

Food Establishment Inspection Report

Score: 80

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 / 12 / 2014 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 09 : 20 am pm

Time Out: 02 : 15 am pm

Permittee: HILL'S LEXINGTON BBQ OF W-S

Category #: IV

Telephone: (336) 767-2185

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 6

Water Supply: Municipal/Community On-Site Supply

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.										
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			2	0	<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	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	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	0.5	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<input 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	1.5	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	<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			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	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	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	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	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	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<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			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	0.5	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	0.5	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	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	1	0	<input checked="" 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			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	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	0.5	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	0.5	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			<input checked="" type="checkbox"/>	1	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	0.5	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	<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"/>	0.5	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"/>	0.5	0	<input checked="" type="checkbox"/>
Total Deductions:							20			



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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:** 12/12/2014
Comment Addendum Attached? **Status Code:** A
Category #: IV
Email 1:
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Black eye	Hot bar	135	Sliced	Make unit	45	Pintos	Walk in cooler	51
Bean beans	Hot bar	166	Slaw	Make unit	45	Potato salad	Walk in cooler	43
Sausage	Hot bar	169	Hot dogs	Lower make unit	45	Raw chicken	Walk in cooler	42
Pork	Hot bar	135	Chicken salad	Lower make unit	44	Potatoes	Oven	201
Grits	Hot bar	178	Shredded	Lower make unit	45	Potato salad	Pit walk in cooler	42
Omelet	Grill	167	Ham	Reach in cooler	36	Hot water	Three compartment sink	138
Sliced cheese	Make unit	45	Raw ground	Reach in cooler	34	Chlorine	Bottle in ppm	200
Lettuce	Make unit	45	Raw chicken	Reach in cooler	40	Rinse cycle	Dish machine	165

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.

- 11 0 pts - 3-202.15 Package Integrity - PF - Two cans of beans dented at rim - ensure that canned items are not dented at seam or rim and place on separate rack to be sent back to distributor or discard damaged items - CDI - dented cans were placed on rack to send back to distributor
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Open bag of raw shredded potatoes for hash browns and opened package of cheese stored under open container of raw sausage and ham - ready to eat foods must be stored above raw meats - CDI - container of raw meats moved to bottom shelving so it is below ready to eat food
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Repeat -.Slaw chopper components still had dried food debris present - thoroughly clean and sanitize after use to ensure that food contact equipment is clean and sanitized - will have to verify item is cleaned and sanitized within 10 days; 4 bowls, 2 mixing bowls, cheese grader and 4 pans had food debris still present - thoroughly clean and sanitize utensils after use - CDI - items were sent back to dishwasher to rewash and sanitize



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

Regulatory Authority (Print & Sign): Kenneth *First* Michaud *Last*

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: 12 / 22 / 2014

REHS Contact Phone Number: (336) 703 - 3131



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- 18 3-501.14 Cooling - P - Cooked pintos were cooked over 24 hours ago and center temp recorded 51 deg F - outer edge of pintos recorded at 44 deg F - when cooling items, must chill from hot holding temp (135 deg F) to 70 deg F in 4 hours and from 70 to 45 deg F in 4 hours for 6 hours total - CDI - since pintos were made yesterday, they were discarded
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat - Two containers of potato salad not date marked in pit room walk in cooler - under Food Code, all potentially hazardous, ready to eat foods, held over 24 hours, must be date marked no more than 4 days if held at 41 - 45 deg F or no more than 7 days if held at 41 deg F or less - CDI - employee date marked containers
- 26 7-102.11 Common Name-Working Containers - PF - Unlabeled bottle of sanitizer - must label bottles of sanitizer with common name of material such as "Sanitizer" - CDI - employee labeled bottle of sanitizer
- 31 3-501.15 Cooling Methods - PF - Cooked pintos in walk in cooler were stored with an internal temp of 51 deg F in a deep pan with a tight fitting lid - when cooling food items, store in a shallow pan or use ice paddle and stir frequently to chill from inside out and vent lid to ensure that food cooling meets cooling parameters - CDI - since pintos were cooked yesterday, pintos were discarded
- 35 0 pts - 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Unlabeled container of flour and bread - must label dry goods containers
- 36 6-202.15 Outer Openings, Protected - C - Repeat - Gap still present at bottom of doors in pit room - seal gaps at bottom of doors to help control entrance of pests
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat - Uncovered container of raw sausage and ham in reach in cooler - containers not actively being used must be covered
3-305.12 Food Storage, Prohibited Areas - C - Food stored under unprotected drain lines in walk in coolers and freezers - insulate drain lines and wrap with flexible PVC sheathing to ensure proper protection from drips and leaks



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- 38 2-303.11 Prohibition-Jewelry - C - Manager observed preparing food while wearing watch - except for a plain ring while preparing food, food employees may not wearing jewelry on arms or hands
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat - Three wiping cloths observed on various counters when not in use - under Food Code, wiping cloths used to wipe down surfaces such as counters must be stored in sanitizer solution
- 42 0 pts - 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Bus bin used to store various utensils such as scoops and tongs contained slight debris build-up - clean as often as necessary to ensure that debris does not accumulate in utensil storage bins
- 45 4-101.11 Characteristics-Materials for Construction and Repair - P - Repeat - Brick being used as support leg for fryer - cannot use brick as a leg - repair so leg meets manufacturer's specifications
4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Ends of storage racks in make units, reach in cooler/freezer and in dry goods room are peeling and starting to oxidize - have storage racks redipped or replaced so they are smooth, easily cleanable and in good repair under manufacturer's specifications, legs are oxidized under bread prep table - have repaired or replaced; Replace broken door handle of reach in cooler; Paint exposed wood or seal wood used as support for arm of hush puppy dropper as wood cannot be exposed; Replace broken container lids as most are cracked and damaged; Replace pitted chopper bowl and pitted ladle as they are not easily cleanable; Gaps present in wall panels of walk in freezer - foam used to seal
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat - Detailed cleaning needed around casters, fryer door handles, underneath of counter lips, in between components of hush puppy dropper arm, in between grills and fryers and in condiment bins
- 49 5-205.15 System Maintained in Good Repair - P - Repeat - Slow drain in handsink of men's restroom - have unclogged or repaired so wastewater does not accumulate in sink; Leak present at faucet of three compartment sink - repair so water does not drip from faucet handles
- 52 0 pts - 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C - No trash can located at handsink in pit room - although large trash can is present, it is located across pit room - must have trash receptacle located where waste is generated



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Significant grime and debris build-up behind ovens and fryers on floor and wall - clean as often as necessary to ensure grime does not accumulate
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repeat - Reseal floor in dry goods room so it is impervious and in good repair
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low throughout - recorded between 30 - 42 ft candles in most food prep areas - lighting must be at least 50 ft candles in food prep areas; Lighting low at handsinks - recorded between 7 - 17 ft candles - must be at least 20 ft candles at sinks and toilets; Lighting also low at back of walk in cooler, freezer and dry goods room - lighting must be at least 10 ft candles in food/equipment storage areas



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Spell

