

Food Establishment Inspection Report

Score: 95.5

Establishment Name: J BUTLER'S BAR & GRILLE

Establishment ID: 3034011764

Location Address: 1022 S MAIN ST SUITE J

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: RESTAURANT SPECIALIST, LLC

Telephone: (336) 992-1671

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 04/09/2024 Status Code: A

Time In: 10:15 AM Time Out: 1:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
PIC Present, demonstrates knowledge, & performs duties					
2	<input checked="" type="checkbox"/> OUT N/A	1	0		
Certified Food Protection Manager					
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	2	1	0	
Management, food & conditional employee; knowledge, responsibilities & reporting					
4	<input checked="" type="checkbox"/> OUT	3	1.5	0	
Proper use of reporting, restriction & exclusion					
5	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Procedures for responding to vomiting & diarrheal events					
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Proper eating, tasting, drinking or tobacco use					
7	<input checked="" type="checkbox"/> OUT	1	0.5	0	
No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	4	2	0	
Hands clean & properly washed					
9	<input checked="" type="checkbox"/> OUT N/A N/O	4	2	0	
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed					
10	IN <input checked="" type="checkbox"/> T N/A	2	<input checked="" type="checkbox"/>	0	
Handwashing sinks supplied & accessible					
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	2	1	0	
Food obtained from approved source					
12	IN <input checked="" type="checkbox"/> OUT	2	1	0	
Food received at proper temperature					
13	<input checked="" type="checkbox"/> OUT	2	1	0	
Food in good condition, safe & unadulterated					
14	IN <input checked="" type="checkbox"/> OUT N/A N/O	2	1	0	
Required records available: shellstock tags, parasite destruction					
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> T N/A N/O	3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food separated & protected					
16	IN <input checked="" type="checkbox"/> T	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Food-contact surfaces: cleaned & sanitized					
17	<input checked="" type="checkbox"/> OUT	2	1	0	
Proper disposition of returned, previously served, reconditioned & unsafe food					
Potentially Hazardous Food Time/Temperature .2653					
18	IN <input checked="" type="checkbox"/> OUT N/A N/O	3	1.5	0	
Proper cooking time & temperatures					
19	<input checked="" type="checkbox"/> OUT N/A N/O	3	1.5	0	
Proper reheating procedures for hot holding					
20	IN <input checked="" type="checkbox"/> OUT N/A N/O	3	1.5	0	
Proper cooling time & temperatures					
21	IN <input checked="" type="checkbox"/> OUT N/A N/O	3	1.5	0	
Proper hot holding temperatures					
22	IN <input checked="" type="checkbox"/> T N/A N/O	3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Proper cold holding temperatures					
23	<input checked="" type="checkbox"/> OUT N/A N/O	3	1.5	0	
Proper date marking & disposition					
24	IN <input checked="" type="checkbox"/> OUT N/A N/O	3	1.5	0	
Time as a Public Health Control; procedures & records					
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT N/A	1	0.5	0	
Consumer advisory provided for raw/undercooked foods					
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT	3	1.5	0	
Pasteurized foods used; prohibited foods not offered					
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT	1	0.5	0	
Food additives: approved & properly used					
28	<input checked="" type="checkbox"/> OUT N/A	2	1	0	
Toxic substances properly identified stored & used					
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> OUT	2	1	0	
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan					

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	1	0.5	0	
Pasteurized eggs used where required					
31	<input checked="" type="checkbox"/> OUT	2	1	0	
Water and ice from approved source					
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	2	1	0	
Variance obtained for specialized processing methods					
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Proper cooling methods used; adequate equipment for temperature control					
34	IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/>	1	0.5	0	
Plant food properly cooked for hot holding					
35	<input checked="" type="checkbox"/> OUT N/A N/O	1	0.5	0	
Approved thawing methods used					
36	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Thermometers provided & accurate					
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	2	1	0	
Food properly labeled: original container					
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	2	1	0	
Insects & rodents not present; no unauthorized animals					
39	<input checked="" type="checkbox"/> OUT	2	1	0	
Contamination prevented during food preparation, storage & display					
40	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Personal cleanliness					
41	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Wiping cloths: properly used & stored					
42	<input checked="" type="checkbox"/> OUT N/A	1	0.5	0	
Washing fruits & vegetables					
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	1	0.5	0	
In-use utensils: properly stored					
44	IN <input checked="" type="checkbox"/> T	1	<input checked="" type="checkbox"/>	0	
Utensils, equipment & linens: properly stored, dried & handled					
45	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Single-use & single-service articles: properly stored & used					
46	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Gloves used properly					
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> T	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used					
48	IN <input checked="" type="checkbox"/> T	1	0.5	<input checked="" type="checkbox"/>	
Warewashing facilities: installed, maintained & used; test strips					
49	IN <input checked="" type="checkbox"/> T	1	<input checked="" type="checkbox"/>	0	
Non-food contact surfaces clean					
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A	1	0.5	0	
Hot & cold water available; adequate pressure					
51	<input checked="" type="checkbox"/> OUT	2	1	0	
Plumbing installed; proper backflow devices					
52	<input checked="" type="checkbox"/> OUT	2	1	0	
Sewage & wastewater properly disposed					
53	<input checked="" type="checkbox"/> OUT N/A	1	0.5	0	
Toilet facilities: properly constructed, supplied & cleaned					
54	IN <input checked="" type="checkbox"/> T	1	0.5	<input checked="" type="checkbox"/>	
Garbage & refuse properly disposed; facilities maintained					
55	IN <input checked="" type="checkbox"/> T	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical facilities installed, maintained & clean					
56	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Meets ventilation & lighting requirements; designated areas used					
TOTAL DEDUCTIONS:					4.5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034011764
 Inspection Re-Inspection Date: 04/09/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1: jbutlersville@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
tuna salad/prep cooler on right	38				
pasta salad/prep cooler on right	41				
slaw/prep cooler on right	41				
cut lettuce/prep cooler on right	41				
sliced tomato/prep cooler on right	40				
baked beans /prep cooler on right (base)	41				
feta/prep cooler - left	38				
cut lettuce/prep cooler - left	41				
hot dog/prep cooler - left (base)	38				
cooked chicken/ref. drawer	32				
ribs/ref. drawer	34				
slaw/walk-in cooler	40				
garlic in margarine/cart in kitchen (DISCARDED)	59				
hot water/3 comp sink	145				
Cl sanitizer/dish machine (ppm)	100				
water temp/dish machine	132				
quat sanitizer/sani bucket (ppm)	200				

Person in Charge (Print & Sign): Leigh *First* Hoffpauir *Last*
 Regulatory Authority (Print & Sign): Aubrie *First* Welch *Last*

[Signature]
[Signature]

REHS ID: 2519 - Welch, Aubrie Verification Dates: Priority: Priority Foundation: 04/18/2024 Core:
 REHS Contact Phone Number: (336) 703-3131 Authorize final report to be received via Email: *[Signature]*

Comment Addendum to Inspection Report

Establishment Name: J BUTLER'S BAR & GRILLE

Establishment ID: 3034011764

Date: 04/09/2024 **Time In:** 10:15 AM **Time Out:** 1:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Leigh Hoffpaur	20761385	Food Service	06/30/2021	06/30/2026

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.

- 1 2-103.11 (A) - (P) Person-In-Charge Duties (Pf) A key drop delivery was received this morning, but no temperatures were recorded on the invoice. The person in charge shall ensure that employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt. For key drop deliveries, the driver needs to document a delivery temperature on the invoice. CDI - education
- 10 5-202.12 Handwashing Sinks, Installation (C) front, most often used hand sink in the kitchen had hot water temp 63-74F. A handwashing sink shall be equipped to provide water at a temperature of at least 100F.
5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) At beginning of inspection, hand sink at cook line had a container inside it. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI - items removed from hand sink.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) In refrigerated drawers, raw hamburger was in top drawer over raw shrimp. In walk-in cooler, container of raw chicken on bottom shelf was adjacent to seafood. Food shall be protected from cross contamination by separating types of raw animal food from each other during storage, preparation, holding, and display by arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI - foods rearranged and properly stored by final cook temperature; REHS provided a storage order handout.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) REPEAT. The inside of the ice machine needs additional cleaning esp. around chute and on shield. Equipment contacting food that is not time/temperature control for safety food such as ice bins and ice makers shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Food debris/buildup on can opener. Cutting boards on prep coolers soiled from last night. Sticker residue on sauce bottle. Food contact surfaces shall be clean to sight and touch. CDI - placed at dish machine for re-cleaning, cutting boards taken to 3 comp sink to be washed, rinsed, sanitized.
4-703.11 Hot Water and Chemical - Methods (P) Employees were unfamiliar with the contact time for quat sanitizer. After being cleaned, equipment food contact surfaces and utensils shall be sanitized in chemical manual operations using an approved solution; contact time shall be consistent with EPA registered label use instructions. Quat sanitizer has a 1-minute contact time. Your food thermometer is a utensil and must be cleaned and properly sanitized before and after each use. CDI - education.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Chopped fresh garlic in margarine sitting out at 59F. Garlic in oil mixtures are TCS (time/temperature control for safety) and must be maintained at 41F or below, or 135F or above. CDI - kitchen manager discarded and stated they will keep it in the cooler moving forward.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Plastic bin holding misc. utensils had buildup/debris in its base. Ice bucket stored adjacent to front hand sink where it was exposed to splash from hand washing. Several whisk handles hanging over splashguard of back hand sink, where handles could be exposed to splash from handwashing. Cleaned equipment and utensils shall be stored in a clean dry location where they are not exposed to splash, dust, or other contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. Repair nonworking equipment such as salamander and tea machine. Adjust oven door to close tightly. Significant ice buildup in walk-in freezer. Door handle missing for walk-in cooler. Damaged rubber handle on cook pot. Equipment shall be maintained in good repair.
4-202.11 Food-Contact Surfaces - Cleanability (Pf) Lemon squeezer cracked, black plastic piece of vegetable dicer damaged. Multiuse food contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. Lemon squeezer discarded; VERIFICATION REQUIRED for veg. dicer by Thursday, April 18. Email or text Aubrie.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) Buildup inside dish machine. A warewashing machine shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours.
- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning is needed throughout, including but not limited to: interior tops of microwaves, bases/sides of fryers (significant grease buildup), filters in hood, diamond plate flooring in walk-in freezer, shelving inside walk-in cooler and where cleaned dishes are stored (esp. solid metal shelf), underside of shelf above steam unit. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

- 54 5-501.113 Covering Receptacles (C) Shared trash dumpster on left has a damaged lid. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.
5-501.13 Receptacles (C) Shared trash dumpster on right is rusted out and needs replacement. Waste handling units for refuse shall be durable, cleanable, insect and rodent resistant, leakproof, and nonabsorbent.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT. Re-seat ceiling tile near bag-in-box rack to eliminate gaps. Replace damaged toilet seat in large stall in women's room. Replace damaged grate for floor drain under 2 door work top freezer. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Floors and walls throughout the facility are in need of additional routine cleaning. Floors have heavy buildup under all cooking equipment and tables throughout the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean.

Additional Comments

VERIFICATION REQUIRED for vegetable dicer part by April 18, 2024. Email or text a picture of replacement. 336-830-4460 / welchal@forsyth.cc

Education visit due by June 30, 2024.
Next inspection due July 1 - October 31.