

Food Establishment Inspection Report

Score: 84

Establishment Name: J BUTLER'S BAR & GRILL

Establishment ID: 3034012134

Location Address: 1355 LEWISVILLE CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: LEWISVILLE

State: NC

Date: 04 / 29 / 2015 Status Code: A

Zip: 27023

County: 34 Forsyth

Time In: 01 : 40 ^{am}_{pm} Time Out: 05 : 45 ^{am}_{pm}

Permittee: LET'S HAVE FUN DINING, LLC

Total Time: 4 hrs 5 minutes

Telephone: (336) 766-8780

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: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	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				4	<input checked="" type="checkbox"/>	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	13	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	<input checked="" type="checkbox"/>	0	<input checked="" 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	13	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/>	13	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	<input checked="" type="checkbox"/>	0	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	05	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	05	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 type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	<input checked="" type="checkbox"/>	<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				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	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	05	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input checked="" type="checkbox"/>	05	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	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	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				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	<input checked="" type="checkbox"/>	0	<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				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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										16	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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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: jbutlersbar4@yahoo.com

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

Email 2:

Permittee: LET'S HAVE FUN DINING, LLC

Email 3:

Telephone: (336) 766-8780

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
feta cheese	reach in	45	fried okra	final cook	145	whipped	cooler	43
lettuce	make unit	45	sanitizer	dishmachine chlorine	100			
tuna salad	make unit	45	shrimp	walk in cooler	43			
chicken salad	make unit	45	noodles	walk in cooler	41			
ham	make unit	43	raw chicken	reach in	42			
turkey	reach in	45	ground beef	walk in cooler	41			
fish	final cook	170	melons	make unit	42			
chicken	final cook	180	ranch	make unit	39			

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: One employee touched face, then touched pan to work with food without washing hands. One employee changed tasks from working with soiled dishes to cooking without washing hands before donning gloves. Food employees shall wash hands at any time when contaminated. CDI: Employees washed hands.
- 8 6-301.14 Handwashing Signage - C: REPEAT: Two handwashing sinks missing signs. Handwashing sinks shall have signs reminding employees to wash hands. CDI: Sign given to manager.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: 0 pts. 12 packs of yellowfin tuna thawed in vacuum sealed packaging that states "remove from packaging before thawing" found in walk in cooler. Fillets were adulterated. CDI: Packages were opened and fillets denatured with bleach.



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

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

Steve Ollis
Michelle Bell

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 05 / 05 / 2015

REHS Contact Phone Number: (336) 703 - 3141



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Many plates, bowls, ramekins, utensils soiled with stuck-on debris. Slicer soiled on blade and meat pad. Both bar beverage nozzles soiled. Food contact surfaces of equipment and utensils shall be clean to sight and touch. Clean all items.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Sanitizer testing at 150 ppm. Bottle states a range of 200-400 ppm is necessary for sanitization. Have dispenser repaired to produce correct concentration. Call Michelle Bell at 336-703-3141 by 05-02-15.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Shrimp held on counter while peeling at 62F. Shrimp on prep sink 53F. Turkey and roast beef 53F (placed in refrigerator last night). Potentially hazardous food shall be held in refrigeration at 45F or less. CDI: Items placed in freezer to reach below 45F.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: : One chunk of turkey and one chunk of ham not datemarked when meat was sliced off of round. One pan of chicken and dumplings not datemarked. Ready to eat potentially hazardous food shall be marked with either date of preparation or discard when holding in the establishment for greater than 24 hours. Items shall remain for a maximum of 7 days in refrigeration of 41F or less. CDI: Food items dated. Chicken and dumplings discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: REPEAT: A consumer advisory statement is listed on the menu, but there is no disclosure leading the consumer to the reminder statement that consuming undercooked food may increase the risk of foodborne illness. A disclosure shall include a description of the animal derived foods or identification of the animal derived foods by asterisking them to a footnote that states the items are served raw or undercooked or may contain undercooked ingredients. Add asterisks to menus.
- 31 3-501.15 Cooling Methods - PF: Pan of hamburger meat being cooled in walk in cooler (for 2 hours) was 87F. Pan was a thick portion that was tightly wrapped in plastic wrap. When cooling, place the food in shallow pans, smaller portions, use rapid cooling equipment, stir the food in an ice bath, add ice as an ingredient or other effective means. Do not tightly cover. If item is not protected, loosely cover. CDI: Item placed in freezer to cool.
- 34 4-502.11 (B) Good Repair and Calibration - PF: 0 pts. One digital thermometer with battery going bad. Change batteries as necessary to ensure proper function and accuracy. CDI: Battery replaced.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. Many ingredient bottles not labeled. When ingredients that are not easily recognizable, like pasta, are removed from their original bulk containers, they shall be labeled.



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- 36 6-501.111 Controlling Pests - PF: 0 pts. Many flies present in kitchen during the whole inspection time. The premises shall be maintained free of insects, rodents and other pests.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P: Two tea pitchers and one water on beverage wait station in dining area uncovered. Keep pitchers covered to prevent contamination by employees and consumers. CDI: Pitchers covered.//3-307.11 Miscellaneous Sources of Contamination - C: Keys, cigarettes, lighter, earbuds, two coats and one purse on prep surfaces and equipment. Maintain employee items in area to not contaminate equipment, utensils, linens, single service and single use articles. CDI: Items moved.
- 38 2-402.11 Effectiveness-Hair Restraints - C: REPEAT: Cook not wearing beard restraint. Food employees shall wear hair restraints such as hats, hair coverings, or nets, beard restraints, and clothing that covers body hair.
- 39 3-304.14 Wiping Cloths, Use Limitation - C. : 0 pts. Two dry cloths used for wiping prep surfaces soiled. Dry cloths shall be maintained clean. Change as needed when soiled.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: A few items stacked wet. Air dry all items. / Slicer wiped with towel. Items must be allowed to air dry. //4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Bag of sugar, cutting board, and grill brush being stored on floor. Equipment, utensils, linens, single service and single use articles shall be stored 6 inches above the floor. CDI: Items moved to shelving, except cutting board.
- 45 4-501.12 Cutting Surfaces - C: Many cutting boards need replacing due to stains and deep cuts. Replace as needed to keep easily cleanable.//4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: Stubs used for holding cutting boards in place are missing. Replace./ Refrigerator not holding temperature in left interior portion. Repairman was on-site during inspection, but parts need to be ordered. Call Michelle Bell at 336-703-3141 when repaired by 05-05-15./ One door handles on refrigeration unit cracked. Replace. / Shelving in refrigeration throughout starting to chip/rust. Replace as needed or have dipped in approved incidental food contact paint.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C. : REPEAT: Dishmachine soiled on all interior and exterior walls. A warewashing machine, including its compartments, shall be cleaned every 24 hours or as necessary to prevent accumulation of soil.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Exterior sides and backs of equipment soiled. Shelving soiled with dust and grease. Containers holding cleaned utensils soiled. Interior portions of walk in cooler and freezer need cleaning and sweeping on floor. Interior of refrigeration units need detail cleaning. Make units need detail cleaning in crevices near lid joint. Nonfood contact surfaces of equipment shall be clean to sight and touch. Clean all equipment and utensils thoroughly.
- 50 5-402.13 Conveying Sewage - P: 0 pts. Drain to sink in bar stopped up during inspection. CDI: Manager repaired drain during inspection.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C: REPEAT: Large crack at can wash. Repair. //6-501.12 Cleaning, Frequency and Restrictions - C: Cleaning needed on floors and walls and behind equipment throughout. Thoroughly clean all areas.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas: 18 ftd at women's toilet (two stalls), 4 ftd at women's toilet stall next to sinks, 41-44 ftd in plating area, 28-34 ftd in bar drink preparation areas, 39-44 ftd at grill, 34-50 ftd at fryers, 39-47 ftd at beverage station in kitchen, 45 ftd on left side of three compartment sink, 40-48 ftd at produce sink, 38-48 ftd at spice station, and 38-47 ftd at chicken sink. Increase lighting to 20 ftd at vanities in restrooms and 50 ftd in food/beverage prep areas.



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Spell

