

Food Establishment Inspection Report

Score: 93.5Establishment Name: BISCUITVILLE RESTAURANT #168Establishment ID: 3034011218Location Address: 3388 ROBINHOOD ROAD☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 07 / 21 / 2014 Status Code: AZip: 27106County: 34 ForsythTime In: 10 : 30 ☒ am ☐ pmTime Out: 02 : 00 ☐ am ☒ pmTotal Time: 3 hrs 30 minutesPermittee: BISCUITVILLE INCCategory #: IIITelephone: (336) 760-1169FDA Establishment Type: Fast Food RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 6Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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				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	15	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	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	2	<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				3	15	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 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	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/>	15	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	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	<input checked="" type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input 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	05	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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	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	05	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	<input checked="" type="checkbox"/>	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<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				2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	<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	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	0	<input 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:										6.5	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: BISCUITVILLE RESTAURANT #168

Establishment ID: 3034011218

Location Address: 3388 ROBINHOOD ROAD

☒ Inspection ☐ Re-Inspection Date: 07/21/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27106

Category #: III

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

Email 1: bv.168@biscuitville.com

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

Email 2:

Permittee: BISCUITVILLE INC

Email 3:

Telephone: (336) 760-1169

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Packaged	WIC	37	Sausage	hot hold	148			
Milk	WIC	39	grilled chicken	hot hold	135			
Apple mix	WIC	37	Tomatoes	cold hold	51			
Eggs	Final cook	170	lettuce	cold hold	53			
Ham	Final cook	178	Air	reach in biscuit prep	37			
Chicken	Final cook	170	Alr	make top	58			
Pork	Final cook	168	Hot water	3 compartment sink	120			
Scrambled	hot holding	150	hot water	preparation sink	140			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - GC - One food employee beverage observed on the utensil rack with a lid. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of clean equipment and utensils. CDI- PIC discarded drink. ✓ Spell
- 6 2-301.14 When to Wash - P GC - Employee washed hands properly but recontaminated hands with the faucet handles. Food employees shall wash hands after engaging in activity that may contaminate hands. CDI- Employee rewashed hands properly.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - GC - A pan of sausages in true refrigerator reach in was uncovered. Food shall be protected from contamination. CDI- Sausage pan was covered by PIC.

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

Regulatory Authority (Print & Sign): Wendy *First* Grijalva *Last* Carolyn Griffin

On File

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 07 / 31 / 2014

REHS Contact Phone Number: (336) 703 - 3157



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Repeat- Sanitizer in 3- compartment sink and in sanitizer bucket did not register on test strips. Chemical sanitizer used in sanitizing solution shall meet manufacturers instructions. Sanitizing dispenser is not working properly. CDI- Sanitizer was refilled manually by PIC. PIC called maintenance and will arrive this afternoon. Dispenser worked properly prior to leaving establishment. Sanitizer read 200ppm quat. / 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Lemon slicer, tomato slicer, and utensils that were not sanitized observed soiled. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI- Utensils were placed in wash vat to be rewashed.
- 18 3-501.14 Cooling - P - GC - Tomatoes and lettuce were prepared at room temperature and then placed in cold holding unit. Potentially hazardous food shall be cooled within 4 hours to 45F or below if prepared at room temperature. CDI- Tomatoes and lettuce were placed in walk-in cooler. They read 45F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Tomatoes and lettuce in front make top unit read 50-53. Potentially hazardous foods must be held at 45F or below. CDI- Tomatoes and lettuce were placed in walk-in cooler for rapid cool down.
- 31 3-501.15 Cooling Methods - PF - Tomatoes and lettuce were place in make top unit after being prepared at ambient temperature. To cool properly place tomatoes and lettuce in rapid cooling equipment, like walk-in cooler. A make top unit is not made to cool food only to hold. CDI- Food was placed in walk-in cooler.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Food for employees stored in walk0in cooler in a plastic container on the top shelf. Food for employee stored on the top shelf of freezer. Food shall be protected from contamination. Food for employees shall be placed on lower shelf away from foods of the establishment. Label container with employee food. CDI- Employee food was place on lower shelf.
- 38 2-303.11 Prohibition-Jewelry - C - PIC and food employee have elaborate rings. Except for a plain ring such as a wedding band, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wet wiping cloths were stored on preparation surfaces. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in chemical sanitizer solution. / Sanitizer buckets were stored on the floor. Containers storing sanitizer solutions in which wet wiping cloths are held shall be off the floor and used in a manner to prevent contamination.



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- 45 4-101.19 Nonfood-Contact Surfaces - C - Minor shelf rusting in cook line reach ins and the shelving at the 3 compartment sink. Repair or replace. / 4-501.11 Good Repair and Proper Adjustment-Equipment - C - True refrigeration make top reads an air temperature of 58F. Repair equipment so that it is in good working condition. Verification required by 7/31/14. Contact Wendy Grijalva 336-703-3157 if repaired sooner.
- 47 4-602.13 Nonfood Contact Surfaces - C - GC - Cleaning needed in container holding bleach bottles.
- 49 5-203.14 Backflow Prevention Device, When Required - P - GC - A back flow prevention device rated for continuous pressure is needed at can wash. Place device between hose bib and hose. CDI- Back flow device was placed in can wash before leaving establishment.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C - GC - Trash can was missing from back handwashing sink. A receptacle shall be provided in each area of food establishment where refuse is generated. CDI- Trash can was placed by handwashing sink.
- 54 6-303.11 Intensity-Lighting - C - GC - Lighting at front line preparation and of cook line read 30- 38 foot candles. Lighting where food is prepared shall be at least 50 foot candles.



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