

Food Establishment Inspection Report

Score: 93.5Establishment Name: CRACKER BARREL 247Establishment ID: 3034010886Location Address: 6420 SESSIONS COURT☒ Inspection ☐ Re-InspectionCity: CLEMMONSState: NCDate: 08 / 15 / 2014 Status Code: AZip: 27012County: 34 ForsythTime In: 07 : 30 ☒ am ☐ pmTime Out: 11 : 15 ☒ am ☐ pmPermittee: CRACKER BARREL OLD COUNTRY STORETotal Time: 3 hrs 45 minutesTelephone: (336) 712-9880Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 4No. 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<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	
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	<input checked="" type="checkbox"/>	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	<input checked="" type="checkbox"/>	<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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	1	<input checked="" type="checkbox"/>	<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	

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	<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"/>	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	
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			<input checked="" type="checkbox"/>	1	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			<input checked="" type="checkbox"/>	05	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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
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			1	05	<input checked="" type="checkbox"/>	
Total Deductions:							6.5			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: CRACKER BARREL 247

Establishment ID: 3034010886

Location Address: 6420 SESSIONS COURT

☒ Inspection ☐ Re-Inspection Date: 08/15/2014

City: CLEMMONS State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: IV

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

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

Permittee: CRACKER BARREL OLD COUNTRY STORE

Email 1:

Email 2:

Telephone: (336) 712-9880

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Milk	Walk-in cooler	39	Sausage	Final cook	156			
Ham	Walk in cooler	40	Cole Slaw	Counter	40			
Cabbage	Walk in cooler	41	Greens	Hot hold	157			
Sausage	Walk in cooler	39	Meatloaf	Hot hold	187			
Tomatoes	Walk in cooler	39	Chicken and	Hot hold	185			
Lettuce	Salad make top	43	Hot water	3 compartment	130			
Eggs	Final cook	150	Sanitizer	3 compartment	50			
Steak	Final cook	167	Food	John Duncan 2018	00			

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.

- 8 6-301.14 Handwashing Signage - C - GC - Hand washing sign missing in women's restroom in retail area. / 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Visible food debris in one hand washing sink. Solution in container was dumped into hand washing sink. A hand washing sink may not be used for any other purpose other than handwashing. Ensure food employees do not dump anything into handwashing sinks.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Unwashed tomatoes stored above ready to eat foods. Unwashed fruits and vegetables shall be separated from ready to eat foods / One pan of washed sweet potatoes were stored under containers of oil uncovered. Several pans of frozen chicken were stored uncovered. When foods are removed from their commercially packaged containers they must be covered at all time to prevent cross contamination. Frozen chicken was stored above frozen beef. Food shall be stored according to cook temperature even when frozen. CDI- PIC moved beef to top of reach in.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - GC -At time of arrival chemical dish machine was not properly sanitizing. Chlorine sanitizer was not registering on test strips. Managers were aware of situation and immediately called an Ecolab representative. CDI - Before conclusion of inspection Ecolab representative repaired dish machine and it read 100ppm. / 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - One scoop, two bowls, and two plates were observed soiled with food debris. Utensils shall be clean to sight and touch. CDI- Utensils were rewashed.

Person in Charge (Print & Sign): John *First* Duncan *Last*

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

John Duncan
Wendy Grijalva, RPH

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 26 7-204.11 Sanitizers, Criteria-Chemicals - P - GC -Chlorine sanitizer solution in containers and at three compartment sink read over 200ppm. Ensure that chlorine sanitizer reads between 50ppm-100ppm at all times. CDI- Sanitizer vat at 3 compartment sink was discard and refilled properly. Sanitizer containers were also refilled and all read 50-100ppm.
- 37 6-404.11 Segregation and Location-Distressed Merchandise - PF - GC -Two cans dented along the top seam were found in establishment. Ensure that all cans dented along the top, bottom, or side seams are removed from storage. CDI- PIC voluntarily discarded cans.
- 38 2-402.11 Effectiveness-Hair Restraints - C - Repeat- Waitress observed portioning tarter sauce to small containers. An effective hair restraint is required when food employees are actively working with exposed food, clean equipment, utensils, linens, and unwrapped single service articles.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - GC - Handle of scoop was in direct contact with sugar. Handles of scoops shall be stored above the top of the food within the containers at all times. CDI - Handles was moved above the sugar.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat - Stainless steel pans were stacked wet. After cleaning and sanitizing, equipment utensils shall be air dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Leak in walk in freezer at condenser lines. Assess and make repairs to ensure that walk-in freezer is in good working conditions. / Shelving in chipping or rusting in storage areas, in reach in' s, and dish washing areas. Repair/ replace shelving in these areas. Assess all shelving. Hobart stand mixers have chipped paint. / Replace any broken lids or containers. / Replace any broken liners used on storage shelving. / Repair ice bin at beverage stations so that when opened soda may not be dispensed.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Cleaning needed on shelving in storage area and in dish washing room, storage containers of clean dishes, liners of shelving throughout establishment, gaskets and under preparation tables.



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- 49 5-205.15 System Maintained in Good Repair - P - GC - Leak under dump beverage sink near the 3 compartment sink. Repair leak so it is in good working conditions.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Repeat - Wall: Cleaning needed behind equipment, under and above preparation sink and tables, and any other places were visibly with food debris or splash. Floors: Minor floor cleaning under preparation tables and equipment. Clean as often as necessary.
- 54 6-303.11 Intensity-Lighting - C - GC - Lighting at preparation sink and salad make unit read 30-35 foot candles. Lighting were food is prepared shall be at least 50 foot candles.



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