

# Food Establishment Inspection Report

Score: 85

Establishment Name: BIG OAK RESTAURANT

Establishment ID: 3034010020

Location Address: 5943 OLD RURAL HALL RD

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 08 / 14 / 2018 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 09 : 45 ☒ am ☐ pm Time Out: 01 : 30 ☒ am ☐ pm

Permittee: LINDA CULLER

Total Time: 3 hrs 45 minutes

Telephone: (336) 767-0997

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: 8

No. of Repeat Risk Factor/Intervention Violations: 3

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
<b>Supervision .2652</b>										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source .2653, .2655</b>										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory .2653</b>										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical .2653, .2657</b>										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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
<b>Safe Food and Water .2653, .2655, .2658</b>										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification .2653</b>										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>										
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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Total Deductions:</b>										15



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CR  
OF



# Comment Addendum to Food Establishment Inspection Report

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Location Address: 5943 OLD RURAL HALL RD

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: LINDA CULLER

Telephone: (336) 767-0997

Establishment ID: 3034010020

☒ Inspection ☐ Re-Inspection Date: 08/14/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

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
tomato slice	make unit	41	pintos	final cook	185			
butter	make unit	42	hot water	Hot water sanitizer	181			
slaw	make unit	40	bologna	reach-in cooler	42			
lettuce	make unit	52	hot dogs	reach-in cooler	41			
ham slice	make unit	39	sausage	hot holding (stove)	111			
gravy	hot holding	163	hot dog	hot holding (stove)	111			
chili	hot holding	188	Chlorine sani	sanitizer bucket (ppm)	0			
chili	final cook	185						

## 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.

- 2-102.11 Demonstration - C // 2-102.12 Certified Food Protection Manager - C REPEAT: Person-in-charge during inspection, actively preparing food, without food protection manager certification. Person with certification arrived at establishment approximately 30 minutes into inspection. The person-in-charge shall demonstrate this knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program.
- 2-401.11 Eating, Drinking, or Using Tobacco - C REPEAT: Employee beverages (open cup without lid) being stored on food preparation table in back of kitchen. / Employee bowl of greens being stored on rear food preparation table. An employee shall eat, drink, or use 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. CDI: Beverage discarded.
- 2-301.14 When to Wash - P - Employee was observed talking on cell phone and obtained water from 3-compartment sink to add to beans cooking at range. FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands. CDI: Employee washed hands prior to food prep. 0 pts.

Lock  
Text



Person in Charge (Print & Sign): Linda Culler

Regulatory Authority (Print & Sign): Michael Frazier REHSI Christy Whitley REHSI

*Refused to Sign*

*[Signature]* *[Signature]*

REHS ID: 2610 - Whitley Christy

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3157



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## Observations and Corrective Actions

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- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF - Opened package of hot dogs was found in upright cooler with dark spots present on hot dogs. FOOD shall be safe, unADULTERATED, and, as specified under § 3-601.12, honestly presented. CDI: Hot dogs were discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 1 set of tongs, a baking sheet, and a can opener were found soiled in utensil storage. Another pair of tongs was found with the original sticker still attached after being cleaned. EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. CDI: Items were rewashed during inspection. 0 pts.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 2 cooked sausage patties and a hot dog were being stored in a pan on the flat top grill at a temperature of 111-112F. Potentially hazardous foods for hot holding shall be held at 135F or above. CDI: Foods were discarded. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Lettuce in make unit was measured at a temperature of 52F above the rim of the plastic holding container. Potentially hazardous foods for cold holding shall be held less than 45F. CDI: Lettuce above rim of container was discarded. 0 pts.  
\*\*As of January 1st, 2019 - Potentially hazardous foods shall be held cold at 41F and below\*\*
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF REPEAT - The following items were found in the establishment without date mark: Milk (opened day of inspection), pimento cheese (prepared Friday), hot dogs (open date unknown), slaw (prepared day prior to inspection), bologna (opened day prior to inspection), corn (prepared day prior to inspection), peach cobbler (prepared day prior to inspection). Ready-to-eat, potentially hazardous food shall be marked to indicate the day of preparation or day of discard. Day of preparation/opening shall count as Day 1. If maintained at 41F and below, hold for 7 days ; and if maintained 42-45F, hold for 4 days. CDI: Person-in-charge dated items with known preparation/opening dates during inspection, and discarded the hot dogs with unknown open date.
- 36 6-202.15 Outer Openings, Protected - C - Back screen door leading to kitchen had gaps around the latch side, bottom, and top of door. Recommend adding a seal around door or replace with tight fitting door. Outer openings of a food establishment shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Peach cobbler was being stored in upright cooler without cover over pan. 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. // 3-307.11 Miscellaneous Sources of Contamination - C REPEAT - Containers of employee personal (home-canned) food items and sauces being stored on shelving above food offered to customers. Store bins of personal food below food offered to customers. Food shall be protected from miscellaneous sources of contamination.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C - One wiping cloth was observed at beverage station in dining room being stored on counter. / Jar containing chlorine sanitizer with wet wiping cloths at 3-compartment sink measured 0 PPM. Hold cloths in use for wiping counters or other equipment in between uses in a chemical sanitizer solution at a concentration specified under 4-501.114. (For chlorine sanitizer 50-200ppm). 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - REPEAT - (Ice scoop noted last inspections) - Plastic spoon was being stored in pimento cheese in make unit with handle inside food. Food preparation and dispensing utensils shall be stored with their handles above the top of the food and the container. 0 pts
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Glass pickle jar was being reused for holding chlorine sanitizer and wet wiping cloths at 3-compartment sink. Single-service and single-use items may not be reused. // 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Styrofoam cups at beverage station in dining room were being stored with mouth contact rim exposed. Single-use and single-service shall be stored where they are not exposed to splash, dust, or other contamination. 0 pts
- 45 4-205.10 Food Equipment, Certification and Classification - C REPEAT: The following equipment requires replacement, as it does not meet 4-1 and 4-2 of the 2009 NC Food Code: handheld can opener, table top warmer and stove, stove in rear kitchen, fryer, domestic chest freezers and three compartment sink. FOOD 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 certification program. If the equipment is not certified or classified for sanitation, the equipment shall meet Parts 4-1 and 4-2 of the Food Code as amended by this Rule.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT - Additional cleaning required around flat top grill and fryer, underneath rear prep table, rack above 3-compartment sink, and gaskets of make unit. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and grease build up.
- 52 5-501.113 Covering Receptacles - C REPEAT: Missing lid to dumpster. Contact waste management company to obtain new and tight fitting lid. Outdoor receptacles for trash and recyclables shall be maintained in good repair. // 5-501.11 Outdoor Storage Surface - C REPEAT: Dumpster being stored on grass. Move dumpster to solid surface or asphalt. An outdoor storage surface for REFUSE, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be SMOOTH, durable, and sloped to drain.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C REPEAT - 6-201.11 Floors, Walls and Ceilings-Cleanability - C Floor tiles throughout are damaged, gapped, and cracked. / Reseal around baseboards as needed. / Fill holes and repair damage to walls and door frames, throughout. / Gaps are formed in between panels, ceilings, and walls around cook line. / Add cove base in women's restroom. / Replace missing wall tiles, or smooth panel beside cook line. Physical facilities shall be maintained in good repair and cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Clean floors behind equipment and under shelving along cook line. / Organize storage on the floor in front kitchen and dry storage room as it does not facilitate floor cleaning. Physical facilities shall be cleaned as often as necessary to be maintained clean.



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- 54 6-303.11 Intensity-Lighting - C - REPEAT - Lighting low at following areas (measured in foot candles): 6 Dry storage, 5 upright cooler, 8-35 cook line, 7 ice machine, 7 at sanitize vat of 3-compartment sink, 5 rear prep table and rear stove. Increase lighting intensity to meet at least 50 foot candles in areas of food/beverage prep, 20 at plumbing fixtures, warewashing, single-service storage, and inside reach-in refrigerators; and at least 10 foot candles at dry food storage. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C - Vent in men's restroom had a mild dust accumulation on it. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. 6-305.11 Designation-Dressing Areas and Lockers - C REPEAT - Organize, remove, and separate employee items, personal items, and items not pertinent to the food establishment in front area, dry storage room, and rear kitchen.

✓  
Spell



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