

Food Establishment Inspection Report

Score: 95

Establishment Name: BREAD AND BUTTER DRIVETHRU

Establishment ID: 3034020671

Location Address: 2432 LEWISVILLE-CLEMMONS RD

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 06 / 23 / 2016 Status Code: U

Zip: 27012

County: 34 Forsyth

Time In: 01 : 30 am/pm am pm

Time Out: 05 : 30 am/pm am pm

Permittee: BREAD AND BUTTER DRIVETHRU, LLC

Total Time: 4 hrs 0 minutes

Telephone: (336) -

Category #: III

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 7

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	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	<input checked="" 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	1.5	<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	1.5	0	<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 checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<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	2	<input checked="" type="checkbox"/>	<input checked="" 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	1.5	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	1.5	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<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	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<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	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
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	<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	N/O	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	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<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	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<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 checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	0	<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	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							5			



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Inspection Re-Inspection Date: 06/23/2016

City: CLEMMONS State: NC

Comment Addendum Attached? Status Code: U

County: 34 Forsyth Zip: 27012

Category #: III

Wastewater System: Municipal/Community On-Site System

Email 1: breadandbutterdrivethru2016@gmail.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: BREAD AND BUTTER DRIVETHRU, LLC

Email 3:

Telephone: (336) -

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hamburger	Final	197	Hot Water	3-comp sink	138			
Hotdog	Final	190	Fish fillet	Upright Cooler	43			
Chicken	Final	185						
Fries	Hot Hold	138						
Coleslaw	Cooling	66						
Tomato	Cooling	56						
Lettuce	Cooling	64						
Ambient	Beverage Cooler	38						

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.

- 2-102.12 Certified Food Protection Manager - C - 0 pts - PIC was not a certified food protection manager. At least one employee with management and supervisory responsibility shall be certified by an ANSI-accredited program. A food protection manager must be present during all hours of operation. Certification shall be obtained within 210 days of the permit being issued.
- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - 0 pts - PIC was not aware of the employee health policy. The permit holder shall require food employees and conditional employees to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. CDI PIC provided with copies of the employee health policy.
- 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee observed eating food in the kitchen, two employee beverages did not have a lid with a straw. Employees may only eat and drink in designated areas, such as an employee breakroom. Only beverages stored in a container with a straw and lid shall be used for employee beverages, stored below food and prep surfaces. CDI - Drinks discarded and employee moved food out of the kitchen.



Person in Charge (Print & Sign): *First* Angeliek *Last* Brunt

[Handwritten Signature]

Regulatory Authority (Print & Sign): *First* Grayson Hodge *Last* Michelle Bell

[Handwritten Signatures: Grayson Hodge REHS / Michelle Bell REHS]

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 07 / 03 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 6 2-301.14 When to Wash - P - 0 pts - Employee did not wash hands after touching faucet handle. Employees shall turn off faucet handles with a clean barrier, such as a paper towel. CDI - Employee educated and rewashed hands correctly.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0 pts - Personal foods stored above customer foods, unwashed vegetables above ready-to-eat food, raw beef above ready-to-eat food, and an opened box of raw beef stored above hotdogs. Food shall be protected from cross-contamination according to their final cook temperatures, and foods for personal use shall be stored under foods stored for customers. CDI - Foods separated and sorted according to final temperatures. Personal food moved to bottom shelving.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - Raw chicken wings measured 46F. Potentially hazardous foods shall be held at 45F and below. CDI - Chicken discarded.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P - 0 pts - Sanitizer measured above 400ppm quat. Sanitizer shall be maintained between 150-400ppm or according to manufacturers instructions. CDI - PIC shown the correct amount of sanitizer to put into each bottle to measure 200 ppm.
- 31 3-501.15 Cooling Methods - PF - 0 pts - Lettuce 64F, Tomatoes 56F, and Coleslaw 66F cooling in the reach-in cooler with tight-fitting lids. Foods shall be cooled in loosely covered, shallow pans. CDI - Pan lids staggered to facilitate heat transfer.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts -A few condiment bottles were not labeled. Food removed from it's original packaging shall be labeled with the common name of the food. Label condiment bottles with the common name of the food. .
- 36 6-202.15 Outer Openings, Protected - C - Drive-thru window and back door were opened upon arrival. Outdoor openings shall be closed when not in use to prevent pests from entering the facility. CDI - Openings closed.



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Spell

- 38 2-402.11 Effectiveness-Hair Restraints - C - 0 pts - Visors being used as hair restraints. Employees shall wear full-caps, hair nets, or other effective hair restraints. Replace visors.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - Toilet paper stored in bin on floor with chemicals, the bin was stored under a handsink. Single-service articles shall be stored in a manner to prevent contamination.
- 45 4-205.10 Food Equipment, Certification and Classification - C - Two fryers and a propane tank were for household use only. Only ANSI-certified equipment shall be used in a food establishment. Remove fryers from establishment.// 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Bottom hinge on the drive-thru cabinet and stoppers at the 3-compartment sink need repaired. Equipment shall be maintained in good repair. See comment addendum for transitional items that still need repaired.
- 46 4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration - PF - 0 pts. Test devices for the quat sanitizer were not in the establishment. A testing kit or other device for the concentration of warewashing sanitizers shall be used. Provide testing strips or other testing devices. Verification required by 7-03-16, contact Grayson Hodge at 336-703-3383.
- 49 5-205.15 System Maintained in Good Repair - P - Leak on the left handle of the meat prep sink and under the 3-compartment sink. Plumbing systems shall be maintained in good repair. Verification required by 7-03-16, contact Grayson Hodge at 336-703-3383.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - Trash can in the restroom needs covered because it may be used by females. Covered trashcans are required in restrooms used by women for disposal of feminine hygiene products. Provide.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed in the outside storage room. Floors, walls, and ceilings shall be cleaned at a frequency necessary to keep clean.// See comment addendum for floors, walls, and ceiling repairs from transitional.



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- 54 6-202.11 Light Bulbs, Protective Shielding - C: 0 pts. Two light fixtures missing light shield. All light fixtures must have a protective light shield to prevent the contamination of food. Install light shields.



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Spell

