Food Establishment Inspection Report Score: 98 Establishment Name: BISCUITVILLE #188 Establishment ID: 3034012510 Location Address: 3465 MARTINS TRAIL LANE X Inspection Re-Inspection City: WALKERTOWN Date: 09/15/2021 State: NC Status Code: A County: 34 Forsyth Zip: 27051 Time In:9:30 AM Time Out: 12:15 PM Total Time: 2 hrs 45 min Permittee: BISCUITVILLE, INC. Telephone: (336) 754-1570 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 2 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDI R VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 🛛 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 Approved thawing methods used 1 0.5 0 Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 - -Thermometers provided & accurate X Hands clean & properly washed 42 X X 🗆 No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container X 210 🗆 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 210 - -37 🛛 10 2100 38 🛛 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 🗀 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 2100 40 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 41 🛛 🗀 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🖂 X Potentially Hazardous Food Tlme/Temperature .2653 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 X 🗆 3 1.5 0 🗆 🗆 18 □ | ☑ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 10.50 - -3 1.5 0 20 □ □ □ Proper cold holding temperatures 47 | X | □ 1 0.5 0 Non-food contact surfaces clean Physical Facil 3 1.5 0 21 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 X Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations 51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 ____ & cleaned |24| 🗆 | 🗆 | 🛭 Garbage & refuse properly disposed; facilities maintained 52 🗆 X



Chemical

|25| 🗆 | 🗆 | 🔯

X

Total Deductions:

1 0.5 0 - -

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

Conformance with Approved Procedures .2653, .2654, .2658

.2653, .2657

Food additives: approved & properly used

Toxic substances properly identified stored,

53 🛛

54 🗶

10.50 | | | | |

210 -

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012510 Establishment Name: BISCUITVILLE #188 Location Address: 3465 MARTINS TRAIL LANE Date: 09/15/2021 X Inspection Re-Inspection City: WALKERTOWN State: NC Comment Addendum Attached? X Status Code: A Zip: 27051 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:bv188@biscuitville.com Water Supply: Municipal/Community On-Site System Permittee: BISCUITVILLE, INC. Email 2: Telephone: (336) 754-1570 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 0.0 Madeline Mothena 7/17/26 servsafe 37.0 air temp drink cooler 153.0 hot holding eggs 146.0 hot holding potatoes 180.0 hot holding grits 203.0 pork chop cook temp 187.0 cook temp eggs 39.0 sausage ball mix walk in cooler 200.0 chicken cook temp 41.0 buttermilk biscuit cooler 37.0 worktop cooler sausage 41.0 cheese prep 40.0 tomato prep 37.0 walk in cooler ranch 138.0 3 compartment sink hot water 300.0 3 compartment sink quat sanitizer 300.0 quat sanitizer bucket 100.0 chlorine sanitizer dish machine

First Person in Charge (Print & Sign): Patricia

Last Desanctis

Taylor

Regulatory Authority (Print & Sign): Amanda

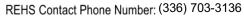
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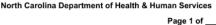
REHS ID: 2543 - Taylor, Amanda

First

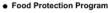
Verification Required Date:

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: BISCUITVILLE #188 Establishment ID: 3034012510

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 2-301.14 When to Wash P 0 points. One food employee observed wiping gloved hands on apron and adjusting hat while working at grill. Food employees must wash hands after engaging in activities that contaminate the hands. CDI. Employee halted by management/washed hands and changed gloves before returning to work.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation P Raw sausage stored over ready to eat bologna in cook line worktop cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI. Bologna relocated
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C Several sleeves of cup lids and wrapped straws stored in cabinet under self service area next to trash receptacle. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair C 0 points. Recycle dumpster is starting to rust out along bottom rear seam. Contact dumpster company to have it replaced or repaired. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.