

Food Establishment Inspection Report

Score: 77.5

Establishment Name: HILL'S LEXINGTON BBQ

Establishment ID: 3034010172

Location Address: 4005 N. PATTERSON AVENUE

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 03 / 08 / 2018 **Status Code:** A

Zip: 27105 **County:** 34 Forsyth

Time In: 09 : 40 ^{am} _{pm} **Time Out:** 05 : 20 ^{am} _{pm}

Permittee: HILL'S LEXINGTON BBQ OF W-S

Total Time: 7 hrs 40 minutes

Telephone: (336) 767-2185

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: 10

No. of Repeat Risk Factor/Intervention Violations: 7

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	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			<input checked="" type="checkbox"/>	2	0	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	13	0	<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	<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	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<input checked="" type="checkbox"/>	13	0	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<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"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	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	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	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 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	03	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	03	0	<input 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			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input 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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	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	03	0	<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 checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	03	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	<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	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<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"/>	03	0	<input checked="" type="checkbox"/>
Total Deductions: 22.5										



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 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: 03/08/2018
 Comment Addendum Attached? ☐ Status Code: A
 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
Greens	on the oven	165	Greens	hot holding	166	Hot dogs	reach in cooler	37
Ribs	walk in cooler	40	Potatoes	hot holding	177	Ham	reach in cooler	39
Roast beef	walk in cooler	43	Grits	hot holding	143	Ham	reach in cooler	37
Pork skin	on counter	64	Pinto beans	hot holding	142	Milk	reach in cooler	36
Pot salad	ice bath	43	Bkd beans	hot holding	160	Dcd tom	sliding door cold hold	42
Sausage	under heat lamps	90	Bbq slaw	on top ice	49	Hot water	warewashing machine	176
Scrm eggs	final cook	188	Shd eggs	in ice bath	55	Hot water	3 compartment sink	146
Pork	final cook	170	Sld tom	make unit	37	Servsafe	RhondsPlott5/25/20	0

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.

- 2-103.11 (A)-(L) Person-In-Charge-Duties - PF Repeat. Manager needs to actively oversee employees as their duties relate to handwashing, cooling, monitoring sanitization equipment, etc. The person in charge shall ensure that: (D) EMPLOYEES are effectively cleaning their hands, by routinely monitoring the EMPLOYEES' handwashing; (G) EMPLOYEES are using proper methods to rapidly cool POTENTIALLY HAZARDOUS FOODS (TIME/TEMPERATURE CONTROL FOR SAFETY FOODS) that are not held hot or are not for consumption within 4 hours, through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures during cooling; (I) EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution temperature and exposure time for hot water SANITIZING, and chemical concentration, pH, temperature, and exposure time for chemical SANITIZING. CDI: Person in charge educated during
- 2-301.14 When to Wash - P Repeat. One food employee observed handling soiled dishes at dishmachine and removed cleaned dish from rack without washing hands in between. / Food employee cracked shelled eggs with single-use glove on then wiped hands on wiping cloth and went back to the flat top. / Employee used clean hands to turn off the handle on the faucet of the handwashing sink then grabbed disposable towels. Food employees shall wash their hands and exposed portion of their arms after handling soiled equipment or utensils, before donning gloves for working with food, and after engaging in other activities that contaminate the hands. CDI: Employee educated and washed hands after cracking eggs. Employee educated and washed hands after handling soiled dishes. Employee educated and used disposable towels to turn off handle on the faucet of the handwashing sink.
- 3-301.11 Preventing Contamination from Hands - P, PF Repeat. Food employee with bare hands grabbed toasted bread. Food employees may not contact exposed, ready-to-eat foods with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Person in charge discarded the bread.

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Person in Charge (Print & Sign): Sue First Hill Last
 Regulatory Authority (Print & Sign): Jill First Sakamoto REHSI Last

Sue Hill
J. Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 03 / 15 / 2018

REHS Contact Phone Number: (336) 703 - 3137



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- 8 5-202.12 Handwashing Sinks, Installation - PF 0 points. Hot water 84 F in the handwashing sink at the employees' restroom in the pit room. Handwashing sink shall be equipped to provide water at a temperature of at least 100 F. CDI: Person in charge turned on the hot water at the handwashing sink in the employees' restroom.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Can opener, couple plates, blade cutter, metal pan, meat slicer (lint), large pot (pieces of white debris), and cuber were soiled. Food-contact surfaces of equipment shall be clean to sight and touch. CDI: All item taken to the dishmachine.
- 17 3-403.11 Reheating for Hot Holding - P Repeat. Pork shoulder 114 F around 10:14am in hot holding unit. Pork shoulder 138 F at 11:35am in the hot holding unit. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds, and shall be completed within 2 hours and may not exceed 2 hours. CDI: Pork shoulder voluntarily discarded.
- 18 3-501.14 Cooling - P Pinto beans 106 F at 11:12am in covered container surrounded in ice bath. Pinto beans 87 F at 12:23pm in covered container surrounded in ice bath. Potato salad 47 F to 49 F in three different deep, plastic containers with tight fitting lids in the walk in cooler. The potato salads were made yesterday. Cooling down potentially hazardous foods shall be 135 F to 70 F in 2 hours and 135 F to 45 F in a total of 6 hours. CDI: Pinto beans were placed in the walk in cooler. Spoke with employees to monitor temperatures for proper cooling down. Potato salads were voluntarily discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Sausage 90 F under heat lamps. Sausages were hot holding less than 2 hours, per person in charge. Hot holding, potentially hazardous foods shall be stored 135 F or greater. CDI: Sausage were reheated on the flat top. Spoke with person in charge to store the sausages in the hot holding unit.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Pork skin (not crispy) 64 F on the counter in "thank you" bag. BBQ slaw 48 F - 49 F in container on top ice. Cold holding, potentially hazardous foods shall be stored 45 F or less. Shelled egg 55 F in a low level ice bath. Whipped butter 71 F in bowl on table. CDI: Person in charge discarded the pork skin. BBQ slaw cooling down in walk in freezer and new container of bbq slaw surrounded by ice. Shelled eggs taken to walk in cooler and new shelled eggs in container were stored in reach in cooler. Whipped butter placed in cooler.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat. Hot dogs in container located in the reach in cooler with no date marking label. Ready-to-eat, potentially hazardous food prepared and packaged by food processing plant shall be clearly marked at time the original package is opened in a food establishment if held for more than 24 hours, to indicate the date or day by which food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. CDI: Employee labeled the container of hot dogs. 0 points.



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- 31 3-501.15 Cooling Methods - PF Repeat. Observed banana pudding in the sliding door cold holding unit at the front service area before moved to the walk in freezer. Banana pudding 126 F at 10:39am in the walk in cooler. Potato salads 47 F to 49 F in deep, plastic containers with tight fitting lids in the walk in cooler from yesterday. Cool foods in equipment designed to cool potentially hazardous foods after cooking. Cooling shall be accomplished using the following methods: uncover or loosely cover food, placing the food in shallow pans, separating the food into smaller/thinner portions, stirring the food in a container placed in an ice water bath, or using containers that facilitate heat transfer. CDI: Banana pudding moved to the walk in freezer. Potato salads were voluntarily discarded.
- 34 4-302.12 Food Temperature Measuring Devices - PF No thin probe thermometer available only metal-stem thermometer with line over about an inch from the tip. Establishment cooks thin strips of bacon. A temperature measuring device with a suitable small diameter probe that is designed to measure the temperature of thin masses shall be provided and accessible to accurately measure the temperature in thin foods. Verification required for thin probe thermometer by March 15, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C 0 points. Dry ingredient in covered, metal pan with no label. Dry ingredient (white) in covered bowl with no label. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. CDI: Person in charge labeled the dry ingredient in the metal pan.
- 37 3-307.11 Miscellaneous Sources of Contamination - C 0 points. Pork skins directly inside "thank you" bags. Tray of cooked pork shoulders not covered were brought from the pit room. Employee came inside through the back door which leads to the outside of the establishment to the door of the pit room. Bottle of ketchup and mustard stored in contact with lettuce in the make unit. Food shall be protected from contamination. CDI: Ketchup and mustard were removed.
- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. Chlorine 0 ppm visible soiled solution in the sanitizing bucket on the floor. Employee stated soap and chlorine was added in the sanitizing bucket. Cloths in-use shall be held in chemical sanitizer solution at proper concentration of chlorine 50 to 200ppm, sanitizer bucket stored off the floor, and held in solution free of visible debris and soil. CDI: Educated employee to only add chlorine (sanitizer) into the sanitizing bucket, store off the floor, and changed when soiled.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat. Couple small stacks of metal pans stored wet on shelf. After cleaning and sanitizing, equipment and utensils shall be air-dried. DO NOT TOWEL DRY.
- 45 4-205.10 Food Equipment, Certification and Classification - C Repeat. Pre-rinse sink not in operation across dishmachine. Shelving does not meet ANSI accredited standards. 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. //4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Prep tables throughout are rusting, oxidizing, and underside support channels are in disrepair due to age. Clean and evaluate prep tables throughout, and replace. / missing panel caps in walk-ins. / Damaged shelving and counters at front line. / Large, metal pan missing a handle. / Table top mixer, fryers, and sides of equipment are losing finish and require replacement or repainting with approved equipment/heat resistant paint. / Gap at stainless panel under flat top grill needs to be re-welded. / In walk-in coolers: floor panels require sealing flush, rusted screw caps



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- 49 5-205.15 (B) System maintained in good repair - C 0 points. No cold water at the handwashing sink in the pit room. Plumbing system shall be maintained in good repair. CDI: Cold water was turned on by person in charge.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Repeat. Cove base missing from the following areas - (where 90 degree angle is formed): walk-in coolers; dry storage room and single-service storage room; employee restroom, and pit room. In food establishment in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be sealed and coved to no larger than 1mm. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat. Seal or paint half wall behind between cook lines. Caulk separated and/or missing around the base of the toilet to the floor and the handwashing sink to the wall in the employees' restroom in the pit room. Floors, walls, and ceilings shall be constructed, designed, and installed to be smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting measuring low in the following areas (measured in foot candles): 8 to 12 along ice cream station/mixer, 5 to 10 front service line (ice bin/biscuits) and beverage station ; 8 to 11 at beverage station in dining room ; 38 to 40 at cuber; 25 to 40 from table top stand mixer to steamer ; 12 to 66 at pit cookers; 6 to 8 foot candles storage room; and 4 to 30 in dry storage room. Recommend contacting an electrician for best options to increase lighting. Lighting intensity shall be increased to meet at least 50 foot candles at areas of food and drink preparation, at least 20 foot candles in dry storage areas, and 10 foot candles of areas of food storage.



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