

Food Establishment Inspection Report

Score: 91

Establishment Name: HONKY TONK SMOKEHOUSE

Establishment ID: 3034012426

Location Address: 145 JONESTOWN RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 18 / 2017 **Status Code:** A

Zip: 27104

County: 34 Forsyth

Time In: 01 : 08 ^{am}_{pm} **Time Out:** 03 : 55 ^{am}_{pm}

Total Time: 2 hrs 47 minutes

Permittee: PLATCOE LLC

Category #: IV

Telephone: (336) 794-2270

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 5

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

No. of Repeat Risk Factor/Intervention Violations: 0

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			<input checked="" type="checkbox"/>	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	<input checked="" type="checkbox"/>	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	
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	
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	15	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	
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	

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	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	
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			1	05	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	
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	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	
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	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	<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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	<input checked="" type="checkbox"/>	
Total Deductions: 9										



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☒ Inspection ☐ Re-Inspection Date: 01/18/2017

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27104

Category #: IV

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

Email 1: info@honkytonksmokehouse.com

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

Email 2:

Permittee: PLATCOE LLC

Email 3:

Telephone: (336) 794-2270

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Red slaw	cold hold	39	sausage	hot cabinet	150	hot water	three comp sink	130
cole slaw	cold hold	38	ribs	hot cabinet	168	sanitizer	three comp sink (ppm)	100
baked beans	steam table	150	chili	hot cabinet	139			
potatoes	steam table	135	mac and	walk in	40			
mac and	steam table	140	baked beans	walk in	39			
green beans	steam table	157	cooked	walk in	40			
brisket	hot hold	153	brunswick stew	walk in	43			
turkey	hot hold	150	raw chicken	walk 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.

- 1 2-102.12 Certified Food Protection Manager - C No certified food protection manager on site during inspection. A CFPM must be on site at all hours of food handling and production. Have additional employees attain certification so they may act as a person in charge to oversee food safety and operations.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Multiple employee beverages stored on table beside microwave over canned and packaged foods. Employee items including beverages must be stored in a location where contamination to clean utensils, equipment, and food is prevented. Store drinks on bottom shelves away from utensils and food.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw shell eggs stored over bins of ready to eat coleslaw. Raw potentially hazardous foods must be stored according to final cooking temperatures. Keep eggs below ready to eat foods. CDI: Eggs moved to bottom shelf during inspection. 0 pts.



Person in Charge (Print & Sign): First Last

Samuel Coban

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

Joseph Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3164



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Two sausages and one portion of turkey at 113 - 120F in hot holding cabinet. CDI: PIC reheated sausage to 198F and turkey to 176F in the smoker during inspection. Hot held potentially hazardous foods must be kept at 135F or higher at all times. 0 pts
- 26 7-201.11 Separation-Storage - P One gallon bottle of degreaser and one gallon bottle of detergent stored on top of canned food under microwave table. Multiple cans and boxes of sterno fuel gel stored above bbq sauce and spices in the back smoker room. All potentially hazardous materials must be kept separated from food and utensils that could potentially be contaminated. CDI: Bottles moved to chemical closet during inspection, moved cans to bottom shelf in smoker room.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat: One large bag of potatoes on floor in walk in cooler. Store all food a minimum of six inches off the floor. // Lemons stored in uncovered bowl with a fork between tea stations at self service area. Lemons must be kept in a container with a self closing lid, behind the counter under employee control, or in sealed single serving containers for consumers.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat: No measurable chlorine sanitizer solution in towel bucket at cook line. Sanitizer emptied and refilled during inspection to 100 ppm chlorine. When adding new towels to sanitizer solution first soak the towels in the solution and then add new mixture to buckets to prevent over absorption of the testable chlorine. // Repeat: One wet wiping cloth stored on cutting board during inspection. Wet cloths must be kept in sanitizer solution or placed in soiled linen when not in use. CDI: towel moved to bucket.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Cups, half gallon jugs, and plastic bowls stored on floor in milk crates under dry storage shelves. Single service single use articles must be kept at least six inches off the floor. // 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Single service bin for mayonnaise is being used to hold brown sugar. Single service containers may not be reused after initial product is used up. Dispose of excess single service articles.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Walk in freezer ventilation grate is missing and has been replaced with a decorative sheet metal mesh. Replace mesh with the original grate or an approved ANSI specification replacement. / Torn gaskets present on both door of far back reach in cooler on cook line. / Minor chipping and cracks and one pan with duct tape to seal crack present on plastic bins in dry storage Replace damaged bins. Equipment shall be kept in good repair. // 4-205.10 Food Equipment, Certification and Classification - C Milk and vegetable crates used throughout the establishment for storage. These items are not approved for re use or as storage equipment. Remove milk and vegetable crates not serving their intended purpose.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Clean cabinets of fryers to remove excess grease build up and clean in hood to remove greases and soot build up. 0 pts



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- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C Right dumpster has small cracks in bottom back of the unit. Left dumpster lid is broken where hinge meets lid. Contact supplier to replace damaged dumpsters. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Floor is rough in the smoker room. Repair the floor and seal any rough spots and cracks to maintain cleanability. / Walls in smoker room especially around door frame are rough and must be reconditioned to be smooth and easily cleaned.
- 54 6-303.11 Intensity-Lighting - C Lighting low in employee restroom at 4 - 6 foot candles. Increase lighting to 20 foot candles in the employee restroom. 0 pts



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Spell



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