

# Food Establishment Inspection Report

Score: 93.5Establishment Name: LIBERTY FAMILY RESTAURANTEstablishment ID: 3034010227Location Address: 7970 CONCORD CHURCH ROAD☒ Inspection ☐ Re-InspectionCity: LEWISVILLEState: NCDate: 06 / 16 / 2016 Status Code: AZip: 27023County: 34 ForsythTime In: 10 : 00 ☒ am ☐ pmTime Out: 02 : 05 ☐ am ☒ pmPermittee: LIBERTY FAMILY RESTAURANT, INC.Total Time: 4 hrs 5 minutesTelephone: (336) 945-4409Category #: IVWastewater System: ☐ Municipal/Community ☒ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 4No. of Repeat Risk Factor/Intervention Violations: 1

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				<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>4</u>	<u>0</u>	<input checked="" type="checkbox"/>	<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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" 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				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										6.5	

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LIBERTY FAMILY RESTAURANT

Establishment ID: 3034010227

Location Address: 7970 CONCORD CHURCH ROAD

☒ Inspection ☐ Re-Inspection Date: 06/16/2016

City: LEWISVILLE State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27023

Category #: IV

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

Email 1: cburt517@triad.rr.com

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

Email 2:

Permittee: LIBERTY FAMILY RESTAURANT, INC.

Email 3:

Telephone: (336) 945-4409

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Raw chicken	Make unit	43	Turkey	Make unit	44	Hot water	3 compartment sink	130
Beef	Make unit	45	Ham	Make unit	44	Chlorine	Dish machine	100
Cooked	Make unit	44	Potato Salad	Make unit	43	Servsafe	Caroline Burton	0
Pork chop	Make unit	43	Sausage	Hot hold	177			
Eggs	Final	176	Greens	Hot hold	180			
Tomatoes	Make unit	38	Grits	Hot hold	177			
Lettuce	Make unit	41	White fish	WIC	42			
Chicken	Reach in	43	Rice	WIC	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- REPEAT. One employee was observed washing hands and using bare hands to turn off water faucet and dispense paper towel. After engaging in activities that recontaminate the hands, employees shall wash their hands. CDI- Instructed employee on proper handwashing and observed employee rewash hands properly.
- 11 3-202.15 Package Integrity - PF- 0 pts. Three cans of peach slices, sliced apples, ketchup sauce and pimentos were dented along the top seam. Food packages shall be in good condition. CDI- Cans segregated by PIC for return to supplier.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- 0 pts. Can opener and two small pans were soiled with food debris. Food-contact surfaces shall be clean to sight and touch. CDI- Can opener and pans were placed in wash vat water to begin the cleaning process.



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

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

*[Signature]*  
*[Signature]* *[Signature]*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 06 / 26 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3164



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- 26 7-102.11 Common Name-Working Containers - PF- Two spray bottles of clorox solution were not labeled. Containers used to store poisonous or toxic materials shall be clearly identified with the common name of the material. CDI- PIC instructed employee to label spray bottles. Employee observed labeling bottles.
- 34 4-302.12 Food Temperature Measuring Devices - PF- 0 pts. Thermometer provided is not designed to measure thin masses of food. A temperature measuring device with a suitable small-diameter probe shall be provided to measure the temperature of thin food items. Obtain a thin diameter probe thermometer and contact Eva Robert for a verification within 10 days (June 26, 2016) at (336) 703-3135 or at robertea@forsyth.cc.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Labels needed on containers of BBQ sauce, teriyaki sauce, oregano container, three flour containers, and condensed milk container. Containers storing food shall be labeled with common name of food. Label containers.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Prep table used for slicing lettuce is not protected from splash from handwashing sink between prep tables. Drink pitchers stored next to handwashing sink at front service line. Food shall be protected from contamination by storing the food where it is not exposed to splash. Install splash guards on handwashing sink. CDI- Drink pitchers were moved away from possible splash contamination from handwashing sink.  
3-304.13 Linens and Napkins, Use Limitations - C- Biscuits stored on linen in warming unit. Linens may not be used in contact with food. Liners to separate biscuits from linens can be used or discontinue using linens in direct contact with biscuit.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- 0 pts. Small bowl and cambro pan were stored inside of flour mixture and condensed milk. Scoops with handles shall be used and shall be stored with handles above the top of the food. CDI- PIC removed bowl and pan from products.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- 0 pts. Two stacks of pans were stacked wet. Utensils shall be air-dried. Arrange pans to air-dry.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C- 0 pts. Chicken base stored in oregano container. Single-use articles shall not be reused. After use, discard single-use articles.



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- 44 3-304.15 (B)-(D) Gloves, Use Limitations - C- One employee working on grill line and sandwich line observed not changing gloves between cracking eggs and making a sandwich using lettuce and tomatoes. Single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food and discarded when damaged or soiled. CDI- PIC and employee were instructed on proper glove use. Employee washed hands.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 0 pts. Repair/replacement needed on broken gaskets on reach-in and walk-in freezers; broken interior cover of ice machine; and Pepsi drink machine on/off ice lid switch. Equipment shall be in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- 0 pts. Floor cleaning needed in walk-in cooler and on shelving units throughout the facility. Equipment shall be kept free of accumulation of dust and other debris.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- REPEAT. Floors: Minor cracks in front of walk-in cooler and freezer. Damaged floor tiles on can wash. // Walls: Baseboard formations coming undone throughout dry storage rooms. Gap in wall tiles around mens toilet. // Ceilings: Severe cracks on ceilings of storage area. Floors, walls and ceilings shall be easily cleanable. 6-501.12 Cleaning, Frequency and Restrictions - C- Detail cleaning needed throughout kitchen area under equipment and on surfaces where grease residue has built up. Floors and walls shall be maintained clean. Clean physical facilities.
- 54 6-303.11 Intensity-Lighting - C- 0 pts. Lighting low at women's toilet (2-4 FC), women's handwashing sink (9-14FC), grill line (40-60FC), prep table (37-42FC), dry storage shelves (0-20FC), walk-in freezer (2-7FC), walk-in cooler (1-6FC), ice machine (36-40/7-30 FC). Lighting shall be at least 50 foot candles (FC) at food prep surfaces, 20 foot candles in toilet rooms, and 10 foot candles in walk-in refrigeration units and dry food storage areas. Increase lighting.



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