

Food Establishment Inspection Report

Score: 85

Establishment Name: J BUTLER'S BAR & GRILLE

Establishment ID: 3034011764

Location Address: 1022 S MAIN ST SUITE J

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 11 / 07 / 2019 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 11 : 21 ^{am} _{pm} Time Out: 06 : 19 ^{am} _{pm}

Permittee: RESTAURANT SPECIALIST, LLC

Total Time: 6 hrs 58 minutes

Telephone: (336) 992-1671

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: 9

No. 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	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	03	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	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	<input 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	<input 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	13	0	<input type="checkbox"/>
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	<input 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	03	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	03	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	<input type="checkbox"/>
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	<input 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	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	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	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	03	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	<input checked="" type="checkbox"/>	0	<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	03	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:					15			



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City: KERNERSVILLE **State:** NC
County: 34 Forsyth **Zip:** 27284
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: RESTAURANT SPECIALIST, LLC
Telephone: (336) 992-1671

Establishment ID: 3034011764
 Inspection Re-Inspection **Date:** 11/07/2019
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: busterraynor@yahoo.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	Dustin Owen 10-31-23	00	ribs	final cook	193			
hot water	three comp	149	grilled chicken	final cook	202			
rinse temp	dishmachine	124	burger	final cook	178			
chlorine	dishmachine	50	shrimp	final cook	180			
quat sanitizer	three comp	150	margarine	make unit	40			
pimiento	reach in cooler	39	ambient	reach in cooler	38			
raw	cooler	40	roast beef	walk in cooler	40			
boneless	final cook	208	lettuce	make unit	40			

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.

- 1 **2-103.11 (A)-(L) Person-In-Charge-Duties - PF: 0 pts.** Manager stated that food deliveries are key drop and temperatures are not monitored. Develop procedures to ensure foods are delivered are required temperatures. CDI: Spoke with manager about requirement./ Employees are not properly cooling foods and monitoring is not in place. The person in charge shall ensure that employees are using proper methods to rapidly cool potentially hazardous foods. CDI: Manager given cooling chart and will educate employees.

- 2 **2-103.11 (M) Person in Charge-Duties - PF: 3** employees could not identify the symptoms or illnesses associated with foodborne illnesses or tell the REHS where to find this information. One employee knew where to find the information. The person in charge shall ensure that food employees are informed of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. CDI: Manager educated and will review employee health guidance with employees.

- 6 **2-301.14 When to Wash - P:** Wait staff entering kitchen and preparing beverages without washing hands. Employee went to don new gloves after removing soiled gloves without first washing hands. Hands shall be washed before engaging in food preparation. CDI: Wait staff educated and procedure changed.



Lock Text

Person in Charge (Print & Sign): Dustin Owen
Regulatory Authority (Print & Sign): Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 11 / 17 / 2019

REHS Contact Phone Number: (336) 703 - 3134



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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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: 0 pts. Handwashing sink being used to dump ice. Handwashing sinks shall be used for handwashing and for no other purpose. CDI: Manager educated.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Case of raw shell eggs stored above cheese and whipped cream in walk in cooler. Cases of unwashed tomatoes stored over ready to eat lettuce in walk in cooler. Raw turkey burger stored above chips in reach in freezer. Foods shall be stored to prevent cross contamination. CDI: Foods re-arranged in proper storage order./Employee placed raw Philly steak meat on grill, then wiped glove on apron, then washed hands, changed gloves and wiped new glove on apron and touched sandwich bun after contaminating new gloves with raw meat from apron. Food shall be protected from cross contamination. CDI: Bun discarded and employee educated. Apron changed./3-304.15 (A) Gloves, Use Limitation - P: Employee put trash bag into trash can with gloves on, picked something up off of floor, moved to dish area and began to unload clean dishes from dishwashing area with same gloves on. Gloves shall be
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Slicer soiled from use yesterday. Approximately 10% of dishes soiled. Food processor soiled. Tomato slicer and dicer soiled. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection./4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P: Employees stated cutting boards that come into contact with food are cleaned once per night. Food contact surfaces shall be washed, rinsed and sanitized every 4 hours. CDI: Manager educated and procedure will change./ Ice machine soiled. Ice machine shall be cleaned at a frequency to prevent accumulation of soil.
- 18 3-501.14 Cooling - P: Wings cooling in tall bucket with lid in walk in cooler 104-110F made at 10:30am and the time checked was 11:44am. Queso prepared at 11:40am was temped at 12:04pm @114F and again at 12:43pm @ 113F. Portioned garlic mashed potatoes 83F in reach in unit and portioned mac and cheese 70F in reach in unit made earlier in the morning and not properly cooled. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours and to 41F in a total of 6 hours. Foods cooling to 41F from ambient temperature shall cool to 41F within 4 hours. CDI: Wings were cooled to 45F and met 2 hour parameter, queso poured in thinner portion and met parameter, mashed potatoes moved to walk in freezer to meet parameter, mac and cheese was discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Pasta in make unit 50F. Potentially hazardous foods shall be maintained at 41F and below. CDI: Pasta discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: Foods in walk in cooler with no date and open for greater than 24 hours: cream cheese, feta cheese, roast beef, corned beef, sausage. Milk open in salad dressing cooler with no date. In freezer, soup with only a "Thursday" sticker. Potentially hazardous foods open for greater than 24 hrs shall be dated for a maximum of 7 days with day of preparation counting as day 1. When freezing foods, include the date of preparation, date of freezing, and, once removed, date thawed. CDI: All dates updated, except sausage and milk discarded./3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: Corned beef on cook line dated Oct. 29. Once exceeding 7 day maximum, potentially hazardous foods shall be discarded. CDI: Food discarded.
- 31 3-501.15 Cooling Methods - PF: Chicken wings cooling in tall gallon size bucket in walk in cooler. Lettuce cooling with tight lid. Queso cooling in thick portion and covered in walk in freezer. (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT;(4) Stirring the FOOD in a container placed in an ice water bath;(5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or(7) Other effective methods. CDI: Methods taken to properly cool foods.



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Spell

- 38 2-302.11 Maintenance-Fingernails - PF: Wait staff scooping ice with artificial nails. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food. CDI: Wait staff educated and began wearing gloves.//2-303.11 Prohibition-Jewelry - C: Wait staff wearing jewelry while portioning foods and scooping fries. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry on their arms and hands.//2-304.11 Clean Condition-Outer Clothing - C: Employee contaminated apron with raw foods while cooking. Food employees shall wear clean outer clothing to prevent contamination of food and equipment.//2-402.11 Effectiveness-Hair Restraints - C: One cook with beard. Wait staff portioning foods working with clean dishes without hair restraints. Food employees shall wear hair restraints and beard restraints to effectively keep their hair from contacting exposed food and clean equipment and utensils.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Two wiping cloth buckets at 0 ppm. Wiping cloth buckets shall be maintained with effective sanitizer concentrations.
- 40 3-302.15 Washing Fruits and Vegetables - C: 0 pts. Oranges washed prior to slicing, but stickers not removed prior to washing. Remove stickers prior to washing and slicing to remove all soil from fruit.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Ice scoop by ice machine stored by air duct. Ice scoop for beverage station stored in exposed scoop holder. Sugar scoop stored in exposed scoop holder. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Ice wand stored without protection in walk in freezer. Soiled bin full of clean utensils. Clean silverware stored in container with crumbs and debris. Chemical bottles stored facing cleaned equipment. Two whisks stored in splashzone on handwashing sink. Fryer cleaning utensils stored on splashguard of handwashing sink in contact with dustpan. Cleaned equipment and utensils shall be stored in a clean, dry location.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0pts. Case lids and cups stored on floor in dry storage room. Single service articles shall be stored at least 6 inches above the floor. CDI: Manager moved to dry storage shelving.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Can opener and mount rusted. Handles missing on all bottom cooling drawers under grill. Stopper gaskets missing for rinse and sanitizer vats at three comp sink. Loose panels in hood vent. Rusted shelving in walk in cooler. Make unit lid needs proper repair. Equipment shall be maintained in good repair.



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- 46 4-603.14 Wet Cleaning - C, 4-603.16 Rinsing Procedures - C: 0 pts. Manager stated slicer is cleaned with sanitizer. Food contact surfaces shall be washed, rinsed, then sanitized. Update procedures to include a wash and rinse step in addition to the sanitize step.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Shelving with accumulation of debris, grill table soiled with crumbs, grease and build-up, undersides and sinks and equipment. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P: Shut-off valves have been installed at the mopsink, but only one side of the valves are protected by the installed chemical device. Install either an atmospheric backflow prevention device below the opposite shut-off valve and maintain the hose without the pistol grip or install a backflow preventer rated for continuous pressure and the hose can be maintained with the pistol grip attached. Verification of installation is required by 11-17-19 to Michelle Bell at 336-703-3134 or bellmi@forsyth.cc.//5-205.15 (B) System maintained in good repair - C: Increase pressure to water at handsink on cookline. Tighten loose faucets at handsinks where needed. Plumbing shall be maintained in good repair.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C: 0 pts. One dumpster busting at supports. Maintain waste receptacles in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Baseboard coming off of walls of walk in cooler. Floor tiles coming up under three comp sink. Pipe penetrations into ceiling need sealed. Floor, walls, and ceilings shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Floor cleaning needs throughout around edges and underneath and behind equipment. Floors shall be maintained clean. Walls soiled behind three comp sink. Walls shall be maintained clean.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C: Coved base missing in large part of cook area of kitchen where new baseboard has been added. Add coved base.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in fcd): bar taps 16, mixed drink beverage prep 32, urinal in men's room 13, end of kitchen line 38, hot well unit 40, cookline 33-44. Increase lighting to meet 50 fcd in food prep areas and 20 fcd at plumbing fixtures in restrooms.//6-501.110 Using Dressing Rooms and Lockers - C: Cell phone on shelving above sandwich prep. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.



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Spell

