

Food Establishment Inspection Report

Score: 95

Establishment Name: PRISSY POLLY'S BBQ

Establishment ID: 3034011615

Location Address: 729 HWY 66 SOUTH

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 06 / 13 / 2019 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 12 : 25 am pm Time Out: 04 : 10 am pm

Permittee: W LORAN WHALEY FAMILY LLP

Total Time: 3 hrs 45 minutes

Telephone: (336) 993-5045

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: 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	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	2		<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13		<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3		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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input 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	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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	
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			<input checked="" type="checkbox"/>
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	
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		<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03		<input checked="" type="checkbox"/>
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	
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"/>
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			<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		03		<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1			<input checked="" type="checkbox"/>
Total Deductions:					5			



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: W LORAN WHALEY FAMILY LLP
 Telephone: (336) 993-5045

Establishment ID: 3034011615
 Inspection Re-Inspection Date: 06/13/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: prissypollys@aol.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
ServSafe	Deborah W. 11/4/20	0	MashPotat.	Hot Cabinet	153	Tomato	Make Unit	37
Hot Water	3 Compartment Sink	142	BBQ	Steam Table	167	Spring Mix	Reach-in	41
Quat Sani.	3 Compartment Sink	200	BrunswickSte	Steam Table	183	Hot Dog	Reach-in	41
Chlor. Sani.	Dish Machine	100	GreenBeans	Steam Table	195	Chicken	WIC-Cooling	73
Ribs	Final Cook	167	Beans	Cabinet	150	Chicken	WIC-Cooling 1hr later	61
Pork Shoulder	Final Cook	171	Beef	Cabinet	152	Cole Slaw	Upright	41
Fish	Final Cook	170	Chili	Hot Holding Unit	152			
Mac&Cheese	Hot Cabinet	157	Cole Slaw	Make Unit	41			

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- Food employee observed using bare hands to turn off faucet after cleaning procedure. To avoid recontamination of hands, food employees may use a disposable paper towel or similar clean barrier when touching surfaces such as manually operated faucet handles on a handwashing sink or restroom door. CDI: Employee educated. 0pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw shrimp stored over hot dogs in the reach-in unit. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display of raw and ready to eat foods. CDI: The shrimp was moved to bottom shelf. 0pts.
- 14 /4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- REPEAT-The shield of the rear ice bin contained some pink growth. The interior side of the rear ice machine contained some black/brown growth. In equipment such as ice bins shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.

Lock Text

Person in Charge (Print & Sign): Deborah *First* Whaley *Last*
 Regulatory Authority (Print & Sign): Iverly *First* Patteson *Last*

Deborah Whaley

[Signature]

REHS ID: 2744 - Patteson, Iverly

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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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- 31 3-501.15 Cooling Methods - PF-REPEAT- Chicken and pasta that were cooling were placed in the walk in cooler and tightly wrapped in plastic. Pasta was in deep plastic pan. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI: Person in charge educated about cooling methods and plastic wrap was removed.
- 37 3-307.11 Miscellaneous Sources of Contamination - C- Employee phone being stored on top of make unit. Food shall be protected from miscellaneous sources of contamination. CDI: Phone was moved. Opts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- REPEAT (Improvement from last inspection) The scoop handle was stored in contact with the food in the sugar bin. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain. Opts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT- Equipment repair/replacement is needed on the following: Rusted shelving above the make unit, rusted clean utensil shelving, rusted chemical shelving, rusted transfer cart, rusted prep table bottom shelf, wooden counter under the ice machine at front line is starting to lose finish and come up in certain areas, missing left knob on the grill and dripping caulk observed on the hood. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT-Additional cleaning needed in: fan above the microwave, shelving above the microwave, the clean utensil shelving, dry storage shelving, inside the hot holding cabinet, all transfer carts, inside the BBQ cooker, the sides of all equipment in the grill line, the grease buildup on the hood, the shelving in the walk in cooler, stand of the hush puppy maker and inside the oven. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P- Can wash faucet fitted with an atmospheric backflow preventer has hose attached with pistol grip at end. The pistol grip creates continuous pressure therefore backflow preventer rated continuous pressure is needed before the hose attachment if the pistol grip is attached. CDI: The pistol grip was removed. Opts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C -REPEAT-Dust on ceiling tiles in the front area of the kitchen and in the dish area. Wall cleaning is needed behind the pre-rinse sink. Floor cleaning needed in walk in cooler and on perimeter throughout the establishment especially behind and under all equipment in the grill line. Physical facilities shall be cleaned as often as necessary to keep them clean.//6-201.13 Floor and Wall Junctionures, Coved, and Enclosed or Sealed - C-REPEAT-No cove base in restrooms. In food service establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctionures shall be coved and closed to no larger than one thirty-second inch (1 mm).



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- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C- REPEAT-All vents throughout facility require additional cleaning due to dust buildup/accumulation. Change the filters and clean the intake and exhaust air ducts so they are not a source of contamination by dust, dirt or other materials



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