

Food Establishment Inspection Report

Score: 92.5

Establishment Name: CRACKER BARREL #604

Establishment ID: 3034012675

Location Address: 1750 PECAN LANE

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 09/25/2020

Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 7:45 AM

Time Out: 5:00 PM

Permittee: CRACKER BARREL OLD COUNTRY STORE

Total Time: 9 hrs 15 min

Telephone: (336) 992-0892

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: 11

No. of Repeat Risk Factor/Intervention Violations: 0

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	NO	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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	<input type="checkbox"/>	<input type="checkbox"/>	<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			4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input 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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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	NO	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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			1	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input type="checkbox"/>	<input 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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions: <u>7.5</u>										



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CRACKER BARREL #604

Location Address: 1750 PECAN LANE

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

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

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

Permittee: CRACKER BARREL OLD COUNTRY STORE

Telephone: (336) 992-0892

Establishment ID: 3034012675

☒ Inspection ☐ Re-Inspection Date: 09/25/2020

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: joyce.dash@crackerbarrel.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
food safety	Amber Cowles 7-1-21	000.0	steak	final cook	165.0	chicken	hot hold	135.0
milk	delivery	40.0	hashbrown	hot hold	137.0	apples	hot hold	135.0
grits	final cook	175.0	egg	reach in	36.0	green beans	hot hold	149.0
pork sausage	final cook	161.0	catfish	reach in	36.0	mashed potatoes	hot hold	144.0
hashbrowns	walk in cooler	37.0	potato	cooling drawer	40.0	macaroni and cheese	hot hold	138.0
pinto beans	walk in cooler	41.0	sweet potato	cooling drawer	41.0	grits	hot hold	153.0
gravy	walk in cooler	40.0	carrots	hot hold	163.0	ambient	cooling drawer	40.0
haddock	walk in cooler	37.0	gravy	hot hold	135.0	gravy	hot hold	135.0

Person in Charge (Print & Sign): Jonathon Thrasher

Regulatory Authority (Print & Sign): Michelle Bell

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 10/05/2020

REHS Contact Phone Number: (336) 703-3134



North Carolina Department of Health & Human Services

Page 1 of ____

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 3/2013

• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CRACKER BARREL #604

Establishment ID: 3034012675

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 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P: 0 pts. Employees were able to list most of the symptoms associated with foodborne illnesses but did not have a large awareness of the foodborne illnesses. The person in charge shall ensure that employees understand when to report foodborne illnesses and symptoms to management. CDI: Management educated and stated they would add the knowledge of these to review with their employees routinely.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. When entering the kitchen for inspection, a coffee container was sitting on the prep surface of the make line. Eating and drinking shall occur in designated areas to prevent contamination of food and food prep areas. CDI: Drink removed.
- 6 2-301.12 Cleaning Procedure - P: Three employees washed hands for less than 10 seconds during the inspection. Food employees shall clean their hands for at least 20 seconds. CDI: All employees rewashed hands.//2-301.14 When to Wash - P: Employee touched face mask then contacted clean dishes without washing hands./ Three employees washed hands, then recontaminated hands by turning off faucets without using a barrier./ One employee scratched face with hand then touched clean plate with food./ One employee adjusted face mask then continued to fill containers with potatoes./ One employee touched bottom of ice bucket that had come in contact with shoe while filling bucket then continued to pour and fill ice bin without washing hands./ Employee donned hairnet and touched dessert cabinet without first washing hands. Hands shall be washed when contaminated. CDI: All employees rewashed hands properly.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: 0 pts. Knife placed in handwashing sink./ Employee placed waitress tray in handwashing sink to rinse off while washing hands. A handwashing sink may not be used for purposes other than handwashing. CDI: Knife and tray removed and employees educated.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: 0 pts. Molded strawberries in container in front dessert cooler. Food shall be safe. CDI: Strawberries discarded.//3-202.15 Package Integrity - PF: One can of dented soup. Packages shall maintain integrity of food inside to protect from potential adulteration. CDI: Can discarded.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P, 3-304.15 (A) Gloves, Use Limitation - P: Line cook placed raw country fried steak in fryer with gloves on, removed gloves, donned new gloves, then added bread and tomato to plate./ Line cook cracked raw eggs and whisked, changed gloves and then plated cooked apples with new gloves with no handwashing between./ Line cook used raw egg whisk then touched spatula with same cracked egg contaminated glove, then changed glove but used new glove to contact the same spatula to cook eggs and add bacon with now-contaminated glove to plates. 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. Foods shall be protected from cross contamination by separating raw foods from cooked and ready-to-eat foods. CDI: Line cooks educated and procedure stopped to ensure safe food service. Bacon discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Dishes soiled throughout including: stack of plates, knife, scraper, biscuit cutter, slicer, 2 spatulas, tongs, 3 serving dishes, 10 dinner plates, 8 bowls, 2 serving spoons, 3 small plates, 8 soiled glasses, 4 coffee mugs, 2 teaspoons, lemon wedger, tomato dicer, lettuce chopper, forks, tomato slicer, tall pot, silver pans, and 4 lids. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection.
- 18 3-501.14 Cooling - P: 0 pts. Tomato/onion mixture placed in make unit: 46F at 8:36am and 48F at 8:59am for a rise in temperature./ Slaw 50F at 10:10am and 50F at 10:55am for 0F/min rate. Cooling shall be accomplished within 4 hours from 70F to 41F. CDI: Both items had cooling methods adapted that allowed them to cool at a faster rate to meet the cooling parameter of 41F in 4 hrs.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Dumplings on steam table 108F - 139F. Potentially hazardous foods shall be maintained at 135F and above. CDI: Dumplings reheated above 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Small container of lettuce 47-51F in make unit from last night. Potentially hazardous foods shall be maintained at 41F and below. CDI: Lettuce discarded.
- 27 8-103.12 Conformance with Approved Procedures - P,PF: In approved HACCP plan, facility has stated they would maintain accurate records of temperatures logged of cooling foods that have been cook-chilled according to the plan. Two of the records pulled-9/22 and 9/20- (out of 3 days presented) only show final cook temperatures for the products and no cooling temperatures were logged. On the third day -9/23- where the cooling temperatures were logged, after two hours of cooling several foods were above 70F and no corrective actions were taken as directed in the HACCP plan. The facility should have discarded the food products. A cooler was also found holding cook chill items that was not being monitored for cold holding temperatures per required in the HACCP plan (this particular cooler is part of a controlled digital system that is set to alarm if the cooler is rising above 41F, but was "stuck" in defrost mode today. The unit does not send an alert when this is the case and the foods that had been cook-chilled being held were 46F. All were discarded and included green beans, mashed potatoes, turnip greens, gravy, and pinto beans). If the regulatory authority grants a HACCP plan approval the permit holder shall (A) comply with the HACCP plans and procedures that are submitted and approved AND (B) maintain and provide to the regulatory authority records that demonstrate that the following are routinely employed: (1) procedures for monitoring the critical control points; (2) monitoring of critical control points; (3) verification of the effectiveness of the operation; (4) necessary corrective actions if there is a failure at a CCP. Verification of HACCP plan procedures required by 10-5-20 to Michelle Bell at 336-703-3134 or bellmi@forsyth.cc.
- 31 3-501.15 Cooling Methods - PF: Tomato/onion mixture sliced and prepared this morning placed directly into top of make unit after preparation./ Coleslaw prepared and placed into deep containers with tight plastic wrap. Methods shall be taken to quickly cool foods including using shallow portions, placing food in equipment made to quickly cool foods and loosely covering foods to allow heat transfer. CDI: Tomato/onion mixture moved to walk in cooler and cooled to 41F with loose plastic wrap. Coleslaw moved to shallow pans and placed in different cooler with loose wrap.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Two containers inside of reach in cooler uncovered (fish and fish batter) during breakfast. Maintain foods covered when not in-use.
- 38 2-303.11 Prohibition-Jewelry - C: 0 pts. One employee wearing watch while preparing food. Food employees may not wear jewelry on hands or wrists while preparing food except for a single band ring. CDI: Employee removed watch.//2-402.11 Effectiveness-Hair Restraints - C: Two employees wrapping silverware without wearing hair restraints. Food employees shall wear hair restraints when contacting clean utensils.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: Two quat sanitizer buckets on cook line stored on prep surfaces. One bucket at wait area soiled and at 0 ppm quat. One bucket at prep area soiled and at 0 ppm quat. Cloths for holding sanitizer towels shall be maintained with effective sanitizer and stored in a place to prevent contamination of food, equipment, utensils, linens, single service and single use articles. CDI: All buckets moved and replaced solutions with new sanitizer when addressed.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Scoop for ice cream in 113F stagnant water. Scoop for butter and sour cream in stagnant water. During pauses in food dispensing, food dispensing utensils shall be stored: (D) in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (F) in a container of water if the water is maintained at a temperature of at least 135F and the container is cleaned at a frequency specified under 4-602.11 (D)(7) which states (in-use utensils are intermittently stored in a container of water in which the water is maintained at 135F or more and the utensils and container are cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues).
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Stacks of containers stacked wet on clean utensil rack. Equipment and utensils shall be completely air-dried after being washed, rinsed and sanitized.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Employee dropped tongs on floor and, after picking them up, placed them on a cleaned steam table surface. Cleaned equipment shall be protected contamination. CDI: Manager sanitized steam table./ 2 oven racks and 3 bread station lids on floor. Equipment shall

be maintained at least 6 inches above the floor.

- 45 4-101.19 Nonfood-Contact Surfaces - C: 0 pts. Plastic trays used for carrying food to tables chipping finishes from edges and corners. Nonfood contact surfaces shall be constructed of smooth material. Replace when needed.//4-501.11 Good Repair and Proper Adjustment-Equipment - C: Caulk gaps inside of handwashing sink/splashguard to handwashing sink to left of prep sink by thaw cabinet. Shelf above prep table (used for seasoning storage) rusting. Left beverage machine ice bin lid bent. Equipment shall be maintained in good repair.
- 46 4-603.14 Wet Cleaning - C, 4-603.16 Rinsing Procedures - C: Employee cleaned knife by taking to prep sink and wiping with sanitizing towel and placing on knife rack. Manager stated the procedure was to clean knives with sanitizer towel and place back on knife rack. Food contact surfaces of equipment and utensils shall be washed with a detergent solution followed by a rinse prior to sanitizing. CDI: Cleaning procedure discussed with manager. Knife taken to dish room and cleaned properly and procedure was immediately adapted to wash, rinse and sanitize. Follow the wash, rinse and sanitize procedure for all clean-in-place food contact equipment (ex. slicer).
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. Baked-on debris present inside of steam table on cook line. Lower shelf of clean utensil storage shelving with debris accumulation. Nonfood contact surfaces shall be cleaned as frequently as necessary.
- 49 5-205.15 (B) System maintained in good repair - C: 0 pts. Backflow preventer cap is missing at canwash. Replace cap of backflow preventer (it looks like integral components are still present).
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Recaulk the prep sink next to the thaw box to the wall. Floors, walls and ceilings shall be easily cleanable.
- 54 6-303.11 Intensity-Lighting - C: Lighting low in the following areas: to-go condiment storage at 1.4 ftcd and chemical storage area by customer restrooms at 8 ftcd. Increase these areas to 10 ftcd.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Dusty vents throughout kitchen, employee restroom and women's restroom. Ventilation systems shall be maintained clean.