

Food Establishment Inspection Report

Score: 94.5Establishment Name: CRACKER BARREL 247Establishment ID: 3034010886Location Address: 6420 SESSIONS COURT☒ Inspection ☐ Re-InspectionCity: CLEMMONSState: NCDate: 10 / 11 / 2016 Status Code: AZip: 27012County: 34 ForsythTime In: 01 : 10 ^{am}_{pm} Time Out: 04 : 45 ^{am}_{pm}Total Time: 3 hrs 35 minutesPermittee: CRACKER BARREL OLD COUNTRY STORECategory #: IVTelephone: (336) 712-9880FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 2Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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	<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	2		
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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	15		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	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	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 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		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1			
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				05		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	
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				1		
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				05		
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		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1			
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1			
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	0	
Total Deductions:							5.5			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: CRACKER BARREL 247

Location Address: 6420 SESSIONS COURT

City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

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

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

Permittee: CRACKER BARREL OLD COUNTRY STORE

Telephone: (336) 712-9880

Establishment ID: 3034010886

☒ Inspection ☐ Re-Inspection Date: 10/11/2016

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
ServSafe	Robert A Heifner Exp.	00	Mushrooms	Reach-in cooler	43	Milk	Walk-in cooler	42
Sanitizer	chlorine ppm	50	Tomatoes	Make unit 2	42	Raw chicken	Walk-in cooler	40
Hot water	Utensil hold	148	Chicken	Hot hold	152	Meatloaf	Hot hold cabinet	156
Sanitizer	Dish machine	169	Grilled	Final cook	172	Slaw	Reach-in cooler 2	42
Slaw	Make unit 1	40	Bacon	cooling drawer	56	Bacon	Final cook	166
Sanitizer	3-comp sink, chlorine	50	Raw tilapia	Cooling drawer	39	Hot water	3-comp sink	144
Veggie Soup	Hot hold	150	Milk	Reach-in cooler 1	41	Chili	Hot hold	145
Ham	Make unit 2	40	Ham	Walk-in cooler	45			

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 did not use a clean barrier to turn off the faucet handles after handwashing. Employees shall use a clean barrier, such as a paper towel, shall be used to turn off faucet handles CDI - Employee rewashed hands using a paper towel to turn off the faucet handles.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - One container of raw bacon measured 53-59F in the cooling drawer below the grill. Person in charge stated that the bacon had been stored at room temperature for 1 hour. Potentially hazardous food shall be held at 45F or below. CDI - Container of bacon was placed inside of the walk-in freezer to chill below 45F.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - The lids on two ice bins were left open during the inspection. Ice bins shall remain closed when they are not in use. CDI - Lids closed.



Person in Charge (Print & Sign): Robert *First* Heifner *Last*

Regulatory Authority (Print & Sign): Grayson *First* Hodge *Last*

[Signature: Robert A Heifner]

[Signature: Grayson Hodge]

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 10 / 21 / 2016

REHS Contact Phone Number: (336) 703 - 3383



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- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - Two wet wiping cloth buckets measured just below 50 ppm chlorine. Chlorine sanitizer solutions shall be maintained between 50-200 ppm or according to the manufacturer's instructions. Adjust the sanitizer buckets to the appropriate range.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Scoops for chicken salad, diced ham, and slaw were stored inside of the food (slaw scoop handle was submerged in the food). Only scoops for non-potentially hazardous food can be stored in the food. Store scoops for potentially hazardous food in running water, in a container of water that is maintained at 135F or above, or in a clean, protected location if the utensil/equipment is cleaned once every 4 hours.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat: Several containers and trays were stacked wet in clean dish storage. Equipment and utensils shall be fully air-dried after cleaning. Separate or stagger clean dishes until they are fully air-dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Repair/replace the following items: Chipped/rusting shelving throughout (especially chemical storage, reach-in coolers, and walk-in cooler), torn curtain inside of the walk-in cooler, 2 damaged gaskets on reach-in coolers, condensate leak in the walk-in freezer, replace utensils that have been heat damaged. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat: Cleaning needed around the following areas: Around the inside/outside of the dish machine, vents of the fly curtain, remove sticker residue from the outside of pans and containers, shelving throughout (walk-in cooler/freezer, reach-in coolers, and hot hold cabinets), inside of fryer cabinets, and gaskets throughout. Nonfood contact surfaces of equipment and utensils shall be kept clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P - 0 pts - Backflow preventers on the beverage machines were not visible. A backflow preventer shall be installed at each point of water use in the facility. Install a backflow preventer on both water lines for the beverage machines or provide documentation of a built-in backflow preventer. Verification is required by 10-21-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 52 5-501.114 Using Drain Plugs - C - Repeat: The drain plug is missing for the cardboard dumpster. Replace.// 5-501.15 Outside Receptacles - C - The lid to the cardboard dumpster was open during the inspection. Maintain all dumpster doors and lids closed when not in use.// 5-501.115 Maintaining Refuse Areas and Enclosures - C - Clean leaf and food debris around the outside dumpsters.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat: Repair damaged/cracked floor and baseboard tiles throughout the facility, reattach the vent cover in the paper storage room, and replace worn grout between tiles throughout. Floors, walls, and ceilings shall be smooth and easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed throughout, especially in the dish wash area. Ceiling cleaning is needed around vents throughout. Floors, walls, and ceilings shall be kept clean.// 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - Standing water is present underneath the soiled dish shelving. Floors shall be graded to drain. Repair.



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