

Food Establishment Inspection Report

Score: 94

Establishment Name: BISCUITVILLE 129

Establishment ID: 3034010936

Location Address: 6405 SESSION CT

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 08 / 16 / 2016 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 09 : 05 am pm

Time Out: 01 : 35 am pm

Permittee: BISCUITVILLE INC

Total Time: 4 hrs 30 minutes

Category #: III

Telephone: (336) 766-7768

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0	
Good Hygienic Practices .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.5	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		
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	1.5	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	1.5	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.5	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	1.5	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.5	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	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	0.5	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	0.5	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	0.5	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.5	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	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	0.5	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.5	0	
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	0.5	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0.5		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5		
Total Deductions:					6			



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City: CLEMMONS State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27012

Category #: III

Wastewater System: Municipal/Community On-Site System

Email 1: bv129@biscuitville.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: BISCUITVILLE INC

Email 3:

Telephone: (336) 766-7768

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	John Zacharius Exp.	00	Ambient	Biscuit Cooler	39	Hot water	3-comp sink	142
Scrambled	Hot Hold	169	Milk	Reach-in	43			
Fried Eggs	Final Cook	161	Egg	Walk-in cooler	40			
Pork chop	Hot Hold	161	BBQ	Walk-in cooler	40			
Steak	Final Cook	196	Fries	Final Cook	192			
Sausage	Final Cook	162	Sanitizer	3-comp sink quat ppm	400			
Country Ham	Reach-in cooler	43	Tomatoes	Make unit	50			
Ambient	Milk reach-in	48	Ambient	Make-unit reach-in	46			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Repeat: One employee beverage stored above the toaster oven, without a straw. Employee beverages shall be stored in a manner that prevents contamination of equipment, food, and hands. Three other beverages were stored correctly. CDI - Employee beverage relocated to low shelving.
- 6 2-301.12 Cleaning Procedure - P - 0 pts - One out of three employees did not wash their hands for 10 to 15 seconds. Food employees shall rub their hands with the cleaning compound for at least 10-15 seconds. CDI - Employee rewashed hands correctly and turned off the faucet handles with a paper towel.
- 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 cole slaw that was prepared one day prior to the inspection measured 48F in the make-unit/reach-in cooler beside of the hot hold line. Potentially hazardous food shall be held at 45F and below. CDI - Cole slaw discarded.



Person in Charge (Print & Sign): John ^{First} Zacharius ^{Last}

On File

Regulatory Authority (Print & Sign): Grayson Hodge ^{First} Josh Jordan ^{Last}

Grayson Hodge REHS (On File)

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (____) ____ - ____



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- 31 3-501.15 Cooling Methods - PF - A container of tomatoes that had been prepared a few hours before measured 48F in a tight fitting container. Foods shall be cooled in shallow containers with loosely-fitting lids. CDI - Lid staggered to facilitate heat transfer in the walk-in cooler./ A tomato container in the make-unit measured 50F. Potentially hazardous food shall be cooled below 45F in rapid cooling equipment (walk-in cooler, freezer) before being relocated to a holding unit. CDI - Tomato container placed in the walk-in cooler and chilled to 41F.
- 33 3-501.13 Thawing - C - A box of bacon was thawing at room temperature on a prep table. Potentially hazardous food shall thaw under refrigeration, under running water (below 70F), or as a part of the cooking process. CDI - Bacon relocated to the walk-in cooler.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - Food stored below a condensate leak in the walk-in freezer (1 pan, 2 boxes). Food shall be protected from contamination by storing food in a clean, dry location. CDI - Food relocated to shelving across the freezer.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - One of two sanitizer buckets measured below 150 ppm quat solution. Refill bucket with solution that measures between 150-400 ppm quat./ One of two sanitizer buckets were stored on the floor. Store sanitizer buckets off of the floor. CDI - Bucket moved to shelving.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Large amounts of ice buildup present on and under the condenser in the freezer. Person in charge (PIC) stated that the unit had been repaired since the last inspection, but would need replaced. / The reach-in cooler beside of the hot holding line and the reach-in below the coffee dispensers are not holding below 45F (46F and 48F). Equipment shall be maintained in good repair. Verification that the coolers have been repaired/adjusted is required by 8-14-16, contact Grayson Hodge at 336-703-3383.
- 47 4-602.13 Nonfood Contact Surfaces - C - The outside of two bowls were soiled, sprayer of the 3-compartment sink was soiled, behind the equipment on the food line was soiled with food debris, and cleaning needed on the floors, walls, and shelving inside of the walk-in cooler and freezer. Nonfood contact surfaces of equipment and utensils shall be kept clean.
- 52 5-501.114 Using Drain Plugs - C - Repeat - 0 pts - One drain plug needed on the right, outside dumpster. PIC stated drain plugs were installed, but one was damaged recently.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C - 0 pts - Wall cleaning needed behind the prep table across from the hot holding unit and behind the cook line. Floors, walls, and ceilings shall be kept clean. Clean frequently.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - Repeat: Employee purses and jackets stored on shelving in the back of the kitchen with food and single-service articles. Employee items must be stored in designated areas where the contamination of food, equipment, and utensils is prevented.



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Spell



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