

Food Establishment Inspection Report

Score: 81

Establishment Name: SAGEBRUSH STEAK HOUSE #527

Establishment ID: 3034010865

Location Address: 566 ARBOR HILL RD

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 08 / 24 / 2016 **Status Code:** A

Zip: 27284

County: 34 Forsyth

Time In: 01 : 50 ^{am}_{pm} **Time Out:** 06 : 45 ^{am}_{pm}

Permittee: SORSYTH LAND CO, INC.

Total Time: 4 hrs 55 minutes

Telephone: (336) 992-0973

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: 6

No. of Repeat Risk Factor/Intervention Violations: 4

| 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 | 15 | 0 | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | | | 3 | 15 | 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 | 05 | 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 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 7 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | | | 3 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | | | 2 | <input checked="" type="checkbox"/> | 0 | <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 | |
| Protection from Contamination .2653, .2654 | | | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | | | 3 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | | | 3 | 15 | 0 | |
| 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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooking time & temperatures | | | 3 | 15 | 0 | |
| 17 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper reheating procedures for hot holding | | | 3 | 15 | 0 | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | | | 3 | 15 | 0 | |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | | | 3 | 15 | 0 | |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | | | 3 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | | | 3 | 15 | 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | | | 1 | 05 | 0 | |
| 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 | |
| Chemical .2653, .2657 | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | | | 1 | 05 | 0 | |
| 26 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | | | 2 | <input checked="" type="checkbox"/> | 0 | <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 | |

| 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 | |
| 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 | 05 | 0 | |
| Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | | | 1 | 05 | 0 | |
| 32 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plant food properly cooked for hot holding | | | 1 | 05 | 0 | |
| 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | | | 1 | 05 | 0 | |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | | | 1 | 05 | 0 | |
| Food Identification .2653 | | | | | | | | | | |
| 35 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | | | <input checked="" type="checkbox"/> | 1 | 0 | <input checked="" type="checkbox"/> |
| 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 | | | <input checked="" type="checkbox"/> | 1 | 0 | <input checked="" type="checkbox"/> |
| 38 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | | | <input checked="" type="checkbox"/> | 05 | 0 | <input checked="" type="checkbox"/> |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | | | 1 | 05 | 0 | |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | | | 1 | 05 | 0 | |
| 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 | |
| 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | | | 1 | 05 | 0 | |
| 43 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | | | <input checked="" type="checkbox"/> | 05 | 0 | <input checked="" type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | | | 1 | 05 | 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 | | | <input checked="" type="checkbox"/> | 1 | 0 | <input checked="" type="checkbox"/> |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | | | 1 | 05 | 0 | |
| 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 | |
| 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 | |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | | | 1 | 05 | 0 | |
| 52 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | | | 1 | 05 | 0 | |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | | | <input checked="" type="checkbox"/> | 05 | 0 | <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"/> | 0 | <input checked="" type="checkbox"/> |
| Total Deductions: | | | | | | | 19 | | | |



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Comment Addendum to Food Establishment Inspection Report

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Location Address: 566 ARBOR HILL RD

☒ Inspection ☐ Re-Inspection Date: 08/24/2016

City: KERNERSVILLE State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27284

Category #: IV

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

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

Permittee: SORSYTH LAND CO, INC.

Email 1:

Email 2:

Telephone: (336) 992-0973

Email 3:

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-------------|-------------|------|----------------|-----------------------|------|-----------|--------------|------|
| BBQ ribs | Reheat | 183 | Tomatoes | Make line | 39 | Hot water | Dish machine | 168 |
| Tomatoes | Make line | 53 | Sweet | Hot hold | 139 | | | |
| Lettuce | Make line | 54 | Rice | Hot hold | 155 | | | |
| Cole slaw | Make line | 42 | Mashed | Hot hold | 151 | | | |
| Brisket | Make line | 43 | Turkey | Walk in | 44 | | | |
| Green beans | Steam table | 155 | Servsafe | Michael West 09/22/19 | 0 | | | |
| Chili | Steam table | 154 | Hot water | 3 comp sink | 174 | | | |
| Blue cheese | Make line | 47 | Quat sanitizer | Spray bottle/bucket | 200 | | | |

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- Several employees observed washing hands and turning off water faucet using bare hands. Food employees shall wash their hands after engaging in activities that contaminate their hands by using a barrier such as paper towels to turn off water faucets. CDI- Observed proper handwashing procedure by employees.
- 7 3-301.11 Preventing Contamination from Hands - P,PF- Observed employee handling bread with bare hands. Employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form. CDI- Employee was asked to wash hands and wear gloves when handling ready-to-eat food.
- 11 3-202.15 Package Integrity - PF- REPEAT. A can of oranges, green beans, jalapenos, and five cans of pie filling were dented along the seams. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI- Person in charge (PIC) segregated cans to return to vendor.



Person in Charge (Print & Sign): Michael *First* West *Last*

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

REHS ID: 2551 - Robert, Eva

Verification Required Date: 09 / 03 / 2016

REHS Contact Phone Number: (336) 703 - 3135



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- REPEAT. Raw pork chops stored above ready-to-eat foods in dessert cooler. Beef stored above fish in cooler drawers. Food shall be protected against cross contamination by separating raw animal foods away from ready-to-eat food. CDI- Pork was sent to walk-in and stored on pork shelving. Fish was stored below vegetable cooler drawer.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT. Tomatoes (51-53F), lettuce (54F), and blue cheese dressing sauce (47F) stored on make unit were out of temperature. Potentially hazardous food shall be held cold at 45F or below. CDI- Tomatoes, lettuce and blue cheese dressing were discarded by PIC since they have all exceeded four hours.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF- REPEAT. Tums and pepto bismol stored above two comp sink. Medications shall be located to prevent contamination of food, equipment, utensils, linens, single-service and single-use articles. CDI- PIC removed medications to office.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- REPEAT. Several containers, shakers, and squeeze bottles not labeled throughout the facility. Once removed from original bulk container, food that is not easily recognizable, like pasta, shall be identified/labeled with common name. Label food storage containers.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- REPEAT. Pitchers stored in wait stations and near bar are not protected to prevent contamination. Food shall be protected from contamination by storing the food where it is not exposed to dust and other contamination. CDI- Pitchers were covered with clear wrap.
- 38 2-402.11 Effectiveness-Hair Restraints - C- REPEAT. Two food employees observed not wearing beard restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- REPEAT. Catering single-service articles stored on shelving unit uncovered and not inverted. Single-service articles shall be stored in original protective package or stored by using other means that afford protection from contamination until used. CDI- Manager inverted and covered single-service articles.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT. Repair/replacement needed on rusting base of food scale, on/off switch mechanism of pepsi machine in wait station, chipping paint/rusting on gate of walk-in, rusting shelving units throughout the facility, fryer doors, legs of cooler, handle of Hobart upright cooler, loose back cover of cooler, rusted pans, torn gaskets on upright cooler, dessert cooler and walk in cooler, and drip from booster heater. Repair leg of dish machine drainboard so that raw wood is no longer used to provide structure. Walk in cooler requires coved base to allow for easy cleaning. Equipment shall be maintained in good repair// 4-205.10 Food Equipment, Certification and Classification - C- Oster blender in bar area is intended for household use only. Food equipment must meet NSF/ANSI requirements. Remove blender from facility.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT. Detail cleaning needed inside upright freezer, fan guard and gaskets of walk-in freezer, grill tables, inside doors of fryers, back of grills, shelving units throughout the facility, handles of equipment, ceiling of walk-in cooler, and outside of dish machine. Nonfood-contact surfaces shall be cleaned at a frequency necessary to prevent the buildup of soil and other debris.
- 49 5-203.14 Backflow Prevention Device, When Required - P- 0 pts. ASSE 1022 needed at each water line on Bunn coffee and tea brewer units throughout the facility. Provide proper documentation that an air gap or some form of backflow preventer is already installed before installing ASSE 1022. Contact Eva Robert for verification within 10 days at (336)703-3135 or at roberttea@forsyth.cc.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT. Detail cleaning needed on floors and walls throughout the facility. Ceiling has dust accumulation from air vents. Physical facilities shall be kept clean.// 6-201.13 Floor and Wall Junctionures, Coved, and Enclosed or Sealed - C- Coved base need throughout the facility. Floors shall be easily cleanable.
- 54 6-303.11 Intensity-Lighting - C- REPEAT. Low lighting measured at 8 foot candles in womens restroom stall. Restrooms shall have at least 20 foot candles of lighting. Increase lighting.



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