

Food Establishment Inspection Report

Score: 92Establishment Name: HICKORY TAVERNEstablishment ID: 3034012393Location Address: 206 HARVEY STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 06 / 24 / 2015 Status Code: AZip: 27103County: 34 ForsythTime In: 01 : 15 ^{am}_{pm} Time Out: 07 : 20 ^{am}_{pm}Permittee: T&B CONCEPTS OF WINSTON SALEM LLCTotal Time: 6 hrs 5 minutesTelephone: (336) 760-0362Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 9No. 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				<u>2</u>	<u>0</u>	<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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<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				<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>4</u>	<u>X</u>	<u>0</u>	<input 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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<u>X</u>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>X</u>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>X</u>	<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<u>X</u>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>X</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<u>X</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<u>X</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<u>X</u>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>X</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<u>X</u>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>05</u>	<u>X</u>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>05</u>	<u>X</u>	<input type="checkbox"/>
Total Deductions:										8	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: HICKORY TAVERN

Location Address: 206 HARVEY STREET

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: T&B CONCEPTS OF WINSTON SALEM LLC

Telephone: (336) 760-0362

Establishment ID: 3034012393

☒ Inspection ☐ Re-Inspection Date: 06/24/2015

Comment Addendum Attached? ☒ Status Code: A

Category #: IV

Email 1: ht22inbox@thehickorytavern.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	final cook	205	cooked	make line	45	ambient	beer cooler with milk	40
shrimp	final cook	156	lettuce	make line	45	ambient	juice cooler	39
quat sanitizer	three comp sink	150	raw chicken	cooler drawers	44	hot water	handsink	140
servsafe	Mark Taylor 9-5-16	00	raw beef	cooler drawers	45	soup	hot hold	165
chlorine	dishmachine	50	raw chicken	walk in cooler	41			
hot water	three comp sink	140	diced	walk in cooler	43			
diced	upright fridge	41	cooked rice	cooling in WIC	56			
diced	make line	43	cooked	walk in cooler	45			

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: Gatorade being stored on clean utensil shelving; drink stored in same container as a bottle of barbecue sauce; drink being stored on case of applesauce; nutrition drink and soda stored in freezer on shelving above food for pay. Food and drinks shall be stored down low to not contaminate equipment, food, linens, single service or single use articles. CDI: All drinks moved.//3-301.12 Preventing Contamination When Tasting - P: One bottled employee beverage on cook line. Drinks shall be contained in cup with lid and straw so hands will not be contaminated when drinking.
- 6 2-301.14 When to Wash - P: Two food employees washed hands then recontaminated hands by turning off faucet without using paper towel. Two food employees touched face with gloves and then discarded gloves, but did not wash hands before donning a new pair of gloves. One food employee entered cook line without washing hands after taking a break. Food employees shall wash hands at any time of contamination, including, but not limited to, before donning gloves, when contamination occurs, and when changing tasks. CDI: All employees re-washed hands correctly using paper towel to turn off faucet and before donning gloves/preparing food.
- 8 6-301.14 Handwashing Signage - C: 0 pts. No handwashing signs at bar handsinks and at waitress stations. Provide handwashing signs directing employees to wash their hands. CDI: Signs give to manager.//5-204.11 Handwashing Sinks-Location and Placement - PF: Handwashing sinks are needed at both waitress stations in dining room where beverages are being prepared. A handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas. Sinks are located in these locations, but manager states sinks are being used as dump stations instead of their original designation of handwashing sinks.

Person in Charge (Print & Sign): Michael *First* Varipapa *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

[Signature]

[Signature] REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: 6 packages of vacuum packaged yellowfin tuna being thawed in refrigeration while sealed in package. Instructions on package state to open package prior to thawing. Food shall be safe and unadulterated. CDI: Tuna packages opened, denatured and discarded./ Two cans (tomato and cocktail sauce) dented on seam. Food shall be safe and unadulterated. CDI: Cans segregated for return.
- 12 3-203.12 Shellstock, Maintaining Identification - PF: Oysters in shell (50) removed from original container with tags attached and moved to prep station refrigerator in pan with no identification. If shellstock are removed from its tagged or labeled container, the identity of the source of shellstock shall be maintained by, preserving source identification by using a record keeping system that correlates the shellstock to the date that is recorded on the tag and ensuring that shellstock from one tagged or labeled container are not commingled with shellstock from another container with different certification numbers; different harvest dates; or different growing areas as identified on the tag or label before being ordered by the consumer. CDI: Oysters discarded and denatured.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Croissants on oven pan (proofing) uncovered. Croissants in walk in cooler on top pan uncovered. Salad toppings (tortilla strips, nuts, etc.) on rolling cart on cook line uncovered. Salads in make line refrigerator (inserts with no shelving protection) on both shelves uncovered. Salad dressings in reach in refrigerator uncovered. Food shall be stored in containers, packages, and wrappings./ Raw salmon stored in rear cooler drawers under grill line with hotdogs placed in front. Salmon could drip onto ready-to-eat hotdogs when pulling out a piece to prepare. CDI: Raw salmon patties moved to front to not contaminate ready-to-eat hotdogs.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Quat sanitizer in wiping cloth buckets measuring 50 ppm. Quaternary sanitizer shall measure between 150-400 ppm (based on recommendation by manufacturer). Procedure was discussed with manager about saturating dry cloths with sanitizer solution prior to submerging in fresh sanitizer solution. CDI: All buckets refilled with correct sanitizer./4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Approximately 80% of plates and bowls visibly soiled. A few utensils soiled. Approximately 5% of cups soiled. China cap used for cleaning oysters soiled in point area. Food contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI: All plates and bowls in the facility, and some cups sent to be re-washed.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Cooked rice bags in make unit at 50F. Two bags of cooked chicken in make unit at 49F. Potentially hazardous food shall be maintained at 45F or below. CDI: Procedure of cooling items below 45F before moving to make unit was discussed and items were placed back in walk in cooler.
- 26 7-201.11 Separation-Storage - P: Hand sanitizer containers stored over gloves. Chemicals for cleaning stored on shelving above bag in boxes containing drinks. Chemicals shall be stored to not contaminate food, equipment, linens, single service or single use articles. CDI: Chemicals moved to bottom shelves.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Buspan with soiled dishes being stored between case of crackers and case of applesauce. A soiled platter was in contact with the case of applesauce. Food shall be stored in a way that prevents contamination from its surroundings. CDI: Buspan with soiled dishes moved next to trashcan, with gap between it and case of applesauce. / Splashguard installed on left side of handsink next to clean utensils in warewashing area and splashguard on left side of handsink next to salad make unit not tall enough to block splash from handsink onto food and clean. equipment. Increase vertical height of splashguard to protect items from splash./ Bag of clean linens placed directly on uncovered ingredients (tortilla strips, croutons, and nuts) during cleaning of the make unit. Food shall be protected from the premises. CDI: Bag of linens moved.



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- 38 2-402.11 Effectiveness-Hair Restraints - C: Three chefs in need of beard restraints. Beard restraints shall be worn when handling food, equipment, linens, single service and single use articles, when the beard length exceeds the eyebrow length. Provide beard restraints for all employees needing them.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: Wet wiping cloths laying on prep surfaces throughout kitchen and bar area (random areas at random intervals). When not in-use, wet wiping cloths shall be stored submerged in sanitizer solution./ Wiping cloth buckets in bar being stored inside of metal buckets, on the floor. Containers used for the storage of wet wiping cloths shall be stored off the floor.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: In make unit, handles to scoops laying in cheese and tomatoes. Ramekin used for sugar laying on ingredient. Scoop for grits in holding in hot water at 118F. Two sets of tongs being stored on handle of grill. In-use utensils shall be stored with handles out of ingredients; if being stored in water, maintain water above 135F; and stored on a cleaned and sanitized surface.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Some plates and bowls stacked wet. 6 large plastic containers stacked wet. Most plastic cups stacked wet. Cleaned and sanitized equipment and utensils shall be air-dried.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. One case of paper towels and one case of napkins being stored on floor (from delivery). Single-service articles shall be stored at least 6 inches above the floor. CDI: Cases moved to shelving.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Caulking at handsinks between sink and splashguards has come loose or, in some cases, no longer attached to sink. Re-caulk.
- 49 5-205.15 System Maintained in Good Repair - P: 0 pts. Two handsinks (one across from three comp sink and the other in back prep room) with no cold water upon entrance to establishment. Manager stated a plumber had been called and was en route, upon availability. Hot water being supplied at these sinks was 140F. System shall be maintained in good repair. CDI: Plumbers arrived and fixed system. Both sinks supplied hot and cold water after repairs.



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- 52 5-501.114 Using Drain Plugs - C: 0 pts. Two dumpsters missing drain plugs. Replace drain plugs to dumpsters.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting is low along the grill line at 30-40 ftcd, bar beverage area at 35 ftcd, and waitress station ice bins at 45 ftcd. Increase lighting to meet 50 ftcd in food prep areas.



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Spell

