

Food Establishment Inspection Report

Score: 94

Establishment Name: J BUTLER'S BAR & GRILLE

Establishment ID: 3034011764

Location Address: 1022 S MAIN ST SUITE J

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 01 / 09 / 2019 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 11 : 55 ^{am} _{pm} Time Out: 03 : 55 ^{am} _{pm}

Permittee: RESTAURANT SPECIALIST, LLC

Total Time: 4 hrs 0 minutes

Telephone: (336) 992-1671

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: 5

No. 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		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	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	03	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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<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	13		<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"/>
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	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13		<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3			<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
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	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	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	03	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	03	0		
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"/>	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	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"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03		<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	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"/>	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		03		<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	03	0		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1			<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		<input checked="" type="checkbox"/>	
Total Deductions:							6		



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 Water Supply: Municipal/Community On-Site System
 Permittee: RESTAURANT SPECIALIST, LLC
 Telephone: (336) 992-1671

Establishment ID: 3034011764
 Inspection Re-Inspection Date: 01/09/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: busterraynor@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Leigh H. 7-27-21	0	Tomato	Make Unit- Small	36	Tomato	Walk in Cooler	41
Hot Water	3 Compartment Sink	145	Potat.Salad	Make Unit- Large	41	Shrimp	Cooling 12:20	59
Chlor. Sani.	Dish Machine	100	Cole Slaw	Make Unit- Large	38	Shrimp	Cooling 1:10	47
Quat Sani.	3 Compartment Sink	100	Pineapple	Make Unit- Large	39			
Chicken	Final Cook	189	Rice	Reach-in	40			
Chili	Steam Well	122	BBQ	Reach-in	39			
Chkn Soup	Steam Well	140	RoastBeef	Loboy	41			
Lettuce	Make Unit- Small	38	MashPotat.	Walk in Cooler	47			

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 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-Ice observed on the basin of the handwashing sink in the grill area. Maintain access to handsinks. Handsinks may only be used for handwashing. CDI: Employee's educated and ice was removed. Opts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw Shell eggs stored above cheese in the reach-in below the large make unit. Food shall be protected from contamination by storing foods according to final cooking temperature. CDI: The eggs were moved below the cheese. Opts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- The following contained food residue: 1 lid, 1 blade, 3 plastic bins, 2 plates and 1 glass. 6 lids contained food residue. Food contact surfaces of equipment shall be clean to sight and touch. CDI: ALL items were sent to be re-washed. //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- The ice maker contained black growth all around the walls of bin. In equipment such as ice makers/bins shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Lock Text

Person in Charge (Print & Sign): Leigh ^{First} Hoffpauir ^{Last}
 Regulatory Authority (Print & Sign): Iverly ^{First} Patteson ^{Last}



REHS ID: 2744 - Delgadillo, Iverly

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 1



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Chili in the steam well measured 122-128. Potentially hazardous foods shall be maintained at 135F or below. CDI: The chili was reheated to 184F. 0pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Mashed potatoes in the walk in cooler cooked yesterday measured 46F-47F. Potentially hazardous foods shall be maintained at 41F or below. CDI: The mashed potatoes were voluntarily discarded by person in charge.
- 31 3-501.15 Cooling Methods - PF- Cut Tomatoes, cooked chicken wings found cooling in tightly wrapped plastic wrap and covered in lid. Cooling shall be accomplished in accordance with the time and temperature criteria by placing the food in shallow pans; (2)Separating the food into smaller or thinner portions; When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: Arranged in the equipment to provide maximum heat transfer through the container walls; and Loosely covered, or uncovered if protected from overhead contamination. CDI: Lid and plastic wrap was removed.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- A box of potato chips and a box of french fries stored on floor of walk in freezer. Food shall be protected from contamination by storing at least 6 inches above the floor. 0pts.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- A box of napkins and box of disposable cups stored on floor of storage closet. Single-service & Single-use articles shall be protected from contamination by storing at least 6 inches above the floor. 0pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT-Equipment repairs/replacement is needed on the following: seal escutcheon plate behind door knob on interior side of walk-in cooler door, replace heat damaged plastic handles of 2 pans, small make unit lid not staying up by itself, chipped microwave glass plate, clean utensil sink beginning to rust, and the gas line above the salamander is corroded and requires cleaning/evaluate for replacement. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Additional cleaning is needed on the following: back of hood on small make-unit, shelving inside the blue reach in freezer, gasket of walk-in cooler door, dish machine trays, the hood, walk in cooler shelving, sides of the fryer and underneath the salamander, and side of the flat top grill. Nonfood-contact surfaces shall be kept clean.



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- 49 5-203.14 Backflow Prevention Device, When Required - P- Can wash faucet contains a shut-off valve with a chemical tower attached to one end and a yellow hose with pistol grip attached to the other end. There is no back flow preventer attached to shut off valve creating continuous pressure. Continuous pressure backflow preventer (Watts LF7C or Watts LFN-9 or LFN-9c or a Wilkins 700XL) is needed above the splitter on the can wash due to pistol grip attachment on the yellow hose. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law. CDI: The shut off valve was removed along with the yellow hose and the chemical tower hose (w/backflow) was attached directly to the faucet since the yellow hose is not used according to PIC.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT (Improvement from last inspection)- Floor cleaning is needed throughout especially underneath the fryers and grill and walk-in cooler. Wall cleaning is needed behind the dish machine. Physical facilities shall be kept clean.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C-Missing ceiling tile above dish machine area. Physical facilities shall be maintained in good repair.
- 54 6-501.110 Using Dressing Rooms and Lockers - C- Employee cellphone being charged/stored on shelf next to seasonings and above vegetable prep table/sink. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions. Opts.



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