

Food Establishment Inspection Report

Score: 83Establishment Name: HILL S LEXINGTON BBQEstablishment ID: 3034010172Location Address: 4005 N. PATTERSON AVENUE☒ Inspection ☐ Re-InspectionCity: WINSTON-SALEMState: NCDate: 11 / 14 / 2014 Status Code: AZip: 27105County: 34 ForsythTime In: 09 : 45 ☒ am ☐ pmTime Out: 03 : 15 ☐ am ☒ pmPermittee: HILL S LEXINGTON BBQ OF W-STotal Time: 5 hrs 30 minutesTelephone: (336) 767-2185Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 7No. of Repeat Risk Factor/Intervention Violations: 0

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 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	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<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	<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
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
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	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				<input checked="" type="checkbox"/>	1	0	<input checked="" 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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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 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				<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	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	05	0	<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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:										17	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: HILL S LEXINGTON BBQ

Location Address: 4005 N. PATTERSON AVENUE

City: WINSTON-SALEM State: NC

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: 11/14/2014

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: _____

Email 2: _____

Email 3: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Egg	Final cook	184	Slaw	Prep unit	41	Raw chicken	Reach in cooler	37
Pork	Final cook	210	Ham	Lower prep unit	42	Chili	Walk in cooler	41
Green beans	Steam table	170	Cottage	Lower prep unit	39	Butter	Wait station cooler	47
Hashbrowns	Steam table	143	Hotdog	Lower prep unit	44	BBQ	Pit walk in freezer	42
Sausage	Steam table	172	BBQ	Alto Shaam	110	Raw bbq	Pit walk in cooler	40
Sawmill gravy	Steam table	161	Baked beans	Oven	153	Hot water	Three compartment sink	128
Shredded	Prep unit	44	Raw country	Reach in cooler	36	Chlorine	Bottle in ppm	100
Sliced	Prep unit	44	Raw ground	Reach in cooler	35	Rinse cycle	Dish machine	172

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.

- 6 2-301.14 When to Wash - P - Observed employee handle clean utensils after loading soiled utensils and dishes into dish machine - must wash hands in between handling soiled dishes to clean dishes - CDI - instructed employee to wash hands and informed him on proper handwashing requirements
- 2-301.12 Cleaning Procedure - P - Employees touch handle to turn off water with bare hands after cleaning - when washing hands, must wash for at least 20 seconds and turn off faucet handle with paper towel as to avoid cross contamination from touching handle - CDI - employees were instructed on proper handwashing techniques and rewashed hands
- 11 0 pts - 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF - Container of cottage cheese expired over 4 months ago and still being used for service - must discard any left over food items once expired either by date mark or manufacturer's sell by date - CDI - kitchen manager threw container of cottage cheese away
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Some plates, small bowls, measuring spoons, slaw chopper handle and slicer blade still had dried food debris present and ice machine shield had some pink slime - food contact equipment and utensils must be thoroughly cleaned and sanitized after use so they are clean to sight and touch - CDI - kitchen manager sent plates, bowls and measuring spoons back to be rewashed and sanitized - chopper blade handle and slicer still contained debris build-up and ice machine shield still had slime build up - need to follow up visit within 10 days to verify correction
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - One bottle of sanitizer low - recorded 10 ppm of chlorine solution - must be between 50 - 100 ppm if using chlorine

Person in Charge (Print & Sign): JR *First* Hill *Last*

Regulatory Authority (Print & Sign): Kenneth *First* Michaud *Last*

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: / /

REHS Contact Phone Number: () -



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Three BBQ shoulders in Alto-Shaam not holding temp, recorded between 110 - 128 deg F - all hot holding items must be held at a minimum internal temp of 135 deg F - CDI - since items were just cooked, shoulders were reheated in oven and were 190 deg F
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Salad just made read 50 deg F - ensure that all cold holding items are held no more than 45 deg F internally - CDI - salad container placed submerged in ice bath during service, instructed employee to prepare salad earlier to ensure salad reaches 45 deg F before service
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Diced ham in lower prep unit and sliced ham in reach in cooler not date marked when held over 24 hours - under new rules, potentially hazardous ready to eat foods held over 24 hours must be date marked and held for no more than 4 days if held at 14 - 45 deg F or no more than 7 days if held at 41 deg F or less - CDI - employee relabeled containers by date of preparation
- 26 7-201.11 Separation-Storage - P - Bottle of sanitizer stored on prep counter with food in pit room - chemicals, including sanitizer, must be stored below any food contact/prep area - CDI - bottle moved to bottom ledge below containers of spices
- 36 6-501.111 Controlling Pests - PF - Repeat - Some flies present - especially in pit room, observed two dead flies in bag for clean to-go tea containers and two live flies in pit room - continue pest control method to alleviate fly control
6-202.15 Outer Openings, Protected - C - Seal gap at bottom of door in pit room so pests cannot enter premises
- 37 3-305.12 Food Storage, Prohibited Areas - C - Uncovered pan of raw biscuits and open container of salad stored under unprotected condensate line for cooling unit in walk in cooler - cannot store food under unprotected drain lines
3-305.11 Food Storage-Preventing Contamination from the Premises - C - Open bags of sugar, grits and flour - all opened bags of dry goods must be stored in a sealed container; Uncovered parsley and ice in waitress station - food containers must be covered when not in use as to help prevention contamination from premises
- 38 2-402.11 Effectiveness-Hair Restraints - C - Wait staff able to prepare salad and drinks without proper hair restraint - employees involved in food prep must wear effective hair restraint



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- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wiping cloth observed sitting on cutting board when not in use - wiping cloths in use must be stored in sanitizer solution when not being used
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Three ice cream scoops stored in stagnant water near ice cream station - when storing scoops under water, water must be sufficiently agitated to remove debris to drain
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Large mixing bowl stored between blocks on wall in dry goods room - must store bowls and utensils in sanitary fashion on storage racks and not touching wall; Some utensil bus bins had debris build-up present - clean as often as necessary to ensure clean utensils are not recontaminated from bins
- 45 4-101.11 Characteristics-Materials for Construction and Repair - P - Wood block being used as leg for fryer - cannot use wood block as a leg - repair so leg meets manufacturer's specifications
4-205.10 Food Equipment, Certification and Classification - C - Non nsf can opener - can opener must be NSF approved to allow thorough cleaning of parts; Twine used to keep legs of three compartment sink from spreading - cannot use twine as construction material - have legs replaced according to manufacturer's specifications
4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Ends of storage racks in make units and in dry goods room are peeling and starting to oxidize - have storage racks redipped so they are smooth, easily cleanable and in good repair under manufacturer's specifications, legs are oxidized under bread prep table - have repaired or replaced; cap exposed ends of
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Detailed cleaning needed under and on equipment, especially underneath grill, on sides of grill, inside hood, under lips of tables, on and inside fryers, storage racks in walk in cooler, inside can opener guide and inside storage bin handles
- 49 5-205.15 System Maintained in Good Repair - P - Leak formed at faucet of drain of steam table, right faucet of three compartment sink and faucet of three compartment sink in pit room - repair so faucets do not leak; Toilet base cracked in employee restroom - have replaced so toilet is in good repair; Caulk toilet bases in restrooms
- 51 5-501.17 Toilet Room Receptacle, Covered - C - Repeat - Must have covered trash can at employee restroom in back



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repeat - Reseal floor in dry goods room so it is impervious and in good repair; Seal gaps in ceiling tile where chase from fire suppression equipment enters ceiling tiles in dry goods room; Recaulk handsinks so caulking is beveled properly and in good repair; Baseboard in walk in cooler is warped and has gaps present - repair warped panel and caulk any gaps; Oxidation present on lower wall panel of walk in freezer
6-501.12 Cleaning, Frequency and Restrictions - C - Clean wall at cutting board so it is free from food splatter
- 54 6-303.11 Intensity-Lighting - C - Lighting low throughout - recorded between 30 - 42 ft candles in most food prep areas - lighting must be at least 50 ft candles in food prep areas; Lighting low at handsinks, three compartment sink and in restrooms - must be at least 20 ft candles at faucets and handsinks; Lighting also low at back of walk in cooler, freezer and dry goods room - lighting must be at least 10 ft candles in food/equipment storage areas
6-202.11 Light Bulbs, Protective Shielding - C - Unshielded light in hood above grill - lighting must be shielded, especially above food prep surfaces



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