

Food Establishment Inspection Report

Score: 90.5

Establishment Name: BISTRO B AND WINE BAR

Establishment ID: 3034012006

Location Address: 126 G SOUTH MAIN STREET

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 03 / 14 / 2018 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 01 : 00 am pm Time Out: 05 : 00 am pm

Total Time: 4 hrs 0 minutes

Permittee: BISTRO B INC.

Category #: IV

Telephone: (336) 310-4822

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 6

Water Supply: Municipal/Community On-Site Supply

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	NO	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" 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	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2			<input checked="" type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13		<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>
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	NO	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<input checked="" type="checkbox"/>
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	2	1		<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1			<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03		<input checked="" type="checkbox"/>
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			<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		<input checked="" type="checkbox"/>
Total Deductions:					9.5			



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: BISTRO B INC.
 Telephone: (336) 310-4822

Establishment ID: 3034012006
 Inspection Re-Inspection Date: 03/14/2018
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: cheftimo007@hotmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Timothy	06/19/22	0	Mixed	Make unit	39	Raw beef	2 door cooler	42
Hot water	3 comp sink	143	Turkey	Make unit	38	Cooked	Walk-in cooler	43
Chlorine	Dish machine	50	Tomatoes	Make unit	37	Rice	Walk-in cooler	42
Chlorine	Bucket (exceeded)	200	Orzo	Make unit	40			
Chlorine	Spray bottle	0	Cabbage	Make unit	34			
Onions	Final	192	Beans	Make unit	35			
Hamburgers	Final	173	Spinach	2 door cooler	43			
Spinach	Make unit	37	Butter	2 door cooler	50			

Observations and Corrective Actions

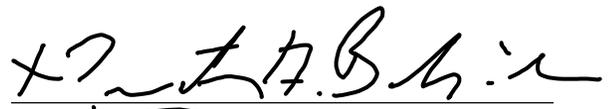
Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 8 6-301.12 Hand Drying Provision - PF- 0 pts. No paper towels available in paper towel dispenser at the bar. Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual, disposable towels. CDI- Paper towel dispenser replaced during inspection. ✓ Spell
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF- Inside two door cooler near make unit, observed molded strawberries, cheese and one pan of cheesecake. Food shall be safe, unadulterated, and honestly presented. CDI- All items were discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- One knife, two plates, two scoops, wall potato slicer, and attachment piece to Hobart food processor soiled with food residue. Food-contact surfaces shall be clean to sight and touch. Verification required on properly cleaned utensils within 10 days. Contact Eva Robert at (336)703-3135 or at robertea@forysth.cc.// 4-602.12 Cooking and Baking Equipment - C- Inner surfaces of microwave require additional cleaning. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.

Lock Text

Person in Charge (Print & Sign): Timothy ^{First} Bocholis ^{Last}

Regulatory Authority (Print & Sign): ^{Eva} Robert ^{First} REHS ^{Last}




REHS ID: 2551 - Robert, Eva

Verification Required Date: 03 / 24 / 2018

REHS Contact Phone Number: (336) 703 - 3135



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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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT. At beginning of inspection, observed container of butter sitting on prep table. Person in charge placed butter inside rear reach-in cooler. Temperature of butter registered 50F. Person in charge stated butter has been out of temperature for approximately an hour. Potentially hazardous food shall be maintained at 45F and below. CDI- Butter was placed in reach-in freezer. Recommend person in charge use time in lieu of temperature for butter. Once procedure is written, send copy to Eva Robert at robertea@forsyth.cc.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- 0 pts. Large container of cooked rice with date of 03/06 was not discarded after exceeding 7 days. Potentially hazardous food prepared and held in food establishment for more than 24 hours shall be marked to indicate the or day by which the food shall be consumed on the premises, sold, or discarded after 7 days if held at 41F or below and 4 days at 45F or below. The day of preparation shall be counted as Day 1. CDI- Rice was discarded.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF- Personal prescription medication stored above make unit on shelf next to microwave. Medicines that are in a food establishment for the employees' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. CDI- Medication was removed.// 7-102.11 Common Name-Working Containers - PF- One sanitizer bucket was not labeled to indicate name of chemical. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI- EHS labeled bucket.// 7-204.11 Sanitizers, Criteria-Chemicals - P- One sanitizer bucket containing chlorine solution exceeded test strip limit of 200 ppm. Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40
- 39 3-304.14 Wiping Cloths, Use Limitation - C- REPEAT. One wet wiping cloths maintained outside sanitizer solution on make unit. Heavy debris present inside sanitizer solution underneath prep table in kitchen. Two spray bottles of sanitizer solution did not register on test strip. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under 4-501.114. Sanitizer solutions shall be free of food debris and visible soil.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 0 pts. Equipment repair/replacement is needed on the following: torn refrigeration gasket on two door coolers, cracked base of Hobart food processor, chipping red paint on bottom of prep table, loose lid on sugar bin. Wooden cutting board with deep crack requires replacement. Equipment shall be maintained in good repair. Continue working on items mentioned on comment addendum from Nathan Ward regarding upgrades to bar area.// 4-202.16 Nonfood-Contact Surfaces - C- Red brick from outdoors is placed on top of metal pan that is pressing down on corn beef. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Remove brick from establishment.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF- Chlorine test strips were not available. A test kit or other device that accurately measures the concentration in ppm of sanitizing solutions shall be provided. CDI- Test strips were provided to person in charge.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT. Equipment cleaning needed on the following: Crevices on lowboy cooler and tops of make-units, condiment/topping trays above salad make unit, front handles and panels of two-door cooler near make-unit, guard of ice machine (pink buildup on rim), cabinet space in waiting area, inside bread warmer in wait station area, outer surface of white sugar bin, non-food contact surfaces of slicer, fan guards inside walk-in cooler. Nonfood-contact surfaces shall be kept clean.



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- 51 6-501.18 Cleaning of Plumbing Fixtures - C- 0 pts. Clean basin and handles of handwashing sink near three compartment sink. Plumbing fixtures shall be maintained clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT. Floor cleaning is needed throughout especially underneath equipment and along baseboard tiles. Wall cleaning is needed underneath three compartment sink and by front handwashing sink. Physical facilities shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C- 0 pts. Low lighting measured inside walk-in cooler at 2 foot candles. Lighting shall be at least 10 foot candles inside walk-in refrigeration units. Increase lighting.



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Spell



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