

# Food Establishment Inspection Report

Score: 91.5

Establishment Name: MR. BARBECUE

Establishment ID: 3034010275

Location Address: 1381 PETERS CREEK PKWY

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 11 / 07 / 2017 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 09 : 20 <sup>am</sup> <sub>pm</sub> Time Out: 2 : 05 <sup>am</sup> <sub>pm</sub>

Permittee: MR BARBECUE OF WINSTON SALEM INC

Total Time: 4 hrs 45 minutes

Telephone: (336) 725-7827

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: \_\_\_\_\_

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</b> .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"/>
<b>Employee Health</b> .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"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input 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"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<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			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"/>
<b>Approved Source</b> .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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<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"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .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"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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"/>
<b>Food Temperature Control</b> .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"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .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	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	<input checked="" 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"/>
<b>Utensils and Equipment</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	<input type="checkbox"/>
<b>Physical Facilities</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<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			<input checked="" type="checkbox"/>	03	0	<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"/>	<input type="checkbox"/>
Total Deductions: 8.5										



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City: WINSTON-SALEM State: NC

County: 34 Forsyth Zip: 27127

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

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

Permittee: MR BARBECUE OF WINSTON SALEM INC

Telephone: (336) 725-7827

Establishment ID: 3034010275

☒ Inspection ☐ Re-Inspection Date: 11/07/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

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
hot water	utensil sink	120	bbq slaw	prep cooler	40	ServSafe	T Johnson 9/29/20	0
quat	sanitizer- spray bottle	200	chicken	cook to	194			
chlorine	sanitizer-sink	50	fish	cook to	189			
potato salad	WIC	36	green beans	reheating	168			
bbq slaw	WIC	37	chopped bbq	oven	92			
brisket	WIC	40	bbq	reheating-cooker	118			
cole slaw	WIC	37	3 pans bbq	reheated-oven	165			
cole slaw	prep cooler	39	mashed	hot holding	140			

## 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- The sink installed in the pit room is to be used as handwash sink. It is a 2 compartment sink and both compartments were filled with cleaning supplies, buckets, etc. Handsinks shall be accessible at all times for employee use. CDI- all items were removed and sink was cleaned.
- 6-301.11 Handwashing Cleanser, Availability - PF- No soap was supplied at the handwash sink in the pit room. Soap shall be provided at all times at all hand sinks. CDI- soap was supplied.
- 6-301.12 Hand Drying Provision - PF- No paper towels were supplied at the handsink in the pit room. Hand towels shall be provided at all times for proper drying of hands. CDI- towels were supplied.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- The chopper had dried food debris under the blade from a previous use. Food contact surfaces shall be clean to sight and touch. CDI- chopper was cleaned.
- 17 3-403.11 Reheating for Hot Holding - P- Pieces of pork bbq were reheated partially in the oven, then chopped and placed back in the oven for reheating. 3 hours after beginning the reheating process the bbq was only 92F. 3 pans of chopped pork bbq and pork pieces on the cooker reheating at 118-140F. When reheating foods for hot holding, the foods shall be reheated to 165F or above within 2 hours. CDI- pan of bbq was discarded. The 3 pans had about an hour left to reheat to 165F or above. All pans were placed in the oven to reheat quicker. All measured above 165F within an hour.

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Person in Charge (Print & Sign): Nick First Last Carros

Regulatory Authority (Print & Sign): Angie First Last Pinyan

*James N. Carros*

*Angie Pinyan REHS*

REHS ID: 1690 - Pinyan, Angie

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 2618



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- 18 3-501.14 Cooling - P- Large plastic container of soup in the reach in cooler at 54F. The soup was prepared yesterday. When cooling hot foods, cool foods from 135F to 70F within 2 hours and from 70F to 45F within 4 hours. Cooling shall be achieved within no more than 6 hours. CDI- soup was discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- A small container of potato salad with no date markings in the walk in cooler. Rack of cooked beef, chicken and ribs with no date markings.// 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- a pan of green beans dated 10/29 (prep date). Refrigerated, RTE, PHF's shall be marked with date prepared or date opened. The foods may be held for no more than 7 days at 41F or below. The date prepared/opened counts as Day 1. CDI- potato salad and green beans were. PIC was not sure how to properly mark the rack of meats but knew the exact prep dates of each. The REHS suggested writing on the foil cover with dates or place date label on the sides of the rack to correspond with each food. All were marked. Also, write additional date on foods removed from freezer to account for all days.
- 31 3-501.15 Cooling Methods - PF- Soup prepared the previous day in the reach in cooler in a large plastic container with a tight lid. Larger pieces of meats (beef brisket) in the walk in cooler to cool from a few days ago. When cooling hot foods use shallow pans, ice baths, cooling wands, break foods down to smaller portions. CDI- soup was discarded. PIC stated the brisket will be sliced before placing in the cooler at the end of the day, going forward.
- 33 3-501.13 Thawing - C- Raw fish thawing in a pan of water on the drainboard of the food prep sink with raw chicken thawing in the sink compartment with running water. Thaw foods in the cooler, under running water ( no more than 70F) of sufficient velocity to float off debris or as part of the cooking process. CDI- Fish was placed in the walk in cooler and velocity of water was increased to thaw chicken.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Several wet wiping cloths were observed on food prep surfaces. Wet wiping cloths shall be stored in a container of properly mixed sanitizer when not in use.
- 40 3-302.15 Washing Fruits and Vegetables - C- In discussion with the owner on procedure for preparing slaw, there was no mention of washing the cabbage before cutting. Same with onions. All fruits and vegetables shall be washed BEFORE cutting.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- There were a few stainless pans stacked wet on the utensil rack. Allow utensils to air dry properly before stacking \*REPEAT\*



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Equipment in poor repair. Reconditioned, repair or replace the following: wood counters at the front counter, shelves at the front counter, exposed wood under counter, air drying racks, dry storage racks, ice build up near the door of the walk in freezer, lower shelf of table in dry storage room near walk in freezer. \*REPEAT\*
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- Storage room and bathrooms: no cove base along walls.  
6-201.11 Floors, Walls and Ceilings-Cleanability - C- Storage room next to office has wood paneling walls, unsealed block wall. Walls shall be constructed so they are smooth and easily cleanable.  
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Floor in the large storage room has peeling paint. Many floor tiles throughout the kitchen are cracked or broken. Repair to be easily cleanable. \*REPEAT\*
- 54 6-202.11 Light Bulbs, Protective Shielding - C- Exposed foods (bags of cabbage and onions) are stored in the dry storage room. Light fixtures are not shielded and are not supplied with shatter proof bulbs. Light fixtures shall be properly shielded or install shatterproof bulbs in these fixtures.



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