

Food Establishment Inspection Report

Score: 95.5

Establishment Name: SMALL BATCH/BURGER BATCH

Establishment ID: 3034012462

Location Address: 241 W 5TH ST

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: SMALL BATCH BEER COMPANY

Telephone: (336) 893-6395

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/29/2022 Status Code: A

Time In: 11:50 AM Time Out: 3:25 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 9

No. of Repeat Risk Factor/Intervention Violations: 2

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

| Compliance Status | | OUT | CDI | R | VR |
|---|--|--|-------------------------------------|-------------------------------------|---|
| Supervision .2652 | | | | | |
| 1 | <input checked="" type="checkbox"/> OUT N/A | PIC Present, demonstrates knowledge, & performs duties | 1 | 0 | |
| 2 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Certified Food Protection Manager | <input checked="" type="checkbox"/> | 0 | |
| Employee Health .2652 | | | | | |
| 3 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Management, food & conditional employee; knowledge, responsibilities & reporting | 2 | 1 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 4 | <input checked="" type="checkbox"/> OUT | Proper use of reporting, restriction & exclusion | 3 | 1.5 | 0 |
| 5 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Procedures for responding to vomiting & diarrheal events | 1 | 0.5 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| Good Hygienic Practices .2652, .2653 | | | | | |
| 6 | <input checked="" type="checkbox"/> OUT | Proper eating, tasting, drinking or tobacco use | 1 | 0.5 | 0 |
| 7 | <input checked="" type="checkbox"/> OUT | No discharge from eyes, nose, and mouth | 1 | 0.5 | 0 |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | |
| 8 | <input checked="" type="checkbox"/> OUT | Hands clean & properly washed | 4 | 2 | 0 |
| 9 | <input checked="" type="checkbox"/> OUT N/A N/O | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | 4 | 2 | 0 |
| 10 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A | Handwashing sinks supplied & accessible | 2 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Approved Source .2653, .2655 | | | | | |
| 11 | <input checked="" type="checkbox"/> OUT | Food obtained from approved source | 2 | 1 | 0 |
| 12 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 |
| 13 | <input checked="" type="checkbox"/> OUT | Food in good condition, safe & unadulterated | 2 | 1 | 0 |
| 14 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 |
| Protection from Contamination .2653, .2654 | | | | | |
| 15 | <input checked="" type="checkbox"/> OUT N/A N/O | Food separated & protected | 3 | 1.5 | 0 |
| 16 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Food-contact surfaces: cleaned & sanitized | 3 | 1.5 | <input checked="" type="checkbox"/> |
| 17 | <input checked="" type="checkbox"/> OUT | Proper disposition of returned, previously served, reconditioned & unsafe food | 2 | 1 | 0 |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | |
| 18 | <input checked="" type="checkbox"/> OUT N/A N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 |
| 19 | <input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 1.5 | 0 |
| 20 | <input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | 1.5 | 0 |
| 21 | <input checked="" type="checkbox"/> OUT N/A N/O | Proper hot holding temperatures | 3 | 1.5 | 0 |
| 22 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O | Proper cold holding temperatures | 3 | 1.5 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 23 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O | Proper date marking & disposition | 3 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 24 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 |
| Consumer Advisory .2653 | | | | | |
| 25 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A | Consumer advisory provided for raw/undercooked foods | 1 | 0.5 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| Highly Susceptible Populations .2653 | | | | | |
| 26 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | 1.5 | 0 |
| Chemical .2653, .2657 | | | | | |
| 27 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 0.5 | 0 |
| 28 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A | Toxic substances properly identified stored & used | 2 | 1 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 29 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packaging 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.

| Compliance Status | | OUT | CDI | R | VR |
|---|---|--|-----|-------------------------------------|---|
| Safe Food and Water .2653, .2655, .2658 | | | | | |
| 30 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | 0.5 | 0 |
| 31 | <input checked="" type="checkbox"/> OUT | Water and ice from approved source | 2 | 1 | 0 |
| 32 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 2 | 1 | 0 |
| Food Temperature Control .2653, .2654 | | | | | |
| 33 | <input checked="" type="checkbox"/> OUT | Proper cooling methods used; adequate equipment for temperature control | 1 | 0.5 | 0 |
| 34 | <input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 0.5 | 0 |
| 35 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O | Approved thawing methods used | 1 | 0.5 | 0 |
| 36 | <input checked="" type="checkbox"/> OUT | Thermometers provided & accurate | 1 | 0.5 | 0 |
| Food Identification .2653 | | | | | |
| 37 | <input checked="" type="checkbox"/> OUT | Food properly labeled: original container | 2 | 1 | 0 |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | |
| 38 | <input checked="" type="checkbox"/> OUT | Insects & rodents not present; no unauthorized animals | 2 | 1 | 0 |
| 39 | <input checked="" type="checkbox"/> OUT | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 |
| 40 | <input checked="" type="checkbox"/> OUT | Personal cleanliness | 1 | 0.5 | 0 |
| 41 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Wiping cloths: properly used & stored | 1 | 0.5 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 42 | <input checked="" type="checkbox"/> OUT N/A | Washing fruits & vegetables | 1 | 0.5 | 0 |
| Proper Use of Utensils .2653, .2654 | | | | | |
| 43 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | In-use utensils: properly stored | 1 | 0.5 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> OUT | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0.5 | 0 |
| 45 | <input checked="" type="checkbox"/> OUT | Single-use & single-service articles: properly stored & used | 1 | 0.5 | 0 |
| 46 | <input checked="" type="checkbox"/> OUT | Gloves used properly | 1 | 0.5 | 0 |
| Utensils and Equipment .2653, .2654, .2663 | | | | | |
| 47 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 48 | <input checked="" type="checkbox"/> OUT | Warewashing facilities: installed, maintained & used; test strips | 1 | 0.5 | 0 |
| 49 | <input checked="" type="checkbox"/> OUT | Non-food contact surfaces clean | 1 | 0.5 | 0 |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 50 | <input checked="" type="checkbox"/> OUT N/A | Hot & cold water available; adequate pressure | 1 | 0.5 | 0 |
| 51 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Plumbing installed; proper backflow devices | 2 | 1 | <input checked="" type="checkbox"/> |
| 52 | <input checked="" type="checkbox"/> OUT | Sewage & wastewater properly disposed | 2 | 1 | 0 |
| 53 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A | Toilet facilities: properly constructed, supplied & cleaned | 1 | 0.5 | <input checked="" type="checkbox"/> |
| 54 | <input checked="" type="checkbox"/> OUT | Garbage & refuse properly disposed; facilities maintained | 1 | 0.5 | 0 |
| 55 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Physical facilities installed, maintained & clean | 1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 56 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Meets ventilation & lighting requirements; designated areas used | 1 | 0.5 | <input checked="" type="checkbox"/> |
| TOTAL DEDUCTIONS: | | | | | 4.5 |



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 241 W 5TH ST
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27101
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: SMALL BATCH BEER COMPANY
 Telephone: (336) 893-6395

Establishment ID: 3034012462
☒ Inspection ☐ Re-Inspection Date: 06/29/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: tim@smallbatchws.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 |
|-----------------|-------------------------------|------|------|----------|------|------|----------|------|
| mac and cheese | steam unit (back) | 145 | | | | | | |
| collard greens | steam unit (front) | 158 | | | | | | |
| sliced tomatoes | prep cooler | 38 | | | | | | |
| raw fish | prep cooler on right (base) | 42 | | | | | | |
| fries | prep cooler on right (top) | 39 | | | | | | |
| cooked onions | ref. drawer | 40 | | | | | | |
| cream cheese | walk-in cooler | 38 | | | | | | |
| slaw | 2 door work top cooler | 40 | | | | | | |
| chicken breast | FINAL COOK | 175 | | | | | | |
| chicken wing | FINAL COOK | 184 | | | | | | |
| hot water | 3 comp sink | 135 | | | | | | |
| Cl sanitizer | dish machine in kitchen (ppm) | 50 | | | | | | |
| quat sanitizer | 3 comp sink (ppm) | 200 | | | | | | |
| Cl sanitizer | dish machine in bar (ppm) | 200 | | | | | | |

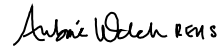
First
 Person in Charge (Print & Sign): Geoff

Last
 Elsner



First
 Regulatory Authority (Print & Sign): Aubrie

Last
 Welch



REHS ID: 2519 - Welch, Aubrie

Verification Required Date:

REHS Contact Phone Number: (336) 703-3131

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: SMALL BATCH/BURGER BATCH

Establishment ID: 3034012462

Date: 06/29/2022 **Time In:** 11:50 AM **Time Out:** 3:25 PM

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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) No employees working today had current food safety training. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 3 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF Signed Employee Health Agreements do not include nontyphoidal Salmonella, which was added as a reportable illness in Oct. 2021. CDI - REHS provided updated Employee Health Agreement.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) REPEAT - No Vomit and Diarrheal control plan in place. All establishments must have a written plan for control and clean up of vomit and diarrheal events. CDI - REHS provided an example cleanup plan; this needs to be available during next inspection to avoid a point deduction.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Hand sink at small bar in Timmy's kitchen was being used as a dump sink, with a strainer inside the sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. CDI - strainer removed.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency Buildup on shield in ice machine. Equipment food-contact surfaces and utensils shall be cleaned in equipment such as ice bins, at a frequency necessary to preclude accumulation of soil or mold.
*The food thermometer is a utensil and is required to be cleaned and sanitized before and after each use. Recommend obtaining alcohol wipes/probe wipes to efficiently sanitize the food thermometer (quat sanitizer has a 60 second contact time).
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Slaw periodically removed from cooler to dress sandwiches was 48F. Sliced cheese sitting out at room temperature. Hot oil mixture used to dip chicken/chips sitting out at room temp, with cooked chicken present in the oil. Time/temperature control for safety (TCS) foods held cold shall be maintained at 41F or below. CDI - slaw placed in ice bath and was 39F; discussion about developing a Time As A Public Health Control procedure to hold cheese, oil mixture off temp for a max of 4 hours. After the 4 hours has passed, any remaining oil or cheese must be discarded.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Pico de gallo, cut lettuce, veggie burgers were not date marked. Ready to eat, time/temperature control for safety (TCS) food prepared/opened and held in an establishment for >24 hours must be date marked. Pork belly was dated with today's date, but was actually cooked yesterday and sliced this morning - the date must be the preparation date. CDI - foods dated appropriately.
3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition REPEAT. (P) Pimento cheese with prep date of 6/21, cooked onions with prep date of 6/21, Caesar dressing 6/15, goat cheese 6/17. Once TCS foods exceed approved time limit (7 days including day of prep/opening), they must be discarded. CDI - discarded.
- 25 3-603.11 Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. Pf Burgers and eggs may be cooked to order, but were not asterisked to a consumer advisory on the menu. If an animal food is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. CDI - PIC printed sign including disclosure and reminder and posted it on the front door.
- 28 7-102.11 Common Name - Working Containers (Pf) Unlabeled spray bottle in kitchen. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI - identified as bleach and labeled appropriately.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Several soiled wiping cloths on prep surfaces. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer or placed in soiled linen to prevent cross contamination. CDI - sani buckets provided, towels placed in buckets.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Ice scoop in Timmy's dining room was adjacent to the hand sink, where it was exposed to splash from hand washing. 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. CDI - ice scoop and holder removed for cleaning, discussion about storage.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT - Lid of ice cream freezer in dry storage is damaged with chipped edging and duct tape, replace damaged lid. Equipment shall be kept in good repair.

- 51 5-205.15 (B) Leak pipe etc. not imminent threat All hand sinks are leaking/dripping and need repair. Middle stall in women's room is out of order. A plumbing system shall be maintained in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Clean bases of urinals. Clean interior of hand sinks. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) Repeat: Floor tiles chipped and damaged around floor drains under prep sinks, three compartment sink, grease trap, dish machine, and bar sinks. / Physical facilities shall be kept in good repair. // 6-501.12 Cleaning, Frequency and Restrictions (C) Detail cleaning needed around cooking areas on floor to remove grease and flour. Physical facilities shall be kept clean.
- 56 6-303.11 Intensity - Lighting (C) Replace bulb over 2 door freezer in storage room. The light intensity shall be at least 10 foot candles at a distance of 30 inches above the floor in dry food storage areas and in other areas and rooms during periods of cleaning.

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| Additional Comments |
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TPHC procedure for cheese and oil developed during the inspection.