

Food Establishment Inspection Report

Score: 82

Establishment Name: HILL'S LEXINGTON BBQ

Establishment ID: 3034010172

Location Address: 4005 N. PATTERSON AVENUE

☐ Inspection ☒ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 12 / 07 / 2017 **Status Code:** A

Zip: 27105 **County:** 34 Forsyth

Time In: 10 : 35 ^{am} _{pm} **Time Out:** 03 : 55 ^{am} _{pm}

Permittee: HILL'S LEXINGTON BBQ OF W-S

Total Time: 5 hrs 20 minutes

Telephone: (336) 767-2185

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: 8

No. of Repeat Risk Factor/Intervention Violations: 6

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 type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<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			<input checked="" type="checkbox"/>	2	0	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input 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			<input checked="" type="checkbox"/>	13	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			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<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			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
Total Deductions: 18										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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City: WINSTON-SALEM State: NC

County: 34 Forsyth Zip: 27105

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

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

Permittee: HILL'S LEXINGTON BBQ OF W-S

Telephone: (336) 767-2185

Establishment ID: 3034010172

☐ Inspection ☒ Re-Inspection Date: 12/07/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item ServSafe	Location Rhonda Plott 5-25-20	Temp 00	Item Rice	Location Hot hold line	Temp 170	Item Chili	Location Hot hold - steamer	Temp 141
Hot water	3 comp sink - kitchen	150	Pintos	Hot hold line	182	BBQ	Hot hold table	146
Hot water	3 comp sink - pit room	148	Shoulder	Final	160	Ribs	Steamer hot hold oven	190
Hot water	Dishmachine	163	Ham	Reach-in cooler	41	Limas	Walk-in - kitchen	45
Chlorine sani	Spray bottle - ppm	200	Sliced tom	Sandwich make unit	41	Slaw	Walk-in - pit	48
Sausage	Final	176	Eggs	Sandwich make unit	37	Chicken	Final	196
Ribs	Hot hold line	160	Pasta salad	Sandwich reach-in	40	Banana	Cold hold	67
Chicken	Hot hold line	140	Slaw	Ice - cold hold	41	Ambient	Dressing reach-in	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.

- 2-103.11 (A)-(L) Person-In-Charge-Duties - PF . Manager needs to actively oversee employees as their duties relate to handwashing, cooling, monitoring sanitization equipment, etc. The person in charge shall ensure that: (D) EMPLOYEES are effectively cleaning their hands, by routinely monitoring the EMPLOYEES' handwashing; (G) EMPLOYEES are using proper methods to rapidly cool POTENTIALLY HAZARDOUS FOODS (TIME/TEMPERATURE CONTROL FOR SAFETY FOODS) that are not held hot or are not for consumption within 4 hours, through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures during cooling; (I) EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution temperature and exposure time for hot water SANITIZING, and chemical concentration, pH, temperature, and exposure time for chemical SANITIZING. CDI: Person in charge educated during
- 2-301.14 When to Wash - P REPEAT: One food employee observed handling soiled utensils at dishmachine (on multiple occasions, even after correction), and removing cleaned items from dishmachine without washing hands in between. A food employee shall wash hands when contaminated (ie - after handling soiled equipment and utensils / prior to contacting cleaned equipment and utensils. CDI: Person in charge educated on when to wash hands.
- 3-301.11 Preventing Contamination from Hands - P,PF - One food employee observed grabbing shredded lettuce from make unit, and handling bun for sandwich with bare hands. FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, SINGLE-USE gloves, or dispensing EQUIPMENT. CDI: REHSI educated employee, bun with shredded lettuce voluntarily discarded, and re-made using gloved hands.
0 pts

Lock
Text



Person in Charge (Print & Sign):

Regulatory Authority (Print & Sign): Christy Whitley

Sue C. Hill
Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P REPEAT: Raw shelled eggs being stored above slaw and beans in walk-in cooler. / French toast batter (contains raw shelled eggs) being stored above diced ham and other ready-to-eat foods in sandwich make unit. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding and display from ready-to-eat foods, and in order of final cook temperature of species. CDI: Person in charge moved container of shelled eggs onto shelving next to slaw and beans.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P REPEAT: The following equipment and utensils observed soiled with dried food and residue during inspection: Chopper and components, slicer and components, one knife, three metal trays for chopped BBQ, a few plates, and components of hush puppy mixer. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Person in charge cleaned and sanitized chopper and slicer, and utensils taken to dishwasher to be cleaned and sanitized.
- 17 3-403.11 Reheating for Hot Holding - P REPEAT: One pork shoulder placed into reheating equipment 2 hours 15 minutes prior (per person in charge) - measuring 116-122F. Ensure equipment is operating properly and according to manufacturer's specifications. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds, and shall be completed within 2 hours and the time the food is 45F and may not exceed 2 hours. CDI: Shoulders voluntarily discarded into dumpster during inspection.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: Banana pudding measuring 67F in cold hold equipment at wait station (placed into unit after cooking). Potentially hazardous food shall be held cold at 45F and below. (As of January 1st, 2019 at 41F and below). CDI: Person in charge moved banana pudding to walk-in cooler to chill. 0 pts
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Slaw in pit room walk-in cooler dated with day of preparation (12/7). / Two containers of potato salad made on (12/5 - per food employee) marked with day of discard of (12/14). / BBQ slaw in main kitchen walk-in cooler without date mark. (Person in charge stated slaw made two days prior). / Several foods (chicken soup, limas, baked beans, pasta salad, etc) marked with day of discard (12/14) - 8 day hold time. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed, sold, OR discarded based on time/temperature combinations: 7 days at 41F and below, OR 4 days at 42-45F. The day of preparation shall be counted as day 1. / Ready-to-eat, potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked at the time the original
- 31 3-501.15 Cooling Methods - PF REPEAT: Slaw in pit room walk-in cooler, tightly wrapped in plastic wrap and in thick portion, measuring 48F. / Banana pudding (per person in charge cooked a couple hours prior) placed into cold hold equipment at wait station measuring 67F. Cool foods in equipment designed to cool potentially hazardous foods after cooking. Cooling shall be accomplished using the following methods: uncover or loosely cover food, placing the food in shallow pans, separating the food into smaller/thinner portions, stirring the food in a container placed in an ice water bath, or using containers that facilitate heat transfer. CDI: REHSI educated food employee in charge of slaw preparation on cooling methods, and using chilled ingredients if possible. Slaw vented during inspection. / Banana pudding taken to walk-in cooler to finish cooling.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT: Utensils stored in container of water at room temperature at pass thru window in wait station. / During pauses in food preparation or dispensing, utensils shall be stored: in the food with their handles above the top of the food and the container; in a food that is not potentially hazardous with their handles above the top of the food within containers that can be closed (bins of flour, sugar); on a clean portion of the food preparation table or cooking equipment; in running water of sufficient velocity to flush particulates to the drain; in a clean protected location; or in a container of water if the water is maintained at 135F or above.
*REHSI educated person in charge on proper storage of utensils. *



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C REPEAT: Multiple stacks of metal pans and metal containers on clean utensil shelving and below clean drainboard at dishmachine stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
REHSI educated food employee in charge of cleaning and sanitizing equipment and utensils on air-drying.
- 45 4-205.10 Food Equipment, Certification and Classification - C REPEAT: Pre-rinse sink not in operation across dishmachine. Soiled drainboard and shelving does not meet ANSI accredited standards. Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. // 4-204.17 Ice Units, Separation of Drains - C REPEAT: Ice bin with faucet at dining room beverage station and at beverage prep line have drain lines that through ice bin. Liquid waste drain lines may not pass through an ice machine or ice storage bin. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Doors to Blodgett oven do not close properly. / Push button on microwave to open door needs to be reattached. / BBQ chopping block is being stored ontop of cinder blocks. / Prep tables throughout are rusting, oxidizing, and underside support channels are in disrepair due to age. Clean and
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Additional cleaning needed to remove grease build up under flat top grill and along equipment at cook line. The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. 0 pts
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C REPEAT: Cove base missing from the following areas - (where 90 degree angle is formed): walk-in coolers; dry storage room and single-service storage room; employee restroom, and pit room. Seal cove base board to floor in walk-in cooler. In food establishment in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be sealed and coved to no larger than 1mm. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C REPEAT: Several areas in kitchen floors losing finish and need to be resealed. / Seal holes and gaps in dry storage room at piping from ceiling/walls. / Seal or paint half wall behind between cook lines. / Floors, walls, and ceilings shall be constructed, designed, and installed to be smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting - C REPEAT: Lighting measuring low in the following areas (measured in foot candles): 10 at men's restroom stall ; 6-83 (83 directly under light at pass thru window) along ice cream station, front service line and beverage station ; 6-10 at beverage station in dining room ; 22-45 from make unit to prep table with burner's with sauce ; 35 at cuber ; 21-36 from table top stand mixer to oven ; 21-54 at pit cookers ; 37-75 at prep tables in pit room ; 2-11 in walk-in coolers in pit room ; and 1-3 in dry storage room. Recommend contacting an electrician for best options to increase lighting. Lighting intensity shall be increased to meet at least 50 foot candles at areas of food and drink preparation, at least 20 foot candles in dry storage areas, and 10 foot candles of areas of food storage.



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✓
Spell



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