

Food Establishment Inspection Report

Score: 82.5

Establishment Name: HILL'S LEXINGTON BBQ

Establishment ID: 3034010172

Location Address: 4005 N. PATTERSON AVENUE

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 11 / 08 / 2017 **Status Code:** A

Zip: 27105 **County:** 34 Forsyth

Time In: 09 : 45 ^{am} _{pm} **Time Out:** 05 : 40 ^{am} _{pm}

Permittee: HILL'S LEXINGTON BBQ OF W-S

Total Time: 7 hrs 55 minutes

Telephone: (336) 767-2185

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: 3

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<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	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
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 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	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	<input checked="" type="checkbox"/>	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input 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			<input checked="" type="checkbox"/>	13	0	<input checked="" 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	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	<input checked="" type="checkbox"/>	<input checked="" 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	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<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	

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			<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	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input checked="" 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			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input 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	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	
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 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	
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			<input checked="" type="checkbox"/>	1	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	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" 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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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			1	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
Total Deductions: 17.5										



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County: 34 Forsyth Zip: 27105

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

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

Permittee: HILL'S LEXINGTON BBQ OF W-S

Telephone: (336) 767-2185

Establishment ID: 3034010172

☒ Inspection ☐ Re-Inspection Date: 11/08/2017

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 ServSafe	Location James Wall 8-22-21	Temp 00	Item Shoulder	Location Reheat	Temp 97	Item Lettuce	Location Make unit	Temp 42
Hot water	3 comp sink - kitchen	150	Eggs	Final	182	Sliced tom	Make unit	44
Hot water	3 comp sink - pit	148	Links	Hot hold	175	Shoulder	Final	170
Banana pud	Counter	101	Chicken	Hot hold	166	Burger	Final	187
Pintos	Final	188	Grits	Hot hold	174	BBQ	Hot hold	173
Chicken	Walk-in	40	Gravy	Hot hold	154	Beans	Hot hold	138
Cubed steak	Walk-in	40	Ham	Reach-in	40	Chicken	Final	177
Slaw	Walk-in	41	Turkey	Reach-in	38	Hot water	Dishmachine	162

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 Employee drink (with lid and straw) observed on clean drainboard at dishmachine. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils, and linens; unwrapped-single-service and single-use articles; or other items needing protection can not result.
- 6 2-301.12 Cleaning Procedure - P // 2-301.14 When to Wash - P REPEAT: One food employee observed turning off faucet handles with cleaned hands, without an effective barrier (disposable towel). One food employee observed handling soiled utensils at dishmachine, and removing cleaned items from dishwasher without washing hands in between. A food employee shall wash hands when contaminated, and to avoid recontaminating cleaned hands, use disposable towels, or similar clean barriers when operating manually operated faucet handles on handwashing sink. CDI: Both employees educated, and washed hands correctly.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P REPEAT: Raw Neese's sausage over portioned deli turkey in reach-in freezer. / Raw country ham over container of hashbrowns in reach-in cooler. Raw country ham over ready-to-eat deli meats in walk-in cooler. (Country ham has safe cooking instructions on packaging). / Raw Neese's sausage over portioned dressing cups in glass reach-in cooler at wait station. / Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding and display from ready-to-eat foods, and in order of final cook temperature. CDI: Raw sausage and raw country ham moved below ready-to-eats. // 3-304.15 (A) Gloves, Use Limitation - P One food employee observed cracking raw shelled eggs with gloves on, and continuing to prepare food and handling clean plates without changing gloves and washing hands. If used, single-use gloves shall be used for only one task such as working with

Person in Charge (Print & Sign):

Regulatory Authority (Print & Sign): Christy Whitley

Luc C. Hill

Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: 11 / 18 / 2017

REHS Contact Phone Number: (336) 703 - 3157



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Slicer blade and components observed visibly soiled with food particles. / Can opener blade observed with visibly soiled. / Carbon build up on grates of pit cookers. Remove excess carbon build up and clean frequently. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Can opener blade sent to be cleaned and sanitized during inspection. Slicer broken down, clean and sanitized during inspection. 0 pts
- 17 3-403.11 Reheating for Hot Holding - P Four whole pork shoulders placed into oven to be reheated 4 hours prior (per person in charge), measuring between 97-108F. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds, and shall be completed within 2 hours and the time the food is 45F and may not exceed 2 hours. CDI: Shoulders voluntarily discarded into dumpster during inspection. Copy of rule 3-403.11 for reheating left with operator. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: Banana pudding with meringue topping (made with raw egg) measured 100F at beginning of inspection. Placed at front counter to be served at room temperature. Either procedures in place to use TPHC (if temperature control is not used), hold banana pudding in warmer at 135F (and above), OR be held cold at 45F and below. / Three large containers of potato salad in pit room walk-in cooler measuring 47-49F (had not been removed). Remeasured temperatures 2 hours later, and measuring 48F. Potentially hazardous food shall be held cold at 45F and below. (As of January 1st, 2019 at 41F and below). CDI: Containers of potato salad voluntarily discarded, and temperature to walk-in cooler adjusted lower by person in charge.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Several items in walk-in coolers including: green beans, corn, deli ham, deli turkey, BBQ slaw, sliced lettuce either with no dates. Some foods with day of discard, and some with day of preparation. / Container of slaw in pit room walk-in cooler marked with hold time of 8 days. / Hot dogs in make unit without date label. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed, sold, OR discarded based on time/temperature combinations: 7 days at 41F and below, OR 4 days at 42-45F. The day of preparation shall be counted as day 1. / Ready-to-eat, potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked at the time the original package is opened in a food establishment and, if held for more than 24 hours, to indicate the date
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Person in charge (chef) stated Ribeye steaks and hamburger are cooked to order. / Food employee stated eggs are allowed to be cooked to order. Menu's do not have a consumer advisory containing a disclosure or reminder in place. If an animal food such as beef, eggs, fish, lamb, milk, pork, or poultry or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens the permit holder shall inform consumers of the significantly increased risk of consuming such foods by the way of a disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards or other effective written means. A disclosure shall include: a description of the animal-derived foods such as "hamburgers (can be cooked to order), or identification of the animal-derived food by asterisking them to a foot note that states the items are served raw or
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P One wiping cloth bucket of chlorine sanitizer at front counter measuring below 50ppm, and one wiping cloth bucket at make unit measuring above 200ppm. Recommend making one solution, taking dry linens and soaking in solution, discarding and remaking solution. Chlorine sanitizer shall be maintained between 50-200ppm. CDI: Buckets remade to measure 50ppm.
- 31 3-501.15 Cooling Methods - PF REPEAT: Large container of slaw cooling (52F) in pit room walk-in cooler in large portion and bucket with tight fitting lid. Cooling shall be accomplished using the following methods: uncover or loosely cover food, placing the food in shallow pans, separating the food into smaller/thinner portions, stirring the food in a container placed in an ice water bath, or using containers that facilitate heat transfer. CDI: Food separated into thinner portions and vented during inspection.



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C One shaker of powdered sugar and one shaker of salt being stored without label. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. CDI: Labels added during inspection. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C // 3-307.11 Miscellaneous Sources of Contamination - C Lettuce on ice bath next to BBQ chopping block observed without cover, with insects in contact with lettuce. Maintain lid, plastic wrap or simliar on container to prevent contamination. CDI: Cover placed on container of lettuce during inspection. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Scoop with handle in contact with BBQ slaw inside rolling container in walk-in cooler. / Utensils stored in container of water at room temperature at pass thru window. / During pauses in food preparation or dispensing, utensils shall be stored: in the food with their handles above the top of the food and the container; in a food that is not potentially hazardous with their handles above the top of the food within containers that can be closed (bins of flour, sugar); on a clean portion of the food preparation table or cooking equipment; in running water of sufficient velocity to flush particulates to the drain; in a clean protected location; or in a container of water if the water is maintained at 135F or above.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C REPEAT: Stacks of metal containers on clean utensil shelving, stacked wet. / Food employee observed towel drying utensils and equipment at dishmachine. / Towel particles observed on clean equipment. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
- 45 4-205.10 Food Equipment, Certification and Classification - C Pre-rinse sink not in operation across dishmachine. Soiled drainboard and shelving does not meet ANSI accredited standards. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. // 4-204.17 Ice Units, Separation of Drains - C Ice bin with faucet at dining room beverage station and at beverage prep line outside of kitchen have drain lines that through ice bin. Recommend replacing. Liquid waste drain lines may not pass through an ice machine or ice storage bin. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Prep tables throughout are rusting, oxidizing, and underside support channels are in disrepair due to age. Clean and evaluate prep tables throughout, and replace. / Replace missing
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C The following nonfood-contact surfaces require additional cleaning: grease and food accumulation under flat top grills and drawers under flat top grill soiled with food and grease. Nonfood-contact surfaces of equipment and utensils shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 49 5-203.14 Backflow Prevention Device, When Required - P REPEAT: Hose at back door of kitchen observed with no backflow prevention device installed with pistol grip attached. Install backflow prevention device rated for continuous pressure or remove hose with pistol grip after each use. / Two faucets under handsinks in restrooms with threaded faucets, that allow hose to be attached. Either file threads or install approved backflow prevention device. Verification required by 11-18-17 to Christy Whitley when completed at 336-703-3157 or Whiteleca@forsyth.cc // 5-205.15 System Maintained in Good Repair - C Leak at pipe present under wash vat of 3 compartment sink in kitchen. Repair. / Water turned off at canwash. Repair to operate. A plumbing system shall be maintained in good repair.



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- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Cove base missing between floor tiles and base tiles where 90 degree angle is formed in: walk-in coolers; dry storage room and single-service storage room; employee restroom, and pit room. Seal cove base board to floor in walk-in cooler. In food establishment in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be sealed and coved to no larger than 1mm. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Several areas in kitchen floors losing finish and need to be resealed. / Seal holes and gaps in dry storage room at piping from ceiling/walls. / Seal or paint wooden half wall behind between cook lines. / Recaulk toilet bases to floors in restrooms. Floors, walls, and ceilings shall be constructed, designed, and installed to be smooth and easily cleanable. 0 pts
- 54 6-303.11 Intensity-Lighting - C REPEAT: Lighting measured low in the following areas (measured in foot candles): 9-100 along front line (100 at pass thru window directly under light); 5-12 along beverage station and counters; 8-9 at beverage station in dining room; 35-55 at flat top grill; 27-40 at make unit to BBQ chopping block (across from flat top grill); 20-32 at cook line to mixer prep table; 35-54 at vegetable prep sink; 30 at cuber prep table; 17-60 at cook line and pits (pit room); and 3-6 in dry storage room. Lighting intensity shall be increased to meet at least 50 foot candles at areas of food and drink preparation, at least 20 foot candles in dry storage areas, and 10 foot candles of areas of food storage.



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Spell

