

Food Establishment Inspection Report

Score: 86

Establishment Name: BAD DADDY'S BURGER BAR

Establishment ID: 3034012285

Location Address: 504 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 18 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 02 : 50 ^{am} _{pm} Time Out: 07 : 55 ^{am} _{pm}

Permittee: BAD DADDY'S BURGER BAR OF WINSTON SALEM LLC

Total Time: 5 hrs 5 minutes

Telephone: (336) 893-6456

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: 9

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	<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			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<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			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<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			4	2	<input checked="" type="checkbox"/>	<input checked="" 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			3	13	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
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	<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"/>	0	<input 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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<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			1	03	0	<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			3	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<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	<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			1	03	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
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			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<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			2	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	<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			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	<input type="checkbox"/>
Total Deductions:										14



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

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

Permittee: BAD DADDY'S BURGER BAR OF WINSTON SALEM

Telephone: (336) 893-6456

Establishment ID: 3034012285

☒ Inspection ☐ Re-Inspection Date: 09/18/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: jabbott@bdburgerbar.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
*PARASITE	YELLOWIN TUNA-WILD	00	RAW BEEF	LO BOY	43	CHX WINGS	WIC	44
SERV SAFE	S. CROMARTIE 7/23/18	00	SHRED LET	RIC	39	BROCC	RIC	41
HAM	RIC	42	QUESO	HH	147	FRIES	COLD-POST PAR	43
PASTRAMI	RIC	45	MSHROOM	HH	153	BACON	CH-POST PAR	58
BURGER	FCT	200	CHX	FCT	184	HOT WATER	SANI-DISH	168
TOMATO	MAKE UNIT	43	CHILI	COOL 3 HOURS-LOG	89	QAC	3 COMP	200
SLAW	MAKE UNIT	39	MUSHROOM	COOL 3 HOUR	75	HOT WATER	3 COMP	135
MOZZ CHZ	LO BOY	43	GRIL ONION	WIC	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-Repeat-Observed employee cup on cutting board behind potato make unit. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, single-serv items can not result. CDI-Beverage discarded by PIC.
- 6 2-301.12 Cleaning Procedure - P-Observed staff member turn off water with bare hands after cleaning. Paper towel or similar device shall be used to turn off faucet after cleaning. To avoid recontaminating their hands or surrogate prosthetic devices, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink or the handle of a restroom door. CDI-Staff educated and hands rewashed. 0 points.
- 8 6-301.14 Handwashing Signage - C-Handwashing sinks in kitchen and women's restroom are not equipped with required handwashing sign. Handwashing sinks shall be equipped with handwashing reminders for food employees. CDI-Signage provided by REHSI.//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-Observed access to back handwashing sink blocked by bread cart. Handwashing sinks shall be accessible at all times. CDI-Cart relocated by PIC.//5-202.12 Handwashing Sinks, Installation - PF-Measured hot water at handwashing sink by dish machine at 95F, cook line at 85F and men's restroom at 85F. A handwashing sink shall be equipped to provide water at a temperature of at least 100F through a mixing valve or combination faucet. CDI-Water temperature adjusted at handwashing sinks to 100F-112F.//6-301.12 Hand Drying Provision - PF-Paper towel dispenser by dish machine is not working. Paper towel or individual hand drying device shall be provided at all

Person in Charge (Print & Sign): *First* SONYA *Last* KEEN

Regulatory Authority (Print & Sign): *First* JENNIFER *Last* BROWN

[Signature]

[Signature]

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 09 / 27 / 2017

REHS Contact Phone Number: (336) 703 - 3131



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- 13 3-304.15 (A) Gloves, Use Limitation - P-Observed cook use single-use gloves to pat down raw hamburger meat on grill and then prepare buns for sandwiches. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI-Staff educated, gloves removed, hands washed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Observed all prep equipment including slicer, fry punch, tomato slicer, can opener, robo coupe attachment to be soiled. Most pans, containers and pitchers on clean equipment rack by dish machine are soiled. Equipment food contact surfaces shall be clean to sight and touch. VERIFICATION REQUIRED WITHIN 10 DAYS. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLETION.
- 18 3-501.14 Cooling - P-Repeat-Measured 2 containers of chili cooling for more than 2 hours after reaching 135F (per documentation log) in prep sink at 89F. Measured cooked mushrooms cooling for more than 3 hours at 75F. Foods shall cool from 135F to 70F within 2 hours and 70F to 45/41F within 4 hours, for a maximum total of 6 hours. CDI-Chili and mushrooms discarded by PIC.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured 2 cardboard boats of bacon for fried bacon in make top unit at 53F-58F. Per corporate policy, bacon under goes noncontinuous cooking process. Per procedures, bacon is par cooked, cooled and then placed in cold-holding unit. Immediately after initial heating, bacon shall be cooled according to the time and temperature parameters specified for cooked potentially hazardous food and held frozen or cold. CDI-Bacon discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Observed fresh mozzarella slices in lo boy unit and walk-in cooler not date marked. Observed fried mozzarella cheese not date marked after being cooked and removed from walk-in freezer. Fresh mozzarella cheese shall be date marked upon opening. Frozen products shall be dated after preparation and upon removing from freezer. CDI-All products discarded by PIC. 0 points.
- 26 7-102.11 Common Name-Working Containers - PF-Observed spray bottle containing red solution labeled Red 11 under back prep sink. PIC unable to determine the contents of the bottle or its use. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI-Bottle discarded by PIC.//7-201.11 Separation-Storage - P-Observed fruit fly liquid trap stored on surface above unwrapped single-serv items. Container specifies that product may be not used around "foodstuff". Observed bottle of oven cleaner stored on drain aboard of prep sink containing sliced potatoes that were de-starching. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, single-service items by separating the materials by spacing or partitioning. CDI-Fruit fly device and oven cleaner relocated to designated area.
- 31 3-501.15 Cooling Methods - PF-Repeat-Observed 2 deep plastic containers of chili cooling unattended in prep sink with ice wand. Observed cooked mushrooms cooling in plastic container with tight lid. When cooling, foods shall be loosely covered or uncovered and placed into shall metal pans. If using ice wand, stir frequently and place product in ice bath to facilitate heat transfer. CDI-Chili and mushrooms did not meet 2 hour time requirement and was discarded.



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-All squeeze bottles, bulk food containers, shakers are unlabeled. Unless easily recognized, working containers holding food or food ingredients shall be labeled with the common name of the food. 0 points.
- 36 6-501.111 Controlling Pests - C-Repeat-Observed mutiple fruit flies by back dry storage rack. Observed standing water on the floor throughout kitchen and walk-in cooler. Facilities shall be maintained free from pests. Pest harborage condtions shall be eliminated.
- 37 3-307.11 Miscellaneous Sources of Contamination - C-Observed employee beverage and food stored on high shelf in reach-in cooler by cook line above establishment food. Observed bags of vanilla pudding, milk powder and flour opened and unprotected on dry goods shelving. Observed multiple pans in all reach-in and walk-in units to be uncovered, exposing food items. Food shall be protected from contamination.//3-304.13 Linens and Napkins, Use Limitations - C-Observed staff using white linen cloth to grip cooked, ready-to-eat chicken during cutting. Linens and napkins may not be used in contact with food unless they are used to line a container for service of food sush as bread. CDI-Tongs provided for cook to use.
- 38 2-402.11 Effectiveness-Hair Restraints - C-Observed manager engage in food prep in the kitchen without hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, single-use articles. CDI-Hat donned by staff.//2-303.11 Prohibition-Jewelry - C-Observed cook staff and management engaging in food prep while wearing bracelets or watches. 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
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Measured QAC chemical in wiping cloth bucket at bar less than 150 ppm (manufacturers specifications for chemicals). Cloths in-use for wiping counters and other equipement surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified by manufacturer. CDI-Bucket remade to correct strength. 0 points.
- 40 3-302.15 Washing Fruits and Vegetables - C-Observed avacados stored in container on make line to still contain stickers. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. CDI-Avacados washed during inspection.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Observed scoop for dry flour product stored on top of cans on dry goods rack. Observed metal bowls used as scoops in tator tots and other food products. Observed scoop for ice handle stored in ice bin at beverage station. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon or on a clean portion of the food preparation table or cooking equipment.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Observed bowls and pans stacked wet on air-drying rack by 3 compartment sink. Observed underside of cutting board to be wet. After cleaning and sanitizing equipment and utensils shall be air-dried or used after adequate draining.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed equipment stored in standing water, under slicer. Observed brooms and maintenance equipment stored in contact with clean equipment rack. Observed glassware stored on floor/plumbing line under bar beer wells; floor of this area is heavily soiled. Cleaned equipment and utensils shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Replace gaskets on prep cooler, shelving in walk-in cooler is leaning and worn, shelving in all reach-in units are in disrepair. Replace tongs with cracked covers. Ice scoop holder is damaged. Cabinets behind bar are in poor condition. Replace light in grills and repair grease leak into bulb covers. Shelving above fryer is damaged and greasy and shall be removed. Reach-in freezer behind fryers is badly damaged and cracked in multiple areas. Weather strip under walk-in cooler door is missing. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces - C-Front line cutting board is scored and severely stained on both sides. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Cleaning needed on the following nonfood contact surfaces: can racks, lids to equipment and dry goods, gaskets of reach- in units, shelving above fryers, can opener holder, frame of lo boys. Nonfood contact surfaces of equipment shall be maintained clean. 0 points.
- 49 5-205.15 System Maintained in Good Repair - P-Observed leak under handsink by cook line. Observed leak from rafter/ceiling in front of gentlemen's restroom. Replace missing plumbing pipe under prep sink. Plumbing systems shall be maintained in good repair. Repair. 0 points
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Observed damaged tile cove behind front line equipment, recaulk handsinks to the wall in kitchen, reseal/grout areas around floor drains behind cook line that are retaining water and contain pink growth. Repair/replace frame of back exit door that is missing. Physical facilities shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C-Remove standing water from floors after flush cleaning. Clean floor in beer cooler walk-in. Clean wall in restrooms and by front line handsinks. Physical facilities shall be maintained clean. 0 points.



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