

Food Establishment Inspection Report

Score: 93.5Establishment Name: HILL'S LEXINGTON BBQEstablishment ID: 3034010172Location Address: 4005 N. PATTERSON AVENUE☒ Inspection ☐ Re-InspectionCity: WINSTON-SALEMState: NCDate: 05 / 18 / 2017 Status Code: AZip: 27105County: 34 ForsythTime In: 01 : 45 ^{am}_{pm} Time Out: 05 : 40 ^{am}_{pm}Total Time: 3 hrs 55 minutesPermittee: HILL'S LEXINGTON BBQ OF W-SCategory #: IVTelephone: (336) 767-2185FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 5Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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.											
IN	OUT	N/A	N/O	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	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	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	15	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	<input checked="" type="checkbox"/>	<input checked="" 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	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	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	05	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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	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	05	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	05	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<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	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	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	05	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	<input checked="" 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	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	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				<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<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	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Total Deductions:										6.5	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: HILL'S LEXINGTON BBQ

Establishment ID: 3034010172

Location Address: 4005 N. PATTERSON AVENUE

☒ Inspection ☐ Re-Inspection Date: 05/18/2017

City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27105

Category #: IV

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

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

Permittee: HILL'S LEXINGTON BBQ OF W-S

Email 1:

Email 2:

Telephone: (336) 767-2185

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	James Wall 8-22-21	0	Slaw	Walk-in cooler	41	Baked beans	Hot well	156
Hot water	3 comp sink	150	Burger	Final	200	Potato Salad	Ice bath	41
Bleach	Spray bottle	100	Ribs	Hot hold	150	Hot dog	Reach-in	51
Hot water	Dishmachine	170	Chicken	Hot hold	135	Banana	Counter	83
Potato Salad	Cooling	115	Chili	Hot hold	167	Lettuce	Reach-in cooler	55
Baked beans	Walk-in cooler	40	Gravy	Hot hold	176	Boiled egg	Make unit	53
Mashed	Walk-in cooler	41	Shoulder	Hot hold box	184	Sliced tomtato	Make unit	48
Lettuce	Walk-in cooler	55	Baked potato	Hot hold drawer	207	Lettuce	Make unit	50

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.

- 6 2-301.14 When to Wash - P REPEAT: One food employee observed washing hands and recontaminating hands by turning off faucet handles with cleaned hands. All other employees washed hands correctly. Food employees shall wash hands when contaminated, and to avoid recontaminating hands, use a disposable paper towel as effective barrier to avoid recontamination of cleaned hands. CDI: One employee instructed the food employee on how to correctly rewash hands, and food employee did correctly wash hands. 0 pts
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Pre-portioned chicken stored in plastic bin in walk-in freezer above smoked sausage links. Pre-portioned beef stored above hot dogs in walk-in freezer. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from ready-to-eat foods, and stored in order of final cook temperature. CDI: Manager rearranged walk-in freezer so chicken was below cooked sausage and beef moved on lower shelving.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Ice shield of icemachine with pink build up. Equipment food-contact surfaces and utensils shall be cleaned, such as ice machines, as often as necessary to preclude accumulation of soil or mold. // 4-702.11 Before Use After Cleaning - P Food employee observed cleaning large metal bowl used for potato salad and slaw in 3 comp sink, and only washing and rinsing bowl. Procedure should include a step to sanitize. Bowl is too large to completely submerge in sanitize vat of 3 comp sink. Sanitize in place, and allow sanitizer to air dry. Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. 0 pts

Person in Charge (Print & Sign): JR *First* Hill *Last*

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: () -



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Banana pudding with meringue topping (made with raw egg) measuring at 83F. Either procedures in place to use time as a public health control, if not using temperature control, with written procedures in place need to be used. Or establishment needs to hold banana pudding hot at 135F and above, or hold cold at 45F and below. / Make unit and reach-in cooler below had several foods measuring above 45F, ambient measuring above 50F. Foods included: slaw 48F, boiled egg 51F, tomato 49F, hot dogs 51F, two containers of lettuce 50-55F, pimento cheese, chicken salad, french toast batter, and pancake batter. Potentially hazardous foods shall be held cold at 45F and below. CDI: Foods placed in make unit or reach in 3 hours prior moved to walk-in cooler to chill. All other foods voluntarily discarded.
- 26 7-102.11 Common Name-Working Containers - PF One bottle of sanitizer with label faded. Maintain labels of name of chemical on bottles/buckets at all times. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: Manager labeled sanitizer bottle. 0 pts
- 31 3-501.15 Cooling Methods - PF REPEAT: Potato salad cooling in walk-in cooler cooling for about an hour, measuring 113-118F with tight fitting lids and in large portions. Cooling shall be accomplished using the following methods: uncover or loosely covering food, place the food in shallow pans, separating the food into smaller/thinner portions, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer. CDI: Food separated into thinner portions, uncovered, and placed into walk-in cooler to cool. Remeasured potato salad 1 hour later at 66F.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C A couple stacks of white plastic bowls stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Replace/recoat storage racks in prep coolers, reach-in coolers and freezers where shelving in rusting/losing finish. Seal/paint wood cutting board at grill station as finish is worn and is exposing raw wood. Clean and assess under sides of 3 comp sink for rust and dishmachine drainboards, and recondition to remove oxidizing/rust. Recondition or replace fryer doors, rusting shelf clips in reach-in, legs of equipment where oxidizing/rusting, castors of equipment. Repair/refinish/replace laminate cabinets that are peeling and exposing wood underneath in front wait staff cabinets. Make unit and reach-in cooler below ambient air of 50F, maintain equipment at 45F and below. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning required in between some equipment along grill line. Light dust build up on clean utensil shelving, and shelving of plate storage. Clean cabinet handles of deep fryers. Nonfood-contact surfaces of equipment shall be free of an accumulation of dust, dirt, food debris and other residue. 0 pts
- 49 5-203.14 Backflow Prevention Device, When Required - P Three hoses with pistol grips attached to hose without proper backflow. Remove pistol grip after each use of hose or install backflow prevention device rated for continuous pressure. A plumbing system shall be installed to preclude backflow of a contamination into the water supply at each point of use at the food establishment. CDI: All pistol grips removed during inspection. 0 pts



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- 54 6-303.11 Intensity-Lighting - C REPEAT: Lighting measuring low at the following areas (measured in foot candles): 32-48 at food prep areas, 0-5 in dry storage, and at drink prep 8-32.. Lighting shall meet at least 50 foot candles in areas of food/drink preparation. Lighting shall meet at least 10 in areas of food and single-service storage.



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