

Food Establishment Inspection Report

Score: 93

Establishment Name: CLARK S BARBEQUE

Establishment ID: 3034010702

Location Address: 1331 HIGHWAY 66 SOUTH

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 04 / 14 / 2014 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 01 : 00 ^{am}_{pm} Time Out: 04 : 40 ^{am}_{pm}

Permittee: CLARK S BARBEQUE, INC.

Total Time: 3 hrs 40 minutes

Category #: IV

Telephone: _____

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

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 5

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

No. of Repeat Risk Factor/Intervention Violations: _____

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	☒	☐	☐	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0					
Employee Health .2652											
2	☒	☐	☐	Management, employees knowledge; responsibilities & reporting	3	15	0				
3	☒	☐	☐	Proper use of reporting, restriction & exclusion	3	15	0				
Good Hygienic Practices .2652, .2653											
4	☒	☐	☐	Proper eating, tasting, drinking, or tobacco use	2	1	0				
5	☒	☐	☐	No discharge from eyes, nose or mouth	1	05	0				
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	☒	☐	☐	Hands clean & properly washed	4	2	0				
7	☒	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	15	0				
8	☒	☐	☐	Handwashing sinks supplied & accessible	2	1	0				
Approved Source .2653, .2655											
9	☒	☐	☐	Food obtained from approved source	2	1	0				
10	☐	☐	☒	Food received at proper temperature	2	1	0				
11	☒	☐	☐	Food in good condition, safe & unadulterated	2	1	0				
12	☐	☐	☒	Required records available: shellstock tags, parasite destruction	2	1	0				
Protection from Contamination .2653, .2654											
13	☒	☐	☐	Food separated & protected	3	15	0				
14	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	3	15	0				
15	☒	☐	☐	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0				
Potentially Hazardous Food Time/Temperature .2653											
16	☐	☐	☒	Proper cooking time & temperatures	3	15	0				
17	☐	☒	☐	Proper reheating procedures for hot holding	3	15		☒	☒		
18	☐	☒	☐	Proper cooling time & temperatures	3	15		☒	☒		
19	☒	☐	☐	Proper hot holding temperatures	3	15	0				
20	☐	☒	☐	Proper cold holding temperatures	3		☒	0			
21	☒	☐	☐	Proper date marking & disposition	3	15	0				
22	☒	☐	☐	Time as a public health control: procedures & records	2	1	0				
Consumer Advisory .2653											
23	☐	☒	☐	Consumer advisory provided for raw or undercooked foods	1	05		☒	☒		
Highly Susceptible Populations .2653											
24	☐	☐	☒	Pasteurized foods used; prohibited foods not offered	3	15	0				
Chemical .2653, .2657											
25	☐	☐	☒	Food additives: approved & properly used	1	05	0				
26	☐	☒	☐	Toxic substances properly identified stored, & used	2		☒	0			
Conformance with Approved Procedures .2653, .2654, .2658											
27	☐	☐	☒	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	☐	☐	☒	Pasteurized eggs used where required	1	05	0				
29	☒	☐	☐	Water and ice from approved source	2	1	0				
30	☐	☐	☒	Variance obtained for specialized processing methods	1	05	0				
Food Temperature Control .2653, .2654											
31	☐	☒	☐	Proper cooling methods used; adequate equipment for temperature control	☒	05	0	☒	☒		
32	☒	☐	☐	Plant food properly cooked for hot holding	1	05	0				
33	☐	☐	☒	Approved thawing methods used	1	05	0				
34	☒	☐	☐	Thermometers provided & accurate	1	05	0				
Food Identification .2653											
35	☒	☐	☐	Food properly labeled: original container	2	1	0				
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	☒	☐	☐	Insects & rodents not present; no unauthorized animals	2	1	0				
37	☒	☐	☐	Contamination prevented during food preparation, storage & display	2	1	0				
38	☒	☐	☐	Personal cleanliness	1	05	0				
39	☐	☒	☐	Wiping cloths: properly used & stored	☒	05	0		☒		
40	☐	☐	☒	Washing fruits & vegetables	1	05	0				
Proper Use of Utensils .2653, .2654											
41	☐	☒	☐	In-use utensils: properly stored	1		☒	0			
42	☒	☐	☐	Utensils, equipment & linens: properly stored, dried & handled	1	05	0				
43	☒	☐	☐	Single-use & single-service articles: properly stored & used	1	05	0				
44	☒	☐	☐	Gloves used properly	1	05	0				
Utensils and Equipment .2653, .2654, .2653											
45	☒	☐	☐	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0				
46	☒	☐	☐	Warewashing facilities: installed, maintained, & used; test strips	1	05	0				
47	☐	☒	☐	Non-food contact surfaces clean	☒	05	0				
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐	Hot & cold water available; adequate pressure	2	1	0				
49	☒	☐	☐	Plumbing installed; proper backflow devices	2	1	0				
50	☒	☐	☐	Sewage & waste water properly disposed	2	1	0				
51	☒	☐	☐	Toilet facilities: properly constructed, supplied & cleaned	1	05	0				
52	☒	☐	☐	Garbage & refuse properly disposed; facilities maintained	1	05	0				
53	☐	☒	☐	Physical facilities installed, maintained & clean	☒	05	0		☒		
54	☒	☐	☐	Meets ventilation & lighting requirements; designated areas used	1	05	0				
Total Deductions:										7	

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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Comment Addendum Attached? ☐

Status Code: A

Category #: IV

Email 1: _____

Email 2: _____

Email 3: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
corn	cooling/prep table	117	chili	walk in	41			
liam beans	cooling/prep table	134	potato salad	walk in	40			
green beans	cooling/prep table	94	tomatoes	walk in	41			
potato salad	make unit	50	copped bbq	hot box	136			
potato salad	make unit	43	slaw	cook line	60			
3 shoulders	hot box	163	chopped	make unit	44			
1 shoulder	hot box	130						
slaw	walk in	43						

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.

- 17 3-403.11 Reheating for Hot Holding - P One out of 4 in hot hold cabinet was 127F-133F (Others were 158F-168F). Due to all shoulders being placed in hot hold at same time and all others having higher temps it is most likely this shoulder did not get reheated to proper temp before placed in holding cabinet. All shoulders should be temped and in multiple locations to assure that all parts reach a reheat temp of 165F or higher. Shoulder was placed back in oven to heat to 165F. CORRECTED
- 18 3-501.14 Cooling - P GENERAL COMMENT: Items must 135F to 70F in 2hours and 70F to 41F or below in an additional 4 hours (total of six hours). This total process was not observed as in violation during inspection but due to improper cooling methods it is possible the time parameters would've been out of compliance had changes to cooling methods not been made.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P White and red slaw observed being held at 60F in pans not refrigerated. Without a challenge study that proves these products are not potentially hazardous they must be kept at 45F or below (41F or below Jan 2019). REPEAT EHS discussed with management how to implement time as a public health control to hold slaw that starts with a temp of 41F or below for 6 hours (42F-45F can be held for 4 hours). Written procedures must be approved by the health dept before implementation. // Potato salad in make unit - top portion 50F. Should remove from manufacture container and place dierectly in make unit pan to acheive 41F or below hold temp. Item was chilled and moved to make unit pan for correct storage and temp. CORRECTED



Person in Charge (Print & Sign):

First

Last

Regulatory Authority (Print & Sign):

First

Last

Tracie H. Lahey

REHS ID: 1761 - Lahey, Tracie

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3383



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- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Reminder statement was observed printed on breakfast menus. Disclosure of each item affected was not denoted by an asterisk (*). Be sure to asterisk each item that can be undercooked or raw. When you implement this it hamburger ahncge lunch and supper menus as well.
- 26 7-201.11 Separation-Storage - P Stainless steel wipes were observed stored on prep table. Toxic chemicals/sanitizers must be stored below food and food prep/contact surfaces. Wipes were moved to chemical storage. CORRECTED.
- 31 3-501.15 Cooling Methods - PF Observed cooling of lima beans, corn and green beans. Green beans were 94F and were in a pan on a prep table. Corn was 117F and limas were 134F; both were in containers placed on ice with ice in contact with only the bottom of each container. A log has been implemented to track when temps reach 135F, however more frequent monitoring of product temperatures is needed. The log showed the green beans had temped below 135F, but they were not moved to active cooling and were left on prep table. Active cooling would be moved uncovered to top shelf of walk in until 41F or below was reached. Ice can only be used as active cooling when it is an ice bath and ice water surrounds the container of the product to the level height of the product. Ice on the bottom only does not facilitate heat transfer appropriately. Green beans, corn and limas moved to walk in. CORRECTED.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Wet wiping cloths observed stored on prep surfaces, not in sanitizer. Wet wiping cloths are to be stored in sanitizer when not in use. REPEAT Cloths moved to sanitizer buckets. CORRECTED
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Keep handles of scoops out of product. Also do not use bowls to dip out product. Handles with scoops are needed. Bowls were removed and handles moved to out of product. CORRECTED. Do not store spoon used to stir cooking items on towel that is used to catch grease from fryer vat. Store on a clean surface. Spoon was moved and stored on a plate. CORRECTED
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Observed shelves with dust and food accumulation, interiors of coolers and holding cabinets soiled, coated shelving peeling, gaskets soiled. Cleaning needed of these items through out.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Floors, walls, and ceilings are in disrepair throught entire facility. Floors, walls, and ceilings must be in good repair and be maintained easily cleanable. Seal all holes, loose paneling and trim on walls and ceilings, loose vinyl baseboard, etc REPEAT



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Spell



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