

# Food Establishment Inspection Report

Score: 92

Establishment Name: MILNER BROTHERS

Establishment ID: 3034012253

Location Address: 2391 LEWISVILLE CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 10 / 24 / 2014 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 10 : 10 <sup>am</sup> <sub>pm</sub> Time Out: 01 : 55 <sup>am</sup> <sub>pm</sub>

Permittee: SIDNEYS BOYS INC.

Total Time: 3 hrs 45 minutes

Telephone: (336) 712-9640

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: 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.											
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	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .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	05	0	<input type="checkbox"/>
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	<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	15	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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	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	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	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	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input 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	05	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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	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"/>
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	<input checked="" type="checkbox"/>	0	<input checked="" 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	05	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods				1	<input checked="" type="checkbox"/>	0	<input checked="" 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				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	<input checked="" type="checkbox"/>	0	<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	<input 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	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	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	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<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	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										8	

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Permittee: SIDNEYS BOYS INC.

Telephone: (336) 712-9640

Establishment ID: 3034012253

☒ Inspection ☐ Re-Inspection Date: 10/24/2014

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: chefmilner@gmail.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Raw chicken	Walk in cooler	38	Salmon	Walk in cooler	39	Meat loaf	cooler drawers	40
Raw beef	Walk in cooler	39	Tomatoes	Make unit mongolian	39	Mashed	Hot hold	159
Spinach	Walk in cooler	39	Lettuce	Make unit mongolian	40	Shrimp	Final cook	146
Cabbage mix	Walk in cooler	41	Black beans	Hot hold mongolian area	156	Hot water	Preparation sink	157
Tomatoes	Walk in cooler	39	Pasta sauce	Make unit	40	Sanitizer	quat 3 compartment sink	200
Ribs	Walk in cooler	40	Chicken	Make unit	39	Dish machine	Hot water	169
Mac and	Walk in cooler	39	Cooked wings	Make unit	40	Food	John Milner 06/30/2016	00
Mac and	Walk in cooler	54	Pot roast	Make unit	40			

## 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 - Employees observed filling up pitcher for dough, washing utensils, and filling up other utensils at handwashing sink. A handwashing sink may not be used for the purposes other than handwashing. CDI- All water used from utensils was discarded. Utensils were washed at three compartment sink. // 6-301.14 Handwashing Signage - C - A handwashing sign is missing from the men's restroom. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. PIC received handwashing signs.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0 pts. - Cooked chicken wings were stored below raw chicken in reach in unit. All ready to eat foods shall be stored above raw food. CDI- Items were rearranged so that cooked chicken was stored above raw chicken.
- 18 3-501.14 Cooling - P - Two large pans of macaroni and cheese prepared on 10/23/2014 read 50-54F in walk in cooler. All foods that are cooked and cooled shall be actively cooled once it reaches 135F. Establishment has 2 hours to cool foods from 135-70F and 4 hours to cool to 45F or below for a total of 6 hours. CDI- Both pans were voluntarily discarded.

Person in Charge (Print & Sign): John *First* Milner *Last*

Regulatory Authority (Print & Sign): Wendy *First* Grijalva *Last*

*[Signature]*

*[Signature]*

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 11 / 03 / 2014

REHS Contact Phone Number: ( 336 ) 703 - 3157



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- 27 3-502.11 Variance Requirement - PF - Repeat - Establishment is curing bacon. A food establishment shall obtain a variance from the regulatory authority as specified in 8-103.10 and under 8-103.11 before curing food. Curing shall be discontinued until a variance and a HACCP plan is submitted and approved by the variance committee. Will continue discussion with PIC until process is complete. CDI- All bacon was discarded and denatured.
- 30 8-103.11 Documentation of Proposed Variance and Justification - PF - Repeat - A variance is required for the curing of bacon in the establishment. For proper approval of a variance a statement of the proposed variance of the code requirement citing relevant code section numbers, an analysis of the rational of how the potential public health hazards and nuisance addressed by the relevant code sections will be alternatively addressed by the proposal, and a HACCP plan if required as specified under 8-201.13 that includes the information specified under 8-201.14 as it is relevant to the variance requested. / Curing shall be discontinued until a variance and a HACCP plan is submitted and approved by the variance committee. Will continue discussion with PIC until process is complete. CDI- All bacon was discarded and denatured.
- 31 3-501.15 Cooling Methods - PF - Two large pans of mac and cheese were not cooled properly. Two large container of cut cabbage and other vegetables and tomatoes were stored tightly covered. To properly cool down cooked foods they shall be placed in shallow pans, loosely or completely uncovered, and placed in ice bath, walk in cooler/freezer, or other effective means. All cooked foods shall be cooled within 6 hours. To properly cool foods prepared at room temperature foods shall be placed in shallow pans, loosely or completely uncovered, and placed in walk in cooler. A make unit is designed to hold foods cold not to properly cool. Food prepared at room temperature shall be cooled within 4 hours. CDI- Items were uncovered. Cabbage and tomatoes were within time and temperature constraints.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Repeat - Several containers of salt, seasonings, and flour observed not labeled. All working containers with ingredients that are removed from their original packaging shall be labeled with common name.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - A splash guard is required at handwashing sink in mongolian area, in handwashing sink of bar area, and handwashing sink near dough table in kitchen. A splash guard of at least 15" tall or separation of at least 18" is required to properly prevent contamination on preparation table surfaces.
- 38 2-402.11 Effectiveness-Hair Restraints - C - 0 pts. - One waitress observed cutting lemons. When working with food employees shall wear an effective hair restraint.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Condensation observed around door frame and at condensation unit in walk in freezer. Repair unit so condensation does not occur. Do not store food under leaks. / Minor rusting on shelving of pizza make unit. Assess and repair.



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- 47 4-602.13 Nonfood Contact Surfaces - C - 0 pts. - Cleaning needed in the shelving across from preparation table for dough and lower portion of preparation table near hot holding in kitchen. Clean as often as necessary.
- 49 5-205.15 System Maintained in Good Repair - P - 0 pts. -A leak observed at the plumbing of the preparation sink near beer walk in cooler and near door to beverage station. Repair. // 5-203.14 Backflow Prevention Device, When Required - P - A backflow device Wilkins 700 model is installed at can wash. A splitter valve is attached to the hose bibb with a hose and spray gun on one side and a protected (air gap) chemical tower on the other side This device is not approved for constant pressure. An in line back flow prevention device approved from constant pressure shall be installed at the hose with spray gun to ensure proper protection of the water supply. A verification visit is required for properly installation. Contact Wendy Grijalva when properly installed.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C - 0 pts. - Trash cans are missing from two handwashing sinks. Trash cans are required at all handwashing sinks where paper towels are used. CDI- Trash cans were placed in area. Recommend to place smaller trash cans so they remain in area.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - A small portion of base board in Mongolian grill area that is peeling off the wall. Repair. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floor: Floor cleaning needed in walk in freezer. Walls: Wall cleaning needed behind ice machine, under slicer machine, and in any area where splash may have occurred. // 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - A unused piece of equipment is stored in maintenance room. Remove unused equipment from establishment.
- 54 6-303.11 Intensity-Lighting - C - 0 pts. - Lighting under the grill line hood (25-33 fc) and the handwashing sink of the men's restroom (9 fc) is low. Lighting where food is prepared shall be at least 50 foot candles and at handwashing sinks at least 20 foot candles.



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✓  
Spell



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