

# Food Establishment Inspection Report

Score: 90

Establishment Name: CLARK'S BARBEQUE

Establishment ID: 3034010702

Location Address: 1331 HIGHWAY 66 SOUTH

Inspection  Re-Inspection

City: KERNERSVILLE

State: NC

Date: 09 / 13 / 2018 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 10 : 15  am  pm Time Out: 02 : 50  am  pm

Permittee: CLARK'S BARBEQUE, INC.

Total Time: 4 hrs 35 minutes

Telephone: (336) 996-8644

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
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
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	
<b>Good Hygienic Practices .2652, .2653</b>								
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source .2653, .2655</b>								
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	
<b>Protection from Contamination .2653, .2654</b>								
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	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
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 type="checkbox"/>	<input checked="" 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	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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
<b>Safe Food and Water .2653, .2655, .2658</b>								
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	
<b>Food Temperature Control .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
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 type="checkbox"/>	<input checked="" 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	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" 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	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	3	13	0	
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	3	13	0	
<b>Physical Facilities .2654, .2655, .2656</b>								
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 type="checkbox"/>	<input checked="" 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	3	13	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>					10			



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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: CLARK'S BARBEQUE, INC.  
 Telephone: (336) 996-8644

Establishment ID: 3034010702  
 Inspection  Re-Inspection Date: 09/13/2018  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: tigerpack2@bellsouth.net  
 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	Alex L. 3-30-23	0	Potato's	Hot Holding	165	cole slaw	Make unit	58
Hot Water	3 compartment sink	137	Greens	Hot Holding	188	amer.cheese	Make unit	69
Hot Water	dish machine	166	Salmon patt	Hot Holding	165	cole slaw	walk in cooler	44
Quat. Sanit	3 compartment sink	200	mac&cheese	Hot Holding	152	greens	walk in cooler	45
Pork Ribs	Final Cook	148	Porkshoulde	Alto Sham	161	Lima Beans	Cooling 10:21	81
Burger	Final Cook	184	Cole Slaw	Reach In	53	Lima Beans	Reheat	183
Chicken	Final Cook	170	lettuce	Make unit	73	Pulled BBQ	Hot Holding	122
Fries	Final Cook	195	tomato	Make unit	60	Pulled BBQ	Reheat	165

## 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.

- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- The REHS asked person in charge how the cutting board at the make unit and bbq chopping block are washed, rinsed and sanitized and he responded that both are cleaned at the end of the day. Surfaces of utensils and equipment contacting potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours.// 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-The Cutting board at the make unit had heavy soil build up. Equipment food contact surfaces shall be clean to sight and touch. CDI: The chopping block and the cutting board were cleaned. ✓ Spell
- 18 3-501.14 Cooling - P- Lima beans that were cooked at 9:30am measured at 119F at 10:21am. Temperature was re-checked at 11:21 and measured at 81F. Potentially hazardous foods shall be cooled: (1) Within 2 hours from 135F to 70F; and (2) Within a total of 6 hours from 135F to 45F or less using approved cooling methods. CDI: Person in charge chose to reheat the lima beans to 188F and begin the cooling process again. Opts.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REHEAT-Chopped BBQ in the alto sham that was chopped this morning measured at 122F. Potentially hazardous foods shall be maintained at 135F or higher. CDI: The BBQ was reheated to 165F.

Lock Text

Person in Charge (Print & Sign): Alex *First* Loris *Last*  
 Regulatory Authority (Print & Sign): Iverly Delgadillo REHS *First* Angie Pinyan REHS *Last*

x Alex Loris  
 Iverly Delgadillo REHS / Angie Pinyan REHS

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 09 / 23 / 2018

REHS Contact Phone Number: ( 336 ) 703 - 3141



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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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Items in the make unit measured at: lettuce at 73F, tomato at 60F, cole slaw at 58F, and American cheese at 69F. Cole slaw in the bottom of the make unit measured at 53F. Potentially hazardous foods shall be maintained at 45F or below. CDI: All items were disposed above were voluntarily discarded by the person in charge and all other items in the unit were moved to the walk in cooler.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens PF- Consumer advisory on menu missing disclosure. If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to eat form or as an ingredient in another ready to eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder. DISCLOSURE shall include:(1) A description of the animal-derived foods, such "hamburgers (can be cooked to order)"; or (2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Verification required by 9/23. Contact Iverly Delgadillo at 703-3141 or delgadid@forsyth.cc
- 31 3-501.15 Cooling Methods - PF- Cooling lima beans were placed in deep metal pans in an ice bath. Cooling shall be accomplished by placing the food in shallow pans, separating the food into smaller or thinner portions, adding ice as an ingredient, or if placed in cooling equipment, the food shall be loosely covered or uncovered if protected from overhead contamination. CDI: The person in charge was educated and chose to reheat the lima beans to 183F and will start the cooling process over using suggested methods.
- 34 4-502.11 (B) Good Repair and Calibration - PF- 4-502.11 (B) Good Repair and Calibration - PF-REPEAT- All four thermometers out of calibration. Thermometers shall be in good repair and proper calibration. CDI- Person in charge calibrated thermometer.// 4-302.12 Food Temperature Measuring Devices - PF- No thin probe thermometer to check thin foods with. A temperature measuring device with a suitable small diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. Verification required by 9/23. Contact Iverly Delgadillo at 703-3141 or delgadid@forsyth.cc
- 38 2-303.11 Prohibition-Jewelry - C-One food employee observed with bracelets. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Opts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Wet wiping cloth stored on make unit cutting board. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution. Opts.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Ice paddle stored on top of box in three door freezer. Utensils shall be shall be stored, in a clean, dry location, where they are not exposed to splash, dust, or other contamination. Opts.



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Spell

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Torn gaskets observed in the reach in under the make unit and the bottom door of the alto sham near the ice machine. Equipment repair/replacement is needed on hot water gauge on the dish machine.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-REPEAT- Cleaning is need inside 3 door freezer, shelving units inside walk-in cooler, condenser unit inside walk-in cooler, and the power cord to the heat lamp at the chopping block. Nonfood-contact surfaces shall be kept clean.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C- Dumpster was severely dented at bottom causing small hole and leak. Receptacles shall be maintained in good repair. Opts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-Wall cleaning needed all throughout establishment especially behind the grill area. Soot buildup throughout ceiling tiles in kitchen. Physical facilities shall be maintained clean.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Missing floor tiles throughout establishment. The FRP seam strip is missing throughout galley kitchen. FRP in men's bathroom is starting to detach. Cove basing is missing in certain areas: under 3 compartment sink, behind the fryers, and in wall adjacent to chopping block. Missing ceiling vent over prep table in grill area. Tear in the laminate flooring in the walk in cooler. Physical facilities shall be maintained in good repair. Repair.//  
6-201.11 Floors, Walls  
and Ceilings-Cleanability - C- Caulk is needed at the base of the toilets in all public restrooms. Floor and floor coverings shall be
- 54 6-303.11 Intensity-Lighting - C- Lighting measured 9-34 foot candles in the bbq pit room (supplemental cooking room) . Lighting at food preparation areas shall be at least 50 foot candles. Opts.



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