

Food Establishment Inspection Report

Score: 94

Establishment Name: LITTLE RICHARDS BBQ OF CLEMMONS

Establishment ID: 3034010737

Location Address: 6470 STADIUM DR

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: LRB, LLC

Telephone: (336) 766-0401

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/17/2022 Status Code: A

Time In: 10:40 AM Time Out: 1:35 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Food in good condition, safe & unadulterated		2	1	X	X
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	0	X	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	X	X
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	0	X	X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		2	X	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	0.5	X	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	0	0	X
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Single-use & single-service articles: properly stored & used		1	0	0	X
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0	0	X
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Warewashing facilities: installed, maintained & used; test strips		1	0	0	X
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	X	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	0.5	X	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	X
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010737

Location Address: 6470 STADIUM DR

Inspection Re-Inspection Date: 05/17/2022

City: CLEMMONS State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27012

Water sample taken? Yes No Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1: stephen@littlerichardsbarbeque.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: LRB, LLC

Email 3:

Telephone: (336) 766-0401

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pork shoulder	FINAL COOK	160						
pork shoulder	DELIVERY	42						
brisket	hot hold in cabinet	137						
creamer	cooler at wait station	42						
greens	REHEAT	173						
beans	REHEAT	167						
hot dog	hot hold	178						
chopped BBQ	hot hold	137						
wings	prep cooler	40						
smoked chicken	walk-in cooler	38						
brisket	walk-in cooler	40						
ribs	walk-in cooler	39						
fries	FINAL COOK	167						
shell egg	back walk-in cooler (before adjustment)	42						
final rinse	dish machine	167						
hot water	3 comp sink	153						
quat sani	3 comp sink, spray bottle (nm)	300						
ServSafe	Pastor Cortez 12/8/26	0						

Person in Charge (Print & Sign): Pastor *First* Cortez *Last*
First *Last* Pastor Cortez

Regulatory Authority (Print & Sign): Aubrie Welch
First *Last* Aubrie DeLeon

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:

REHS Contact Phone Number: (336) 703-3131



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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Comment Addendum to Inspection Report

Establishment Name: LITTLE RICHARDS BBQ OF CLEMMONS

Establishment ID: 3034010737

Date: 05/17/2022 **Time In:** 10:40 AM **Time Out:** 1:35 PM

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.

- 13 3-202.15 Package Integrity (Pf) 1 #10 can of ketchup dented on seam, 1 #10 can with no label and rusted exterior on can rack. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI - PIC removed from rack to show supplier.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) Food debris present inside hushpuppy maker, on several small bowls, 1 ice scoop, set of measuring scoops, a couple large plastic containers; metal pans by smoker with food debris/greasy residue. Large rectangular plastic containers with sticker residue. Food contact surfaces shall be clean to sight and touch. CDI - items placed at sink for re-cleaning.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT - Foil pan of baked beans was sitting in bread warmer at 128F. Time/temperature control for safety (TCS) foods held hot shall be maintained at 135F or above. CDI - per PIC, beans had been prepped approx. 30 minutes ago; they were reheated.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) In walk-in cooler, opened package of hot dogs, cooked ribs, cooked brisket were not date marked. Ready to eat, time/temperature control for safety (TCS) foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - Per employee, meats were cooked yesterday and hot dogs were opened yesterday, foods were dated appropriately.
3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) In base of prep cooler, container of smoked wings with use by date of 5/15, container of tacos with use by date of 5/12. Once TCS foods exceed safe time limit (7 days including day of opening/prep), they must be discarded. CDI - foods discarded.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) At beginning of inspection, 2 boxes of raw chicken were on the floor by the smoker. One box of raw chicken on floor under shelving in walk-in cooler. Case of ketchup on floor in dry storage room. Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Several pairs of tongs hanging at cook line where they can be brushed by pants as employees walk by. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) REPEAT - Standing water in bowl of buffalo chopper. Allow to air dry before reassembling.
4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Magnetic knife rack with several knives mounted at can wash; knives exposed to splash. Remove knife rack from this location. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing REPEAT - In external dry storage room, 2 large bags of gallon tea jugs are on the floor. Single-service and single-use articles shall be stored in a clean, dry location at least 6 inches above the floor.
4-903.12 Prohibitions (C) In external dry storage room, boxes of to go containers and bag of gallon tea jugs stored below an open stairwell. Single-service and single-use articles may not be stored under open stairwells.
- 47 4-502.11 (A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices REPEAT - Repair the malfunctioning temperature measuring device on the hot holding cabinet storing pork shoulders. (note: small hot holding cabinet has been replaced since previous inspection).
4-501.12 Cutting Surfaces (C) Cutting block with rough surface, beige cutting board with deep cuts/rough finish. 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.
4-501.11 Good Repair and Proper Adjustment - Equipment (C) Soda dispenser will dispense beverages with ice bin open; repair switch to protect ice. Replace damaged components of hushpuppy maker. Equipment shall be maintained in a state of repair and condition that meets Food Code.
- 48 4-302.13 Temperature Measuring Devices, Manual Warewashing (Pf) REPEAT - no temperature indicator available on site for hot water warewashing machine. An irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature. (note: PIC ordered thermolabels during inspection)
4-501.15 Warewashing Machines, Manufacturers' Operating Instructions (C) Pressure gauge is not working on dish machine. A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate.
- 49 4-602.13 Nonfood Contact Surfaces (C) Clean as needed, such as cabinet at wait station with buildup, esp. interior of doors;

dust on fan guards in rear walk-in, dust on ceiling of walk-ins. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

- 54 5-501.114 Using Drain Plugs (C) REPEAT - replace missing drain plug on cardboard dumpster. Drains in waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT - Repair damaged tiles at can wash. Physical facilities shall be maintained in good repair.
- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C) REPEAT - Employee drink in 1 door freezer. Employee purse hanging from rack where cleaned dishes stored (next to can rack). Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-service articles can not occur. (note: there is a fridge designated for employee use only)