

Food Establishment Inspection Report

Score: 93.5

Establishment Name: SMALL BATCH/BURGER BATCH

Establishment ID: 3034012462

Location Address: 241 W 5TH ST

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: SMALL BATCH BEER COMPANY

Telephone: (336) 893-6395

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/21/2022 Status Code: A

Time In: 1:30 PM Time Out: 4:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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

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	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/> 0	X
34	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Wiping cloths: properly used & stored	1	<input checked="" type="checkbox"/> 0	X
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/> X
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/> 0	X
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Warewashing facilities: installed, maintained & used; test strips	1	0.5	<input checked="" type="checkbox"/> X
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/> 0	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/> X	0.5	0
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/> 0	X
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 893-6395

Establishment ID: 3034012462
☒ Inspection ☐ Re-Inspection Date: 09/21/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: tim@smallbatchws.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
pork belly cooling @ 1:40	walk in cooler	110	chlorine rinse ppm	dishwasher	100			
pork belly cooling @ 2:28	walk in cooler	80						
sliced tomato	make unit	41						
pico	make unit	41						
slaw	make unit	41						
veggie burger	make unit	41						
romaine	make unit drawers	41						
corn	make unit drawers	40						
sliced lettuce	make unit drawers	41						
chx (x3) and fish	chicken make unit	45						
burgers	under grill drawers	42						
chicken breast	final cook	171						
collard greens	steam well	153						
mac & cheese	steam well near Timmy's cooler	171						
slaw	Timmy's cooler	40						
waffle mix	Timmy's cooler	38						
beef patties	walk in cooler	40						
raw chx	walk in cooler	37						
hot water	3 comp sink	130						
quat ppm	3 comp sink	200						

First
 Person in Charge (Print & Sign): Geoff

Last
 Elsner

First
 Regulatory Authority (Print & Sign): Leslie

Last
 Easter





REHS ID: 1908 - Easter, Leslie

Verification Required Date: 09/23/2022

REHS Contact Phone Number: (336) 703-3138

Authorize final report to
 be received via Email: _____



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, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034012462

Date: 09/21/2022 **Time In:** 1:30 PM **Time Out:** 4:30 PM

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 2-102.12 (A) Certified Food Protection Manager (C). Repeat. No employees working today had current food safety certification. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). Box of raw shell eggs stored over bucket of pickles in walk in cooler. Food shall be protected from cross contamination by separation ready to eat foods and different raw animal foods during storage, preparation, holding, and display. CDI - PIC moved eggs below pickles.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Chicken and fish products in chicken prep unit were 45F. Cold TCS foods shall be held at 41F or below. Verification required by 9/23/22 that proper cold holding temperatures can be maintained in this unit; work in small portions so that foods do not increase in temperature.
- 33 3-501.15 Cooling Methods (Pf). Upon arrival, grilled onions on speed rack at 78F w/o temperature control & cooked 2.5 hours prior. Pork belly cooling in walk in cooler covered completely with lid. Once cooked, cool foods quickly by venting or loosely covering foods, using rapid cooling equipment such as blast chillers or walk in units, adding ice as an ingredient, or other effective means. CDI - onions immediately moved to walk in cooler (cooled to 58F in less than an hour); pork belly container lid vented.
- 41 3-304.14 Wiping Cloths, Use Limitations (C). Repeat. Wiping cloth bucket did not register any sanitizer. Store wiping cloths in buckets or containers of proper strength sanitizer. CDI - bucket emptied and refilled with proper strength sanitizer.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C). Several "Pepsi" cups stacked wet in both bar areas. Allow adequate time for air drying prior to stacking.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). Repeat. Two gaskets on drawers in prep area are broken. Legs on small prep table (holding Timmy's oil and seasonings) are rusty. Chicken unit ambient air 43.3F, causing chicken and fish to exceed 41F. Lid of ice cream freezer in dry storage is damaged with chipped edging and duct tape, replace damaged lid. Equipment shall be kept in good repair.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C). Inside of main dish machine has lime and debris build up and needs detailed cleaning. 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.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. Repeat. Leaking hot & cold water valves at kitchen hand wash sink. Drain pipes under both bar hand wash sinks leak. Plumbing shall be maintained in good repair.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) Repeat: Floor tiles chipped and damaged around floor drains under prep sinks, three compartment sink, grease trap, dish machine, and bar sinks. / Physical facilities shall be kept in good repair. // 6-501.12 Cleaning, Frequency and Restrictions (C) Detail cleaning needed around cooking areas on floor to remove grease and flour, as well as under and behind equipment such as the dishwasher, 3-comp sink, etc. Physical facilities shall be kept clean.
- 56 6-202.11 Light Bulbs, Protective Shielding (C). Light shield missing over chicken seasoning station.// 6-303.11 Intensity - Lighting (C) Repeat. Lighting too low in area of reach in freezer. Increase lighting to 10 foot candles in this area.