

Food Establishment Inspection Report

Score: 96.5

Establishment Name: BISCUITVILLE 129

Establishment ID: 3034010936

Location Address: 6405 SESSION CT

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 04/29/2021

Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 10:30 AM

Time Out: 1:39 PM

Permittee: BISCUITVILLE INC

Total Time: 3 hrs 9 min

Telephone: (336) 766-7768

Category #: II

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

FDA Establishment Type: Fast Food 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										Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652										Safe Food and Water .2653, .2655, .2658									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0		
Employee Health .2652										Food Temperature Control .2653, .2654									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0		
Good Hygienic Practices .2652, .2653										Food Identification .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.3	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Approved Source .2653, .2655										Proper Use of Utensils .2653, .2654									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.3	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0.3	0		
Protection from Contamination .2653, .2654										Utensils and Equipment .2653, .2654, .2663									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.3	0		
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"/>		41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0		
Potentially Hazardous Food Time/Temperature .2653										Physical Facilities .2654, .2655, .2656									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0		
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0			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"/>	<input type="checkbox"/>	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0			Total Deductions: 3.5									
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	0.3	0												
Highly Susceptible Populations .2653																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0												
Chemical .2653, .2657																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	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												



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BISCUITVILLE 129
 Location Address: 6405 SESSION CT
 City: CLEMMONS State: NC
 County: 34 Forsyth Zip: 27012
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: BISCUITVILLE INC
 Telephone: (336) 766-7768

Establishment ID: 3034010936
☒ Inspection ☐ Re-Inspection Date: 04/29/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: bv129@biscuitville.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ham	cook line- final	185						
turkey sausage	cook line- final	170						
eggs	cook line- final	168						
sausage	warming cabinet	154						
eggs	warming cabinet	160						
breaded chicken	warming cabinet	150						
home fries	warming cabinet	154						
hash browns	warming cabinet	100						
grits	warming cabinet	170						
pork chop	warming cabinet	160						
liced tomato	make unit	40						
cheese	make unit	40						
lettuce	make unit	40						
lettuce	walk-in cooler	41						
hot water	3 compartment sink	142						
quat sani	3 comp sink 200ppm	00						
quat sani	bucket 200ppm	00						
servsafe	R. Parson 10/21/25	00						

Person in Charge (Print & Sign): Robin *First* Parson *Last*
 Regulatory Authority (Print & Sign): Damon *First* Thomas *Last*

R. Parson
D. H. Thomas, REHS #2877

REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section

• Food Protection Program

Page 1 of ____

DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BISCUITVILLE 129

Establishment ID: 3034010936

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Inside of the under-counter two door freezer next to the flat top grill raw pork chop and raw steak that had been removed from its original packaging was stored below raw chicken- Food shall be protected from cross-contamination by separating raw animal foods during storage, holding, preparation and display from cooked ready to eat foods and other raw animal foods by stacking order from top shelf to bottom shelf having items with the highest required cooking temperature for safety on the bottom or in the front wells a cold well refrigeration unit- CDI: The items were arranged according to approved standards by the PIC- 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 10 sheet pans and 5 muffin tins were stored as clean with heavy carbon build-up and residue on their surfaces- Equipment food contact surfaces and utensils shall be clean to the sight and touch- CDI: The items were sent to be cleaned.// 4-602.11 (E) (4) Equipment Food-Contact Surfaces and Utensils-Frequency - C- Cleaning is needed for the nozzles of the soda and juice dispensing machines- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as beverage dispensing nozzles shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT- Hash browns held hot inside of the warming cabinet were measured at 98-135F- Potentially hazardous foods shall be maintained at 135F or above- CDI: The hasbrowns that measured below 135F were voluntarily discarded by the person in charge- Points remain at half for improvement.
- 34 4-502.11 (B) Good Repair and Calibration - PF- One out of two thermometers provided by the person-in-charge (PIC) did not meet approved calibration standards of 32F measured in a ice-water bath- Food temperature measuring devices shall be calibrated according to manufacturers specifications to ensure their accuracy- CDI: The REHSI provided education on maintaining approved calibration standards. A second calibrated thermometer is available for use in the establishment- 0 pts.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Two squeeze bottles of cooking oil and a container of seasoning spice were stored in working containers without effective labeling with the names of the contents- Except for containers holding food that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food- 0 pts.
- 36 6-202.15 Outer Openings, Protected (A) (3) - C- The rear take-out window is no longer self closing and needs to be repaired- Food establishments shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors- 0 pts.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- The single serve cups at the front service window were stored with the lip contact surfaces exposed above the plastic sleeve- Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Recondition the undersides of the drain boards at the 3 compartment sink to remove rusting and pitting. Replace or recondition the escutcheon plate at the water line in the mens toilet room to remove rusting and pitting. Replace or repair the torn door gasket for the two door refrigerator next to the flat top grill- Equipment shall be maintained in a state of good repair- 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed for the following pieces of equipment: The exterior surfaces of the muffin toaster, the Ovention biscuit oven and the fryer. The interior surfaces and door gasket of the True refrigerator at the biscuit station and the under-counter two door freezer. The floor and baseboards inside of the walk-in freezer- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.