Opts.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT- In the steamwell: Mac&Cheese measured 112F-144F, Chili 97F-110F, and Beans 89F-107F. Potentially hazardous foods shall be maintained at 135F or above. CDI: All items were reheated and measured: mac&cheese- 195F, chili- 182F, and beans-174F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Cole slaw, BBQ Slaw and potato's in the walk in cooler measured 45F. Potentially hazardous foods shall be maintained at 41F or below as of January 1, 2019. CDI: Lids were removed from bins and items were moved to upright freezer to facilitate and quicken cooling. All items measured 41F and below. Opts. ~

Lock
Text



Person in Charge (Print & Sign): Alex First Last Loris

Regulatory Authority (Print & Sign): Iverly First Last Patteson

[Signature]

[Signature]

REHS ID: 2744 - Patteson, Iverly

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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- 22 3-501.19 Time as a Public Health Control - P,PF- Cole slaw and BBQ slaw on prep table did not have time of discard. If time without temperature control is used as the public health control up to a maximum of 4 hours the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. CDI: Cole slaw had been placed on time right before inspection began and PIC had not had chance to label. Both the slaw's were labeled with time of discard. Opts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- One wet wiping cloth stored on drain board of 3 compartment sink. Multiple wet wiping cloths stored on rim (not in contact with sanitizer) of the sanitizer bucket in front counter area. The sanitizer in the bucket measured 0ppm. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. CDI: The sanitizer bucket was refilled and measured 150ppm of quaternary ammonium solution.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-REPEAT- Ice paddle stored on top of box in three door freezer. Utensils shall be stored, in a clean, dry location, where they are not exposed to splash, dust, or other contamination.//4-901.11 Equipment and Utensils, Air-Drying Required - C- Drink cups were stacked wet. Equipment and utensils shall be air-dried prior to stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT- Equipment repair/replacement is needed on torn gaskets in the reach-in under the make unit, walk in cooler and in the upright cooler. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-REPEAT- Additional cleaning is needed on the following: inside the reach-in cooler; debris in steamwell water; side of the fryers; stand of the hush-puppy dispenser; can opener mount; transfer cart; and the shelving in the walk in cooler. Nonfood-contact surfaces shall be kept clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT-Wall cleaning needed all throughout establishment especially behind the grill area. Soot buildup throughout ceiling tiles in kitchen. Physical facilities shall be maintained clean.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT-Missing floor tiles throughout establishment. Physical facilities shall be maintained in good repair. Repair.// 6-201.11 Floors, Walls and Ceilings-Cleanability - C-REPEAT- Caulk is needed at the base of the toilets in all public restrooms. Floor and floor coverings shall be easily cleanable.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - Cove basing is missing throughout facility and noted under 3 compartment sink, behind the fryers, and in wall adjacent to chopping block, and in the dish machine area.
- 54 6-303.11 Intensity-Lighting - C- REPEAT- Lighting measured 25-34 foot candles under the hood in the bbq pit room (supplemental cooking room). Two overhead light were added to each side of the room making it over 50 foot candles in all areas but under the hood. Lighting at food preparation areas shall be at least 50 foot candles. Opts/



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Spell



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