

Food Establishment Inspection Report

Score: 93

Establishment Name: CLARK'S BARBEQUE

Establishment ID: 3034010702

Location Address: 1331 HIGHWAY 66 SOUTH

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 01 / 23 / 2020 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 10 : 25 ^{am} _{pm} Time Out: 04 : 10 ^{am} _{pm}

Permittee: CLARK'S BARBEQUE, INC.

Total Time: 5 hrs 45 minutes

Telephone: (336) 996-8644

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: 2

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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<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			3	13	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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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			1	<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	<input 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			2	1	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	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 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			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions: 7										



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County: 34 Forsyth Zip: 27284

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: CLARK'S BARBEQUE, INC.

Telephone: (336) 996-8644

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☒ Inspection ☐ Re-Inspection Date: 01/23/2020

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: tigerpack2@bellsouth.net

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hamburger	cook line- final	180	chicken stew	stove top	155	cole slaw	WIC	43
cabbage	hot well	148	Beef stew	stove top	160			
g. bean	hot well	147	sliced tomato	make unit	38	servsafe	Z. Stafford 9/17/24	0
peas	hot well	152	cole slaw	make unit	39	hot water	3 compartment sink	140
shoulders	auto-sham	175	lettuce	make unit	41	hot water	dish machine	163
shoulders	auto-sham #2	155	peas	WIC	42	Quat	3 comp sink- 200 ppm	0
salmon	reheat - grill	180	pork skins	WIC	42			
pork rib	bbq pit- final	170	beef stew	WIC	43			

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- One package of ground beef was stored in the walk-in cooler (WIC) above a package of whole pork shoulder- Food shall be protected from cross contamination by separating types of raw animal foods from each other during storage, preparation and holding by arranging each type so that cross contamination of one type with another is prevented and stacking from the top shelf to the bottom shelf according to the maximum cooking temperature required for safety and having the items with the highest required cooking temperature on the bottom shelf- CDI: The ground beef was moved to another shelf in the WIC- 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 2 pans, 1 cleaver, 5 large plastic tubs, 1 plate and 1 cutting board and one ice scoop were stored as clean with visible food residue and soil residue on their surfaces- Equipment food contact surfaces and utensils shall be clean to the sight and touch- CDI: All of the items were sent to be rewashed, rinsed and sanitized.// 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Cleaning is needed on the top of the ice machine and the ice shield- Surfaces of equipment contacting food that is not potentially hazardous shall such as ice bins, shall be cleaned at a frequency specified by the manufacturer or a frequency necessary to preclude the accumulation of soil or mold- 0 pts.
- 18 3-501.14 Cooling - P- Items actively cooling on the prep table: 1 pan of cabbage measured 134F and 1 pan of peas measured 117F @ 11:10am. Each item was measured again at 11:50 pm and were found to be cooling at a rate less than required to reach 70F or below within 2 hours. Each Item was moved to the WIC to expedite the cooling process and after 20 minutes the items were cooling at a rate of .67. CDI: The PIC was provided with education on when to move cooling items into the WIC. All items were moved to the WIC and reached the desired cooling rate.

Lock
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Person in Charge (Print & Sign): *First* Zachary *Last* Stafford

Regulatory Authority (Print & Sign): *First* Damon Thomas REHSI *Last* Michael Frazier REHSI >

[Handwritten signatures]

REHS ID: 2737 - Frazier, Michael

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3382



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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- Walk-in cooler(WIC): Cole slaw and beef stew measured 43F, Peas and pork skins measured 42F. The items were measured immediately following the automatic defrosting cycle and the ambient temperature of the WIC was measured at 38.4F after leaving the door closed for 15-20 minutes- CDI: An ice wand was used to drop the temperature of the beans and the beef stew down to 39F and the cole slaw and other items were uncovered to facilitate cooling.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- REPEAT- One container of BBQ slaw in the make unit reach-in and one pan of pork skins in the WIC were stored without effective day or date marking- Potentially hazardous foods that are held for more than 24 hours shall be marked to indicate the day or date by which the item shall be consumed, sold or discarded within a maximum of 7 days at 41F or less and the day of preparation shall be counted as day 1- CDI: The BBQ slaw was voluntarily discarded and the pork skins were labeled by the PIC.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- The main lunch/dinner menu did not contain an approved disclosure for all of the items that are sold or served raw, undercooked and made to order- If an animal food such as beef, fish, lamb, milk, pork, poultry or shellfish are served or sold raw or undercooked the permit holder shall inform the consumers of the increased risk of consuming such foods by way of a disclosure and a reminder using brochures, menu reminders, table cards or either effective written means. The disclosure shall include a description of the animal derived food or identification by asterisking the to a footnote that states the items are served raw or undercooked- CDI: The PIC applied a statement of disclosure to the lunch/dinner menus for the steaks and hamburgers. 0 pts.
- 31 3-501.15 Cooling Methods - PF- Peas and cabbage were set out on the prep table for cooling and were not cooling at the required rate to reach 70F or below within 2 hours- Cooling shall be accomplished by using one or more methods based on the type of food including placing food into shallow pans, using rapid cooling equipment, stirring the food in an ice water bath, using containers that facilitate the transfer of heat, using ice as an ingredient or other effective means- CDI: The PIC moved all of the items into the WIC to expedite cooling. The PIC was provided education on immediately moving food items that are 135F or less into the WIC or other cooling equipment to complete the cooling process.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Brown sugar and vinegar that had been removed from their original packaging were stored without labeling- Except for containers that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food- 0 pts.
- 38 2-303.11 Prohibition-Jewelry - C- One cook was observed wearing several arm bands while actively working with food- Except for a plain ring such as a wedding band, while preparing food, employees may not wear jewelry on their arms and hands. // 2-402.11 Effectiveness-Hair Restraints - C- Two employees were observed actively working with food without effective hair restraints- Food employees shall wear hair coverings or nets, beard restraints and clothing that covers body hair and are worn to effectively keep their hair from contacting exposed food, clean equipment, utensils and linen- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- The drip pan of the fan-coil unit in the WIC needs to be re-attached to the body of the unit- Equipment shall be maintained in a state of good repair- 0 pts.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning of equipment needs to be completed in the following areas: The table-top can opener, all exterior surfaces of the fryer, flat-top grill, oven and make unit. Interior surfaces and the gaskets in the make-unit reach- in, the exterior surfaces of both alto-shams/ hot boxes as well as their interior gaskets and surfaces beneath the prep table at the service window. The exterior surfaces of the reach-in freezer (RIF) as well as the interior gaskets and the interior surfaces. The gasket around the door, the floor, the fan-coil unit and the storage racks inside of the Walk-in Cooler(WIC), the dunnage rack holding canned tomatoes in the dry storage room and the exterior surfaces of the grinder machine. Also the exterior surfaces of the exhaust hood. Non-food contact surfaces and utensils shall be clean to sight and touch.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT- General cleaning required throughout the entire establishment including but not limited to the ceilings, floors and baseboards through the kitchen, prep, BBQ pit and warewashing areas, Walls in the dry storage, the prep area, the warewashing area, the BBQ pit and along the cookline- Physical facilities shall be maintained clean. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- The hole in the wall at transition from the cooking area to the prep area needs to be filled in and made smooth, the caulking behind the prep table needs to be repaired or removed and made smooth and holes in the wall in the dry storage room next to the office needs to be repaired. Repair caulking at the base of the toilet in the mens restroom- Physical facilities shall be maintained in good repair.
- 54 6-305.11 Designation-Dressing Areas and Lockers - C- A cell phone and a set of keys were stored on top of the ice machine- Lockers and other suitable facilities shall be provided for the storage of employees personal items- 0 pts.



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