

# Food Establishment Inspection Report

Score: 91.5

Establishment Name: BISCUITVILLE RESTAURANT #168

Establishment ID: 3034011218

Location Address: 3388 ROBINHOOD ROAD

City: WINSTON SALEM

State: NC

Zip: 27106

County: 34 Forsyth

Permittee: BISCUITVILLE INC

Telephone: (336) 760-1169

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

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

☒ Inspection ☐ Re-Inspection

Date: 09/13/2021

Status Code: A

Time In: 10:20 AM

Time Out: 12:20 PM

Total Time: 2 hrs 0 min

Category #: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 3

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	<input checked="" type="checkbox"/>	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0				
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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			<b>Proper Use of Utensils</b> .2653, .2654										
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	0			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"/>	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0				
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0			
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 8.5										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0													
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	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	1	0													
<b>Chemical</b> .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0														
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input checked="" type="checkbox"/>	0													



North Carolina Department of Health & Human Services

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Food Protection Program

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Food Establishment Inspection Report, 3/2013



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BISCUITVILLE RESTAURANT #168  
 Location Address: 3388 ROBINHOOD ROAD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: BISCUITVILLE INC  
 Telephone: (336) 760-1169

Establishment ID: 3034011218  
☒ Inspection ☐ Re-Inspection Date: 09/13/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: bv168@biscuitville.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Kyra Brown 8-8-23	0.0						
Hot water	3 comp sink	131.0						
Quat sanitizer	3 comp sink - ppm	200.0						
Ambient air	Walk-in cooler	34.0						
Hashbrown	Hot holding	184.0						
Wedges	Hot holding	162.0						
Chicken	Final	179.0						
Eggs	Final	172.0						
Turkey sausage	Reheat	179.0						
Bologna	Hot holding	166.0						
Chicken	Hot holding at DT	139.0						
Gravy	Hot holding at DT	162.0						
Sausage	2 door reach-in	30.0						
Wedges	Reheat	204.0						
Tomatoes	Make unit top	41.0						
Cheese	Make unit reach-in	39.0						
Buttermilk	Biscuit cooler	40.0						
Milk	Reach-in at DT	50.0						

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



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## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Several employees drink stored throughout establishment to include - on top of reach-in cooler/prep, above muffin oven, at back drive thru window above single-service, on prep sink drainboard, at tea prep station, and at shelving above single-use gloves. An employee shall eat, drink, or use any form of 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.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw bacon being stored over Bologna in two door reach-in cooler. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from ready-to-eat foods. CDI: Person-in-charge rearranged cooler. // 3-304.15 (A) Gloves, Use Limitation - P Food employee observed cracking raw shelled eggs, continued to remove fully cooked eggs from flat top and place into hot holding container 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 food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Educated person-in-charge and employee. Employee changed gloves and washed hands.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Two mixing bowls, component for biscuit making, and one hot holding container being stored as clean, with food residue. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All cleaned and sanitized during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Per person-in-charge, in-use utensils on (tongs, grill utensils, etc) are cleaned and sanitized at the end of the day. In-use utensils had been in used for over 4 hours. Equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI: Person-in-charge switched out utensils. / Ice shield inside ice machine has brown slime build up. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, ... shall be cleaned (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Milk in reach-in cooler at drive thru measuring 50F. Ambient air of reach-in cooler at 50F. Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: Milk voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Sliced tomatoes in make unit lacking date mark. Ready-to-eat, potentially hazardous food prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations (IF held at 41F and below, for 7 days) The day of preparation shall be counted as Day 1. CDI: Person-in-charge added date on container of tomatoes.
- 26 7-102.11 Common Name-Working Containers - PF Spray bottle of peroxide and bucket of sanitizer lacking label. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: Person-in-charge labeled. // 7-201.11 Separation-Storage - P Repeat. Hand sanitizer being stored above single-service cups at front counter and being stored above single-use boxes at back drive thru. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service or single-use articles by: separating the poisonous or toxic materials by spacing or partitioning; and locating in an area that is not above food, equipment, utensils, linens and single-service or single-use articles. CDI: Person-in-charge moved hand sanitizers.
- 38 2-303.11 Prohibition-Jewelry - C Three employees wearing jewelry on wrists during food preparation. While preparing food, food employees may not wear jewelry on their arms or hands. // 2-402.11 Effectiveness-Hair Restraints - C Three employees lacking hair restraint at beginning of inspection. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils and linens; and unwrapped single-service and single-use articles.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Ice scoop holder at drive thru with pink build up. Ensure employees are cleaning and sanitizing frequently.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Cups removed from sleeve at front counter and at drive thru window. / Boxes for catering being stored on floor in dry storage. Single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Drive thru reach-in cooler storing individual milks ambient air temperature at 50F, with milk inside at 50F. Repair to hold foods at 41F and below.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. Additional cleaning is needed on back of flat top and burner, inside beverage station in dining room cabinets, black containers holding single-service packets, containers holding single-service and English muffins. Nonfood-contact surfaces of equipment shall be kept free from an accumulation of dust, dirt, food residue, and other debris.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C Both toilets in restrooms require cleaning. Maintain plumbing fixtures clean and in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repair base tiles to left of fryer to seal fully to wall. Physical facilities shall be cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning is needed at grill line and around reach-in cooler and freezer. Physical facilities shall be cleaned as often as necessary to be maintained clean.