

Food Establishment Inspection Report

Score: 93

Establishment Name: PULLIAM'S
Location Address: 4400 OLD WALKERTOWN ROAD
City: WINSTON-SALEM **State:** NC
Zip: 27105 **County:** 34 Forsyth
Permittee: JS PULLIAMS INC.
Telephone: (336) 767-2211
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034020126
 Inspection Re-Inspection
Date: 05 / 06 / 2021 **Status Code:** A
Time In: 01 : 45 am pm **Time Out:** 03 : 45 am pm
Total Time: 2 hrs 0 minutes
Category #: IV
FDA Establishment Type: Fast Food Restaurant
No. of Risk Factor/Intervention Violations: 4
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
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	X	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input checked="" type="checkbox"/>	<input 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	
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
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	3	13	X	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
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	X	0	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	X	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
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	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input 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	
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	X	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	X	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	X	
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 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 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	X	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	X	0	
Total Deductions:					7			



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Establishment ID: 3034020126
 Inspection Re-Inspection Date: 05/06/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: CMORDOCK23@GMAIL.COM
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	C. Mordock 9-28-22	00	BBQ	Steam table	194			
Hot water	2 comp sink	153	Hot dogs	Hot hold - grill	166			
Chlr. sani.	Spray bottle remixed	200	Chili	Hot hold - grill	172			
Slaw	Upright	40	Slaw	Cold holding @ grill	35			
BBQ	Upright	38	Slaw	Make unit	40			
Chili	Upright	38	Hot dogs	Make unit	39			
Hot dogs	Upright	45						
Hot dogs	Freezer - 30 mins	41						

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 beverages stored above dry ingredients on shelving and above food in reach-in freezer. 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.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Two 22 quart containers of hotdogs in upright cooler measuring 43-45F. Hotdogs were removed from original packaging and placed into plastic container approximately 3.5 hours prior to inspection. Ensure these products are cooled to 41F prior to placing into holding. Ready-to-eat, potentially hazardous food shall be held at 41F and below. CDI: Hotdogs placed into upright freezer and cooled to 37-41F within 30 minutes.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P Quat Sanitizer spray bottle measuring above 500ppm. / Chlorine sanitizer wet wiping cloth bucket measuring above 200ppm. Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions). CDI: Quat discarded. Chlorine sanitizer remixed to 200ppm. // 7-201.11 Separation-Storage - P One spray chemical, hydrogen peroxide, and disinfectant wipes being stored above bottled beverages and dry ingredients. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: separating by spacing or partitioning; and locating in an area that is not above. CDI: Person-in-charge separated chemicals.



Person in Charge (Print & Sign): First CAITLIN Last MORDOCK

Regulatory Authority (Print & Sign): First CHRISTY Last WHITLEY

(Signature)

 Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 05 / 16 / 2021

REHS Contact Phone Number: (336) 703 - 3157



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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- 27 8-103.12 Conformance with Approved Procedures - P,PF Logs for variance approval of Sauerkraut process are not being filled out. Last date of filling logs for pH, cleaning and sanitizing log, and calibration log had not been updated since 3/25/21. If the regulatory authority grants a variance, or a HACCP plan .. the PERMIT HOLDER shall: comply with the HACCP plan s and procedures that are submitted and approved as a basis for the modification or waiver; and maintain and provide to the, upon request, records that demonstrate that the following are routinely employed; (1) Procedures for monitoring the CRITICAL CONTROL POINTS, (2) Monitoring of the CRITICAL CONTROL POINTS, (3) Verification of the effectiveness of the operation or process, and (4) Necessary corrective actions if there is failure at a CRITICAL CONTROL POINT. *Verification visit for monitoring of logs will be completed by 5/16/21.*
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Three door freezer with all bottom panels removed, door taped, damaged handles, and minor chipping of shelving exposing rust.. / Upright cooler with rusted door hinges and damaged handle. / Outdoor walk-in cooler with holes/rust and in poor repair. / Lid to steam table is cracked. / Legs and bottom shelving of prep table with rust. / Shelving throughout uprights and dry storage are rusted/damaged. / Equipment shall be maintained cleanable and in good repair. // 4-205.10 Food Equipment, Certification and Classification - C Repeat. Two compartment sink, domestic preparation sink, steam table, and plexi-glass sneezeguard do not comply with 4-1 and 4-2 of the 2009 NC Food Code and need to be replaced. 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 program.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF Test strips for quat sanitizer were not provided during inspection. Obtain test strips. A test kit or other device that accurately measures the concentration in MG/L of SANITIZING solutions shall be provided. *Verification required by 5/16/21 for the purchase of quat test strips. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning needed on interior of walk-in cooler and around steam table lid. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C // 6-201.11 Floors, Walls and Ceilings Cleanability - C Repeat. On walls and ceilings - exposed conduit and wires need to be enclosed with a smooth and easily cleanable covering. / Paint and finish are chipping throughout on walls and doors and door frames. / Walls throughout are not easily cleanable due to rough brick, absorbable particle board in dry storage, gaps, holes or damage. / Seal holes and separation between floors, walls and ceilings. / Repair hole in ceilings and wall damage in dry storage room and exterior pit rooms. / Floors are rough concrete in restroom, dry storage rooms, and separate pit room. / Floor tiles are heavily damaged and cracking. / Cove base is missing and or separating. Physical facilities shall be maintained in good repair so that floors, walls, and ceilings and all coverings and smooth and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C Clean wall beside flat top grill
- 54 6-303.11 Intensity-Lighting - C Repeat. (1/2 credit due to one light being added and increasing right side of smoker and handwashing sink to appropriate level) Lighting remains low on left side of pit smoker in separate room. Add additional lighting to increase this area to meet 50 foot candles throughout.



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✓
Spell



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