

# Food Establishment Inspection Report

Score: 92

Establishment Name: HONKY TONK SMOKEHOUSE

Establishment ID: 3034012426

Location Address: 145 JONESTOWN RD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 18 / 2020 Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 01 : 00 <sup>am</sup>  <sub>pm</sub>  Time Out: 04 : 15 <sup>am</sup>  <sub>pm</sub>

Total Time: 3 hrs 15 minutes

Permittee: PLATCOE LLC

Category #: IV

Telephone: (336) 794-2270

FDA Establishment Type: Full-Service Restaurant

Wastewater System:  Municipal/Community  On-Site System

No. of Risk Factor/Intervention Violations: 6

Water Supply:  Municipal/Community  On-Site Supply

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
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
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	
<b>Good Hygienic Practices .2652, .2653</b>								
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	13	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	
<b>Approved Source .2653, .2655</b>								
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	
<b>Protection from Contamination .2653, .2654</b>								
13	<input type="checkbox"/>	<input checked="" 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	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
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 checked="" type="checkbox"/>	<input 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	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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
<b>Safe Food and Water .2653, .2655, .2658</b>								
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	
<b>Food Temperature Control .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" 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	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
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	13	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	13	0	
39	<input type="checkbox"/>	<input checked="" 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	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
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	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
<b>Physical Facilities .2654, .2655, .2656</b>								
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>								<b>8</b>



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 County: 34 Forsyth Zip: 27104  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: PLATCOE LLC  
 Telephone: (336) 794-2270

Establishment ID: 3034012426  
 Inspection  Re-Inspection Date: 02/18/2020  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: info@honkytonksmokehouse.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken wing	cooling (1 hr)	100	collard greens	steam well	180	brunswick	walk-in cooler	41
chicken wing	cooling (1.25 hr)	99	baked beans	steam well	155	baked beans	cooling (since 9:30AM)	54
sausage	hot box	128	mac and	reheat	175	brisket	cooling (since Saturday)	50
chicken	hot box	118	potato salad	small make-unit	50	hot water	3-compartment sink	131
chicken leg	hot box	125	BBQ slaw	small make-unit	47	quat (ppm)	3-compartment sink	200
pork butt	hot box	133	cole slaw	small make-unit	40	turkey	final cook	167
brisket	hot box	123	bean salad	small make-unit	41	ribs	final cook	185
green beans	steam table	170	chicken wing	cooling (2 hr)	65	ServSafe	Dawn Gonzalez 8-14-24	0

## 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 - Employees observed going from wiping off tables with soiled rags, picking stuff off floor, and putting on hat and were not washing hands before re-engaging in food preparation. Employees must wash hands any time their hands become soiled or contaminated and before engaging in food preparation. CDI - Employees instructed to wash hands each time by manager and did so correctly. ✓ Spell
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw hamburger patties stored above baked beans in walk-in cooler. Raw animal foods shall not be stored above ready-to-eat foods. CDI - Raw hamburger patties moved to bottom shelf. 0 pts.
- 14 4-602.12 Cooking and Baking Equipment - C - Microwave requires additional cleaning. Microwave cavities shall be cleaned at least every 24 hours. 0 pts.

Lock Text

Person in Charge (Print & Sign): Dawn *First* Gonzalez *Last*  
 Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*

*Dawn Gonzalez*  
*Andrew Lee KEUS*

REHS ID: 2544 - Lee, Andrew

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3128



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 18 3-501.14 Cooling - P - Chicken wings were cooling in deep metal pan with plastic wrap after sitting on counter for first hour. Chicken wings measured 100F at 1 hr mark and measured 99F after 15 minutes of being in walk-in cooler. Also, brisket was cooked Saturday and still measured 44-50F. Large tray of baked beans measured 54F and had been cooling for over 6 hours. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. PH foods prepared at room temperature and not heated shall be cooled to 41F within 4 hours from preparation. CDI - Baked beans and briskets discarded. Chicken wings moved to sheet pan and made it to below 70F within 2 hours.
  
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - All meats in hot box measured below 135F. Potentially hazardous foods in hot holding shall measure at least 135F. Hot box was set to proof and was not holding foods properly. Foods were placed in unit between 11AM and 12PM so they were reheated during inspection to above 165F and placed back into hot box.
  
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Potato salad and BBQ slaw measured 44-50F and 44-47F, respectively. Potentially hazardous foods in cold holding shall be held at 41F or less. CDI - Both taken to walk-in cooler to cool as they were put in cooler at 11AM. Maintain lid to unit closed to prevent foods from rising in temperature.
  
- 31 3-501.15 Cooling Methods - PF - Baked beans, brisket and chicken wings did not reach cooling parameters because they were cooling using improper methods. Baked beans were cooled in deep container. Chicken wings were cooled in a deep container with tight fitting plastic wrap, and brisket was cooled in its whole portion. Potentially hazardous foods shall be cooled using methods such as using ice baths, pre-chilling ingredients, cooling in smaller portions, cooling in shallow pans, etc. Cooling methods must be able to achieve the cooling parameters: from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. Food that are prepared at room temperature, such as cole slaw or baked beans, must cool to 41F within 4 hours. CDI - Chicken wings moved to sheet pan and brisket and baked beans were discarded. 0 pts.
  
- 37 3-307.11 Miscellaneous Sources of Contamination - C - 2 employee cell phones stored on prep tables and 3 employee drinks stored on prep surfaces throughout kitchen. Employee cell phones shall not be stored on prep tables and employee drinks shall not be stored in a manner that can potentially contaminate food, utensils, food-contact surfaces, or prep tables. Employee drinks must be stored in a separate location or on a low shelf.
  
- 38 2-303.11 Prohibition-Jewelry - C - Repeat - 1 food employee wearing watch. Food employees shall not wear jewelry on their hands or wrists with the exception of a plain band ring. // 2-402.11 Effectiveness-Hair Restraints - C - 1 food employee not wearing hair restraint. Food employees shall wear hair restraints when working with food.
  
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 1 wet wiping cloth bucket measured less than 150 ppm quat. Wiping cloths shall be stored in sanitizer at proper concentrations. 0 pts.



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✓  
Spell



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