

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: BIB'S RESTAURANT

Establishment ID: 3034011939

Location Address: 675 W 5TH STREET

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 10 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 09 : 35  am  pm Time Out: 12 : 55  am  pm

Permittee: LITTLE BY LITTLE, INC.

Total Time: 3 hrs 20 minutes

Telephone: (336) 722-0007

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: 6

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions								
Risk factors: Contributing factors that increase the chance of developing foodborne illness.								
Public Health Interventions: Control measures to prevent foodborne illness or injury.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .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	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3			<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13		<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	
<b>Potentially Hazardous Food Time/Temperature</b> .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13		<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13		<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3			<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	
<b>Consumer Advisory</b> .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures</b> .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	N/O	Compliance Status	OUT	CDI	R	VR
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1			<input checked="" type="checkbox"/>
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	
<b>Food Identification</b> .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03		<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .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	
<b>Utensils and Equipment</b> .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2			<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
<b>Physical Facilities</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03		<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>					<b>4.5</b>			



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 County: 34 Forsyth Zip: 27101  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: LITTLE BY LITTLE. INC.  
 Telephone: (336) 722-0007

Establishment ID: 3034011939  
 Inspection  Re-Inspection Date: 10/10/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: bibsdowntown@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	R. Moreau 12-19-21	00	Wing	Final cook	183	Lettuce	Reach-in make unit	40
Hot water	3 comp sink	161	Collards	Reheat	171	Tomato	Make unit top	38
Quat sani	3 comp sink - ppm	300	Mac n chz	Reheat	04	Potato salad	Front walk-in cooler	36
Hot water	Dishmachine	162	Collards	Prep walk-in cooler	39	Pimento chz	Upright cooler	39
Sausage	Final cook	207	Slaw	Prep walk-in cooler	40	Cheese	Reheat	176
Egg	Final cook	201	Brisket	Brisket warmer	172	Chili	Reheat	177
Ckn breast	Final cook	171	Butts	Butt warmer	160	Pudding	(has milk) dessert cooler	45
Burger	Final cook	190	Gravy	Steam table	144	Butts	Warmer at walk-in	150

## 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 2-301.12 Cleaning Procedure - P // 2-301.14 When to Wash - P After instruction by REHS to wash hands (see #13) food employee observed washing hands, and using cleaned hands to turn off faucet handles. A food employee shall wash hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles - as often as necessary to remove soil, when contaminated, and to avoid recontaminating cleaned hands, use an effective barrier to operate faucet handles. CDI: Education to person-in-charge (PIC). PIC instructed employee to rewash hands.
- 13 3-304.15 (A) Gloves, Use Limitation - P Food employee with single-use gloves on, cracked raw shelled eggs for order, and opened upright cooler to open package of sliced cheese without changing gloves and washing hands. If used, single-use gloves shall be used for only one task such as working with ready-to-eat or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Employee educated, removed gloves and washed hands. // 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw ground beef being stored above hot dogs in prep walk-in cooler. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food and arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: Hot dogs moved above raw meat.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Dicer being stored on clean utensil shelf at brisket warmer and component to wall mounted dicer on clean utensil shelf at three compartment sink - observed with food debris. Ensure employees are thoroughly cleaning and sanitizing after each use or at least every 4 hours. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: Both cleaned and sanitized during inspection.

Lock Text

Person in Charge (Print & Sign): First Last

Regulatory Authority (Print & Sign): CHRISTY WHITLEY First Last

REHS ID: 2610 - Whitley, Christy Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3157



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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- 17 3-403.11 Reheating for Hot Holding - P Chili (67F) and cheese (43F) from previous evening, placed in warming unit to reheat, which is not designed for reheating. Potentially hazardous food (time/temperature control for safety 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. CDI: Chili (177F) and Cheese (176F) both rapidly reheated above 165F.
  
- 18 3-501.14 Cooling - P In prep walk-in cooler chili (42F) and meat mixture used for baked beans (44-45F) cooled from previous evening did not meet cooling parameters. Cooked potentially hazardous food (time/temperature control for safety food shall be cooled: (1) within 2 hours from 135°F to 70°F; and (2) Within a total of 6 hours from 135°F to 41°F or less. CDI: Education to person-in-charge on cooling parameters and methods.
  
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Repeat. Container of hot dogs without date marking in upright cooler. / Two pans of ribs tips (prep date of 10/3) had yet to be discarded. A food shall be discarded if it: (1) Exceeds the temperature and time combination (if held at 41F and below for 7 days), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination (if held longer than 7 days at 41F and below). CDI: Both voluntarily discarded. CDI: Person-in-charge voluntarily discarded.
  
- 31 3-501.15 Cooling Methods - PF Container of chili and meat mixture for baked beans cooled from previous evening in thick portions and tight fitting lids. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food. CDI: Education to person-in-charge for cooling methods.
  
- 38 2-303.11 Prohibition-Jewelry - C One food employee with bracelets on wrists during active food preparation. While preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
  
  
  
  
  
  
  
  
  
  
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. (With improvements) - Continue to remove rust build up from surfaces of equipment to include prep sinks and legs, shelving of prep tables, screws, etc. / Reweld cracked door to dishmachine. / Continue to replace shelving as needed where rusted and chipping paint. / Dessert cooler ambient air (47F) - with pudding (made with milk) at 45F. Repair cooler to hold TCS foods at 41F and below. Do not store TCS foods until repaired. Equipment shall be maintained cleanable and in good repair.
  
  
  
  
  
  
  
  
  
  
- 52 5-501.113 Covering Receptacles - C Door to dumpster left open. Maintain doors and lids closed to prevent pest harborage.



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat. Repair ceiling at three-compartment sink where paint is flaking. / Replace missing and damaged ceiling tiles in event restrooms. Physical facilities shall be maintained cleanable and in good repair.

✓  
Spell



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