

Food Establishment Inspection Report

Score: 93.5

Establishment Name: CRACKER BARREL 247

Establishment ID: 3034010886

Location Address: 6420 SESSIONS COURT

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 04 / 18 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 09 : 35 ☒ am ☐ pm Time Out: 01 : 25 ☐ am ☒ pm

Permittee: CRACKER BARREL OLD COUNTRY STORE

Total Time: 3 hrs 50 minutes

Telephone: (336) 712-9880

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: 2

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<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	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
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	
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 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	<input checked="" type="checkbox"/>	<input checked="" 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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	<input checked="" type="checkbox"/>	<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	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
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	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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			2	1	<input checked="" type="checkbox"/>	
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			1	03	<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			2	1	<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	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			1	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	
Total Deductions:										6.5



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Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	R.Heifner4/16/20	0	Chicken	hot holding	144	Hot water	warewashing machine	165
Dumpling	final cook	195	Sliced turkey	make unit	40	Quat	3 compartment sink	200
Oatmeal	reach in cooler	41	Cut lettuce	reach in cooler	39	Quat	sanitizing bucket	150
Country fried	hot holding	171	Sliced	reach in cooler	39	Hot water	3 compartment sink	131
Grits	hot holding	157	Meatloaf	thawing	36	Ham	lo boy	39
Sausage	final cook	180	Milk	walk in cooler	40	Air	reach in cooler	30
Bacon	on the shelf in front of the	62	Cooked	walk in cooler	54	Hot water	utensil	150
Hashbrown	hot holding	155	Gravy	hot holding	154	Whipped	in container on counter	70

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 Two food employees used clean hands to turn off the handle of the faucet at the handwashing sink then grabbed disposable, paper towels. To avoid recontamination of the hands, FOOD EMPLOYEES may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a HANDWASHING SINK or the handle of a restroom door. CDI: Employees were educated and used paper towel to turn off the handle of the faucet at the handwashing sink.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat. Raw pork chop in contact and small metal container of raw sausage patties inside the lo boy. Store foods according to cooking temperatures. CDI: Pork chops were voluntarily discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Medium plate, stacks of large plates, three small bowls, stacks of plastic containers, metal screens, metal lid, and scoops were soiled with sticker/sticker residue or debris. Slicer with food debris on the blade and inner surface of the holder. Per person in charge, the slicer was not used today. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Slicer was disassembled and the other items taken to the warewashing area.

Lock
Text



Person in Charge (Print & Sign): Robert First Last Heifner

Regulatory Authority (Print & Sign): Jill First Last Sakamoto REHSI

[Handwritten signatures]

REHS ID: 2685 - Sakamoto, Jill

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3137



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- 18 3-501.14 Cooling - P Cooked macaroni 48 F to 54 F covered in a deep plastic container inside the walk in cooler. The label for the cooked macaroni stated 4/17/18 at 7:20pm. Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); P and (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. CDI: Person in charge voluntarily discarded the cooked macaroni.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Bacon 62 F in filled container on the shelving in front of the flat top. Cold holding potentially hazardous foods shall be stored 41 F or less. CDI: Person in charge removed the bacon to cool down in the walk in.
- 22 3-501.19 Time as a Public Health Control - P, PF 0 points. Whipped butter 70 F in containers on the counter. Observed no label on the containers storing whipped butter. Observed a written procedure for single-use butter. Follow procedures for using time as a public health control. Any potentially hazardous foods unmarked or past the four hours shall be discarded. CDI: Person in charge discarded the whipped butters.
- 31 3-501.15 Cooling Methods - PF 0 points. Cooked macaroni 48 F to 54 F covered in a deep plastic container inside the walk in cooler. The label for the cooked macaroni stated 4/17/18 at 7:20pm. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination. CDI: Person in charge voluntarily discarded the cooked macaroni.
- 36 6-501.111 Controlling Pests - C Flies observed in kitchen. One of the flies landed on the inner side of a clean tong. The PREMISES shall be maintained free of insects, rodents, and other pests. 0 points.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C 0 points. Splash from the handwashing sink on the packages of bread hanging over the splash guard by the cook line. FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat. Few stacks of plastic containers stored wet on the shelf. After cleaning and sanitizing, equipment and utensils shall be air-dried. 0 points.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 points. Torn gasket on drawer of the lo boy. Loosing finish on the shelving for storing clean containers/lids. Ice build up on the pipe inside the walk in freezer and door of the reach in freezer (used for receiving frozen product) inside the walk in freezer. Soda dispensed when the lid for the ice bin is opened. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Debris and/or residue: handles of reach in coolers/lo boy, inside reach in freezer/reach in hot holding unit, microwaves, clean fan cover in small reach in cooler (dessert area), wall inside the walk in cooler, and inside hot holding cabinet. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 points.
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Leak at the connection of the quat dispenser to the faucet of the 3 compartment sink and at the atmospheric backflow prevention on the faucet by the tilt skillet. Plumbing system shall be maintained in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Low grout between the floor tiles in the warewashing area and can wash. Floor, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.
//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Few damaged corners of the floor in the establishment. Physical facilities shall be in good repair. 0 points.
- 54 6-303.11 Intensity-Lighting - C 0 points. Lighting measuring low in the following areas (measured in foot candles): 26 to 44 along cook line (left), 36 to 41 at salad make unit, and 15 to 33 foot candles at the breading station. Increase lighting intensity to meet at least 50 foot in areas/surfaces where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.



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✓
Spell



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