

# Food Establishment Inspection Report

Score: 99

Establishment Name: BISCUITVILLE 167

Establishment ID: 3034011069

Location Address: 921 S MAIN ST

City: KERNERSVILLE

State: NC

Zip: 27284

County: 34 Forsyth

Permittee: BISCUITVILLE INC

Telephone: (336) 996-0616

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

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

☒ Inspection ☐ Re-Inspection

Date: 06/03/2021

Status Code: A

Time In: 9:15 AM

Time Out: 11:35 AM

Total Time: 2 hrs 20 min

Category #: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

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	
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .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			
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	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	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0			
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .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			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0			
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .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			
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	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			<b>Proper Use of Utensils</b> .2653, .2654									
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0			
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	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	0		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0			
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Total Deductions:</b> 1									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0												
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0												
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0												
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0												
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0												
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0												
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0												
<b>Consumer Advisory</b> .2653																			
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0													
<b>Highly Susceptible Populations</b> .2653																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0												
<b>Chemical</b> .2653, .2657																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0												
<b>Conformance with Approved Procedures</b> .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												



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# Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 996-0616

Establishment ID: 3034011069  
☒ Inspection ☐ Re-Inspection Date: 06/03/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: bv167@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
ServSafe	Keith Karcher, 2/26/26	0.0	strawberry muffin batter	biscuit one door reach in	36.0			
Hot water	3 compartment sink	142.0	air temp	biscuit one door reach in	36.0			
Quat sanitizer	3 compartment sink (ppm)	200.0	air temp	condiment one door reach in at drive thru	32.0			
Quat sanitizer	bucket (ppm)	150.0	air temp	juice dispenser machine	38.4			
Soapy water	3 comp sink (Kay products)	88.8						
grits	final cook	167.0						
hashbrowns	plant food final cook	197.0						
eggs	final cook	160.0						
sauasage	final cook	175.0						
sausage	hot hold	147.0						
eggs	hot hold	142.0						
oatmeal	hot hold	180.0						
sausage gravy	hot hold	142.0						
sliced tomatoes	prep unit	35.0						
lettuce	prep unit	38.0						
shelled eggs	egg one door reach in	40.0						
lettuce	reach in of prep unit	38.0						
sausage	grill drawer	38.0						
country ham	grill drawer	41.0						
shredded cheese	walk in cooler	40.0						

Person in Charge (Print & Sign): Keith Karcher  
 Regulatory Authority (Print & Sign): Nora Sykes

*Keith Karcher*  
*Nora Sykes*

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 06/11/2021

REHS Contact Phone Number: (336) 703-3161



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## 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- Raw shelled eggs stored above pasteurized packaged eggs in one door reach in. Food shall be protected from cross contamination by separating ready to eat foods from raw ingredients. CDI-PIC moved raw eggs to other side in reach in.
  
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Gasket coming off in condiment one door reach in near drive thru. Rack in walk in freezer has top lid bowed in. Equipment shall be maintained in good repair. Repair/replace items.
  
- 47 4-602.13- Nonfood Contact Surfaces- C- Additional cleaning is needed on drying rack shelves above three comp sink, bottom of reach in that holds the eggs, and on the sides of the egg grill.
  
- 49 5-203.14 Backflow Prevention Device, When Required - P- The two threaded faucets under the three compartment sink need backflow prevention devices added. The coffee and juice machines that are connected to water sources each need their own backflow prevention. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device. Contact Jackie Martinez when installed, no later than June 11, 2021. Contact information provided.
  
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Additional cleaning needed on all three air vents in back of kitchen. The two air vents in dry storage area need to be repainted. Low grout on floor was observed throughout facility. Floors, walls, ceiling and their coverings shall be designed, constructed, and installed so that they are smooth and easily cleanable.  
6-501.11 Repairing- Premises, Structures, Attachments, and Fixtures-Methods-C- Replace broken tile piece(s) at corner near back kitchen hand sink and hot hold station. Physical facilities shall be maintained in good repair.