

Food Establishment Inspection Report

Score: 94

Establishment Name: PRISSY POLLY'S BBQ

Establishment ID: 3034011615

Location Address: 729 HWY 66 SOUTH

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 03 / 20 / 2019 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 10 : 40 ☒ am ☐ pm Time Out: 02 : 15 ☒ am ☐ pm

Permittee: W LORAN WHALEY FAMILY LLP

Total Time: 3 hrs 35 minutes

Telephone: (336) 993-5045

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: 6

No. of Repeat Risk Factor/Intervention Violations: 2

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		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3		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		0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13		
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2		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	03		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1		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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
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	1		
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			1		0	
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	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				03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		
Total Deductions: <u>6</u>										



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Permittee: W LORAN WHALEY FAMILY LLP

Telephone: (336) 993-5045

Establishment ID: 3034011615

☒ Inspection ☐ Re-Inspection Date: 03/20/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: prissypollys@aol.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	Deborah W. 11/4/20	0	PotatoSalad	Make Unit	40	BBQ	Hot Line	154
Hot Water	3 Compartment Sink	126	Chicken	Reach-in Sandwhich	37	Brunswick	Hot Line	171
Quat Sani.	3 Compartment Sink	150	Tomato	Reach-in	44	Collard	Hot Line	175
Chlor. Sani.	Dish Machine	100	SpringMix	Reach-in	44	PorkShoulder	Hot Holding Cabinet	169
PorkShoulde	Delivery	36	Brisket	Walk in Cooler	41	MashPotat.	Hot Cabinet	146
Lettuce	Make Unit-Sandwhich	40	Brisket	Hot Cabinet	153	Brisket	Cooling 10:50	125
Tomato	Make Unit-Sandwhich	36	BBQ	Hot Cabinet	115	Brisket	Cooling 11:33	101
Cole Slaw	Make Unit	41	Chili	Hot Holding	152	Chicken	Final Cook	138

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-Rear handwash sink was blocked by rolling trash can. Handwash sink in the dish area was blocked by fryer cleaning equipment. Maintain access to handsinks. CDI: Trash can and equipment were moved. Opts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 2 dishes contained food residue. 3 metal pans contained detergent residue. Food contact surfaces of equipment shall clean to sight and touch. CDI: Items sent to be rewashed.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- The shield of the front line ice bin contained some pink growth. The interior side of the rear ice machine contained some black/brown growth. In equipment such as ice bins shall be cleaned at a frequency necessary to preclude accumulation of soil or mold. Opts.
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF- Chicken was placed in to the hot holding cabinet to hold immediately after cooking and the temperatures ranged from 138-156F. Cook chicken to 165F or higher. CDI: Chicken was reheated.

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Person in Charge (Print & Sign): *Deborah* *Whaley*

Regulatory Authority (Print & Sign): *Iverly* *Patteson*

D. Whaley

Iverly

REHS ID: 2744 - Patteson, Iverly

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT- BBQ in the holding cabinet measured 115F. Potentially hazardous foods shall be maintained at 135F or higher. CDI: The BBQ was reheated and REHSI did not catch reheat temperature till after 20 minutes when it was placed in the hot holding cabinet again. The temperature ranged from 157F-173F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Spring mix and tomato's in the reach-in cooler measured 44F. Potentially hazardous foods shall be maintained at 41F or lower. CDI: Items were placed in the walk in cooler and measured 41F. 0pts.
- 26 7-201.11 Separation-Storage - P-REPEAT- Two spray bottles of sanitizer stored on prep shelf next to seasoning/spices. One spray bottle of sanitizer stored on prep table while food employee was cutting onions. The spray bottle was moved and later placed back on prep table by employee. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: The spray bottles were moved to other shelving.
- 31 3-501.15 Cooling Methods - PF- Tomato's that were cooling were placed in the reach-in cooler and tightly wrapped in plastic. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI: Person in charge educated about cooling methods and plastic wrap was removed and placed in the walk in cooler. 0pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-REPEAT- Two wet wiping cloths stored on prep counters. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- The scoop handles were stored in contact with the food in the following bins: sugar, chicken seasoning, and in the pasta in the two door upright cooler. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain. 0pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT- Equipment repair/replacement is needed on the following: Rusted shelving above the make unit, rusted clean utensil shelving, rusted chemical shelving, rusted transfer cart, torn gasket observed in the reach-in unit next to the microwave, wooden counter under the ice machine at front line is starting to lose finish and come up in certain areas, and dripping caulk observed on the hood. Equipment shall be maintained in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT-Additional cleaning needed in: fan above the microwave, shelving housing the oil, shelving above the microwave, the clean utensil shelving, dry storage shelving, inside the hot holding cabinet, all transfer carts, inside the BBQ cooker, the sides of all equipment in the grill line, the grease buildup on the hood, the stand of the hush puppy maker and inside the oven. Nonfood contact surfaces of equipment shall be maintained clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C -REPEAT-Dust on ceiling tiles in the front area of the kitchen and in the dish area. Floor cleaning needed on perimeter throughout the establishment especially behind and under all equipment in the grill line. Physical facilities shall be cleaned as often as necessary to keep them clean.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C-REPEAT-No cove base in restrooms. In food service establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than one thirty-second inch (1 mm).
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C- All vents throughout facility require additional cleaning due to dust buildup/accumulation. Change the filters and clean the intake and exhaust air ducts so they are not a source of contamination by dust, dirt or other materials. 0pts.



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