

Food Establishment Inspection Report

Score: 91Establishment Name: KICKBACK CATERINGEstablishment ID: 3034012078Location Address: 305 E WEST MOUNTAIN STREET☒ Inspection ☐ Re-InspectionCity: KERNERSVILLEState: NCDate: 06 / 24 / 2016 Status Code: AZip: 27284County: 34 ForsythTime In: 10 : 00 ^{am}_{pm} Time Out: 02 : 35 ^{am}_{pm}Total Time: 4 hrs 35 minutesPermittee: KICKBACK CATERING & GRILLING IF KERNERSVILLE INC.Category #: IVTelephone: (336) 992-0902Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6No. 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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	<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	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/>	15	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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>

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	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
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	05	<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	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	05	0	<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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Total Deductions:										9	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: KICKBACK CATERING

Establishment ID: 3034012078

Location Address: 305 E WEST MOUNTAIN STREET

☒ Inspection ☐ Re-Inspection Date: 06/24/2016

City: KERNERSVILLE State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27284

Category #: IV

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

Email 1: derekbaity@gmail.com

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

Email 2:

Permittee: KICKBACK CATERING & GRILLING IF KERNERSVILLE

Email 3:

Telephone: (336) 992-0902

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Tomatoes	Make unit	34	Potato salad	Upright	36			
Turkey	Make unit	40	Lettuce	Upright	41			
Ham	Make unit	40	Air temp	Three door cooler	41			
Chicken	Make unit	29	Air temp	Beverage cooler	44			
Green beans	Hot hold	204	Servsafe	Derek Baity 05/22/19	0			
Chicken	Hot hold	171	Chlorine	3 compartment sink	50			
Cooked	Three door cooler	43						
Cut tomatoes	Three door cooler	42						

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- 0 pts. One employee observed washing their hands and turning off the faucet using bare hands. Employees shall wash their hands after engaging in activities that contaminate the hands. CDI- Employee was instructed on proper handwashing and asked to rewash hands. Employee observed rewashing hands and using paper towel as a barrier.



- 11 3-202.15 Package Integrity - PF- 0 pts. Two cans of peach filling and tomato sauce with dents along the seams. Food packages shall be in good condition. CDI- Cans voluntarily discarded.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Bacon stored over covered container of washed vegetables in three-door cooler. Raw animal products and ready-to-eat foods shall be stored in order of final cooking temperature. CDI- Washed vegetables were moved to packaged lettuce shelving in cooler.

Person in Charge (Print & Sign): Derek *First* Baity *Last*

Regulatory Authority (Print & Sign): Eva Robert *First* Anthony Williams *Last*

REHS ID: 1846 - Williams, Tony

Verification Required Date: 07 / 04 / 2016

REHS Contact Phone Number: (336) 703 - 3161



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT. 6 pans and 1 ladle were soiled with dried food and grease residue. Food-contact surfaces shall be clean to sight and touch. CDI- Items were placed on soiled drainboard of three compartment sink to begin the wash, rinse and sanitize process.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Minor cleaning needed on chute of ice machine. Equipment food-contact surfaces shall be cleaned at a frequency to prevent the buildup of soil or mold.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- Chlorine sanitizer concentration in three compartment sink and in sanitizer bucket did not register on test strip. Chlorine sanitizer solution shall have a concentration of 50-100 ppm. CDI- New sanitizer solution was made in three compartment sink (50 ppm) and placed in sanitizer bucket.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- Menu has asterisks on all beef products but does not state that it is cooked to order. A disclosure shall be included to describe the animal that is cooked to order. Add a statement on the menu stating that beef can be cooked to order and contact Eva Robert for a verification within 10 days at (336)703-3135 or at robertea@forsyth.cc.
- 26 7-201.11 Separation-Storage - P- Degreaser stored on edge of handwashing sink. Poisonous or toxic materials shall be stored to prevent contamination of equipment. CDI- Spray bottle moved to chemical storage room.//7-102.11 Common Name-Working Containers - PF- Green sanitize bucket not clearly labeled. Containers used for storing poisonous or toxic materials shall be clearly labeled. Label container and contact Eva Robert for a verification within 10 days at (336)703-3135 or at robertea@forsyth.cc.
- 31 3-501.15 Cooling Methods - PF- 0 pts. Two containers of salsa prepared this morning (8:30 AM) with cut tomatoes were stored under make unit with temps of 49F and 53F. Cooling shall be accomplished by placing the food in shallow pans, loosely covered and placing the pans in cold holding equipments such as the three door cooler/freezer. CDI- Salsa placed in shallow metal pans and covered loosely in the two door freezer.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- REPEAT. Squeeze bottles and spices stored on grill table and in make unit were not labeled. Food storage containers shall be labeled with common name of food. Label bottles.
- 36 6-501.111 Controlling Pests - PF- Fruit flies present inside chemical storage closet. The premises shall be kept free of insects and pests. PIC stated that flies are present due to soiled cloths stored in the closet. Remove soiled cloths from closet.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repair/replacement needed on leaking make unit and three door cooler rusting/cracking shelves of three door cooler. Ventilation hood filters are not placed vertically. Equipment shall be in good repair.



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- 46 4-204.119 Warewashing Sinks and Drainboards, Self-Draining - C- REPEAT. The clean and soiled drainboard of the 3 compartment sink is angled so that the water stands and never drains. Drainboards of warewashing sinks and machines shall be self-draining. The legs of the sink must be adjusted so that the water drain.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Detail cleaning needed inside oven and hot holding equipment. All equipment shall be cleaned as needed to avoid the accumulation of grease, food, or other debris.
- 49 5-203.14 Backflow Prevention Device, When Required - P- Backflow prevention device required on coffee maker, mini drink machine and ice machine. A backflow prevention device shall be installed to prevent the backflow of contaminants into the main water supply. Install proper ASSE 1022 on coffee maker and mini drink machine and 1024 on ice machine and contact Eva Robert for a verification within 10 days at (336)703-3135 or at robertea@forsyth.cc.
- 52 5-501.114 Using Drain Plugs - C- Cardboard dumpster is missing a drain plug. Receptacles shall have drain plugs in place. Contact dumpster provider for drain plug.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- REPEAT. Seal/recaulk prep sinks, three compartment sink, toilets in mens and womens restrooms and hole in mens restroom next to urinal. Floors of mens and womens restroom is not coved. Walls and floors shall be easily cleanable//6-501.12 Cleaning, Frequency and Restrictions - C- Detailing cleaning needed on walls behind three compartment and two prep sinks.
- 54 6-303.11 Intensity-Lighting - C- REPEAT. Lighting measured low at handwashing sink in womens restroom (9-11 foot candles); toilets (1-12 foot candles); ice-machine (23-39 foot candles); and grill line (18-35 foot candles). Lighting shall be at least 20 foot candles in bathrooms and 50 foot candles at food prep surfaces.



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