

# Food Establishment Inspection Report

Score: 99

Establishment Name: BISCUITVILLE 162

Establishment ID: 3034010928

Location Address: 3547 REYNOLDA RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: BISCUITVILLE INC

Telephone: (336) 924-0049

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/27/2023 Status Code: A

Time In: 8:40 AM Time Out: 10:20 AM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 1

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

| Compliance Status   |  | OUT  | CDI | R   | VR |
|---|--|--|-----|-----|----|
| <b>Supervision .2652</b>  |  |  |     |     |    |
| 1   | <input checked="" type="checkbox"/> OUT/N/A        | PIC Present, demonstrates knowledge, & performs duties   | 1   | 0   |    |
| 2   | <input checked="" type="checkbox"/> OUT/N/A        | Certified Food Protection Manager  | 1   | 0   |    |
| <b>Employee Health .2652</b>  |  |  |     |     |    |
| 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  |
| <b>Good Hygienic Practices .2652, .2653</b>                         |  |  |     |     |    |
| 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  |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b> |  |  |     |     |    |
| 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  |
| <b>Approved Source .2653, .2655</b>                                 |  |  |     |     |    |
| 11  | <input checked="" type="checkbox"/> OUT            | Food obtained from approved source   | 2   | 1   | 0  |
| 12  | <input checked="" type="checkbox"/> IN OUT         | 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         | Required records available: shellstock tags, parasite destruction                              | 2   | 1   | 0  |
| <b>Protection from Contamination .2653, .2654</b>                   |  |  |     |     |    |
| 15  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Food separated & protected   | 3   | 1.5 | 0  |
| 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  |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>            |  |  |     |     |    |
| 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"/> IN OUT/N/A/N/O | Proper cooling time & temperatures   | 3   | 1.5 | 0  |
| 21  | <input checked="" type="checkbox"/> IN OUT/N/A/N/O | Proper hot holding temperatures  | 3   | 1.5 | X  |
| 22  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper cold holding temperatures   | 3   | 1.5 | 0  |
| 23  | <input checked="" type="checkbox"/> OUT/N/A/N/O    | Proper date marking & disposition  | 3   | 1.5 | 0  |
| 24  | <input checked="" type="checkbox"/> IN OUT         | Time as a Public Health Control; procedures & records  | 3   | 1.5 | 0  |
| <b>Consumer Advisory .2653</b>                                      |  |  |     |     |    |
| 25  | <input checked="" type="checkbox"/> IN OUT         | Consumer advisory provided for raw/undercooked foods   | 1   | 0.5 | 0  |
| <b>Highly Susceptible Populations .2653</b>                         |  |  |     |     |    |
| 26  | <input checked="" type="checkbox"/> IN OUT         | Pasteurized foods used; prohibited foods not offered   | 3   | 1.5 | 0  |
| <b>Chemical .2653, .2657</b>  |  |  |     |     |    |
| 27  | <input checked="" type="checkbox"/> IN OUT         | 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  |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>     |  |  |     |     |    |
| 29  | <input checked="" type="checkbox"/> IN OUT         | 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 |
|---|---|--|-----|-----|----|
| <b>Safe Food and Water .2653, .2655, .2658</b>                            |   |  |     |     |    |
| 30  | <input checked="" type="checkbox"/> IN OUT  | 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  | Variance obtained for specialized processing methods   | 2   | 1   | 0  |
| <b>Food Temperature Control .2653, .2654</b>                              |   |  |     |     |    |
| 33  | <input checked="" type="checkbox"/> OUT     | Proper cooling methods used; adequate equipment for temperature control                                | 1   | 0.5 | 0  |
| 34  | <input checked="" type="checkbox"/> IN OUT  | Plant food properly cooked for hot holding   | 1   | 0.5 | 0  |
| 35  | <input checked="" type="checkbox"/> IN OUT  | Approved thawing methods used  | 1   | 0.5 | 0  |
| 36  | <input checked="" type="checkbox"/> OUT     | Thermometers provided & accurate   | 1   | 0.5 | 0  |
| <b>Food Identification .2653</b>  |   |  |     |     |    |
| 37  | <input checked="" type="checkbox"/> OUT     | Food properly labeled: original container  | 2   | 1   | 0  |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b> |   |  |     |     |    |
| 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"/> OUT     | Wiping cloths: properly used & stored  | 1   | 0.5 | 0  |
| 42  | <input checked="" type="checkbox"/> OUT/N/A | Washing fruits & vegetables  | 1   | 0.5 | 0  |
| <b>Proper Use of Utensils .2653, .2654</b>                                |   |  |     |     |    |
| 43  | <input checked="" type="checkbox"/> OUT     | In-use utensils: properly stored   | 1   | 0.5 | 0  |
| 44  | <input checked="" type="checkbox"/> OUT     | Utensils, equipment & linens: properly stored, dried & handled   | 1   | 0.5 | 0  |
| 45  | <input checked="" type="checkbox"/> IN OUT  | Single-use & single-service articles: properly stored & used   | 1   | 0.5 | X  |
| 46  | <input checked="" type="checkbox"/> OUT     | Gloves used properly   | 1   | 0.5 | 0  |
| <b>Utensils and Equipment .2653, .2654, .2663</b>                         |   |  |     |     |    |
| 47  | <input checked="" type="checkbox"/> OUT     | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1   | 0.5 | 0  |
| 48  | <input checked="" type="checkbox"/> OUT     | Warewashing facilities: installed, maintained & used; test strips                                      | 1   | 0.5 | 0  |
| 49  | <input checked="" type="checkbox"/> IN OUT  | Non-food contact surfaces clean  | 1   | 0.5 | X  |
| <b>Physical Facilities .2654, .2655, .2656</b>                            |   |  |     |     |    |
| 50  | <input checked="" type="checkbox"/> OUT     | Hot & cold water available; adequate pressure  | 1   | 0.5 | 0  |
| 51  | <input checked="" type="checkbox"/> IN OUT  | Plumbing installed; proper backflow devices  | 2   | 1   | 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 OUT  | Physical facilities installed, maintained & clean  | 1   | 0.5 | X  |
| 56  | <input checked="" type="checkbox"/> IN OUT  | Meets ventilation & lighting requirements; designated areas used                                       | 1   | 0.5 | X  |
| <b>TOTAL DEDUCTIONS:</b>  |   |  |     |     | 1  |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BISCUITVILLE 162  
 Location Address: 3547 REYNOLDA RD  
 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) 924-0049

Establishment ID: 3034010928  
☒ Inspection ☐ Re-Inspection Date: 01/27/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: bv162@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 |
|----------------------|--------------------|-------|------|----------|------|------|----------|------|
| Eggs                 | final cook         | 159.0 |      |          |      |      |          |      |
| Pork Chop            | hot holding        | 175.0 |      |          |      |      |          |      |
| Pork Sausage         | hot holding        | 175.0 |      |          |      |      |          |      |
| Hash Browns          | hot holding        | 109.0 |      |          |      |      |          |      |
| Home Fries           | hot holding        | 175.0 |      |          |      |      |          |      |
| Hash Brown Casserole | hot holding        | 157.0 |      |          |      |      |          |      |
| Sausage Gravy        | hot holding        | 157.0 |      |          |      |      |          |      |
| Grits                | hot holding        | 189.0 |      |          |      |      |          |      |
| Tomatoes             | cold well          | 35.0  |      |          |      |      |          |      |
| Pimento Cheese       | cold well          | 38.0  |      |          |      |      |          |      |
| Ambient              | walk-in cooler     | 32.0  |      |          |      |      |          |      |
| Hot Water            | 3-compartment sink | 158.0 |      |          |      |      |          |      |
| Quat Sani            | 3-compartment sink | 200.0 |      |          |      |      |          |      |

*First*  
 Person in Charge (Print & Sign): Sarah  
*First*  
 Regulatory Authority (Print & Sign): Victoria

*Last*  
 Jackson  
*Last*  
 Murphy

REHS ID: 2795 - Murphy, Victoria  
 REHS Contact Phone Number: (336) 703-3814

Verification Required Date:

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  
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 Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** BISCUITVILLE 162

**Establishment ID:** 3034010928

**Date:** 01/27/2023 **Time In:** 8:40 AM **Time Out:** 10:20 AM

### Certifications

| Name          | Certificate # | Type         | Issue Date | Expiration Date |
|---------------|---------------|--------------|------------|-----------------|
| Sarah Jackson |               | Food Service | 06/24/2022 | 06/24/2027      |

### 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.

- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: Hashbrowns measured at temperature ranges of 109 F-114 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: The PIC stated that the items were placed in hot holding 15 minutes prior. PIC voluntarily discarded the items.\*left at zero point due to all other items being in compliance\*
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing-C: Single-service items are being soiled with flour and food debris on the cook line. (A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (2) Where they are not exposed to splash, dust, or other contamination
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: crevices of equipment, right fryer, inside sprayer head, dry storage shelves, and outer surfaces of equipment. (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 51 5-205.15 (B) System Maintained in Good Repair-REPEAT-C: A leak was observed at the sprayer head of the 3-compartment sink. Plumbing shall be maintained in good repair.
- 55 6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed on walls and floors under prep sink and equipment. Physical facilities shall be maintained clean.
- 56 6-303.11 Intensity - Lighting-C: The lighting measured at 15 ft candles in the women's restroom. The light intensity shall be: (B) At least 215 lux (20 foot candles): in toilet rooms.