

Food Establishment Inspection Report

Score: 77.5Establishment Name: CAMEL CITY BARBECUE FACTORYEstablishment ID: 3034012407Location Address: 701 NORTH LIBERTY STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 12 / 08 / 2016 Status Code: AZip: 27101County: 34 ForsythTime In: 10 : 06 ☒ am ☐ pmTime Out: 07 : 45 ☐ am ☒ pmPermittee: CAMEL CITY EVENTS LLCTotal Time: 9 hrs 39 minutesTelephone: (336) 306-9999Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 12No. of Repeat Risk Factor/Intervention Violations: 5

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										22.5	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: CAMEL CITY BARBECUE FACTORY

Establishment ID: 3034012407

Location Address: 701 NORTH LIBERTY STREET

☒ Inspection ☐ Re-Inspection Date: 12/08/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

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

Email 1: camelcitybbq@gmail.com

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

Email 2:

Permittee: CAMEL CITY EVENTS LLC

Email 3:

Telephone: (336) 306-9999

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
shoulder	hot hold	160	ribs	reheat	202	ribs	steamer	184
pulled pork	hot hold	145	fries	hot hold	194	servsafe	Louis Dumas 2-9-21	00
gravy	hot hold	154	quat sanitizer	spray bottle	150	quat sanitizer	bar three comp	200
chicken wing	final cook	176	hot water	three comp sink	135	ambient	beer cooler	45
chicken	final cook	185	ambient	walk in cooler	38	final rinse	dishmachine	171
beans	reheat	172	apple cobbler	reach in	40	slaw	reach in	39
brunswick	final cook	185	salmon	walk in cooler	44	brisket	cooling drawers	45
collard greens	final cook	191	hot water	three comp in bar	133	lettuce	reach in	42

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)-(L) Person-In-Charge-Duties - PF: 0 pts. Manager needs to actively oversee employees as their duties relate to handwashing, cooling, or monitoring sanitization equipment. The person in charge shall ensure that: (D) EMPLOYEES are effectively cleaning their hands, by routinely monitoring the EMPLOYEES' handwashing; (G) EMPLOYEES are using proper methods to rapidly cool POTENTIALLY HAZARDOUS FOODS (TIME/TEMPERATURE CONTROL FOR SAFETY FOODS) that are not held hot or are not for consumption within 4 hours, through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures during cooling; (I) EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution temperature and exposure time for hot water SANITIZING, and chemical concentration, pH, temperature, and exposure time for chemical SANITIZING. CDI: Manager has been educated on how
- 6 2-301.14 When to Wash - P: REPEAT: One employee removed gloves to place cell phone in employee storage area and then returned to cook line and donned gloves without washing hands. One employee touched soiled dish bins and soiled dishes, then proceeded to remove clean dishes that had just run through the dishmachine without washing hands. Two employees washed hands, then recontaminated hands by turning off faucets without using paper towel as a barrier. Hands shall be washed when contaminated. CDI: All employees washed hands using proper procedure and used paper towel to turn off faucets.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: REPEAT: Handwash sink in kitchen blocked by boxes and soiled pans. Maintain handwashing sinks accessible for use at all times. CDI: Boxes/pans moved./ Handwashing sink in bar was filled with ice. Handwashing sinks shall be used for handwashing and for no other purpose. CDI: Handsink sanitized./6-301.14 Handwashing Signage - C: Handsink in upstairs game room missing handwash sign. Handwashing signs shall be posted at handsinks reminding employees to wash hands when contaminated. CDI: Sign posted.

Person in Charge (Print & Sign): *Louis Dumas*

Regulatory Authority (Print & Sign): *Michelle Bell REHS*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 12 / 18 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 11 3-202.15 Package Integrity - PF: 0 pts. One can of tomato sauce dented on seam. Packages shall protect the integrity of the food inside from potential adulteration. CDI: Can segregated for return to vendor.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Case of raw eggs being stored over two boxes of heavy cream in walk in cooler. One container of prepared cole slaw stored under unwashed vegetables (lettuce) in walk in cooler. Foods shall be protected from potential cross contamination. CDI: Eggs moved to bottom shelf and cole slaw moved with prepared items.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: REPEAT: Dishmachine reaching final rinse temperature of 143 and 144. Hot water sanitization dishmachine requires plate final rinse temperature to be 161F and above for proper sanitization. CDI: Repairman fixed during inspection and reading obtained was 171F./ Two bottles of quat sanitizer reading 0 ppm. For effective sanitization, quat sanitizer shall range from 150-400 ppm. CDI: Bottles emptied.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Slicer and robot coupe blade soiled. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Items sent to be re-washed during inspection.
- 17 3-403.11 Reheating for Hot Holding - P: 0 pts. Macaroni and cheese placed in hot hold cabinet at 96F. Potentially hazardous foods shall be reheated to a temperature of 165F and above before placing in hot holding. CDI: Macaroni and cheese reheated to 165F.
- 18 3-501.14 Cooling - P: Turkey in walk in cooler (from last night around 8 pm) at 47F. 22 briskets in 6-pound packages in walk in cooler cooling from last night around 11pm at 46-54F. Foods shall be cooled from 135F to 70F within two hours and from 70-45F within an additional four hours. CDI: All items discarded and denatured with bleach (see product disposition form).
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: REPEAT: Macaroni and cheese 132F, chicken 130-132F, ribs 131-135F, baked beans 127-135F, baked beans 128-129F, baked beans 131F, baked beans 133F, pulled pork 134F, chicken 124-133F. Potentially hazardous foods shall be maintained at 135F and above while in hot holding. CDI: All reheated above 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Large bin of slaw prepared yesterday 47-52F. Diced tomato in make unit 46-48F. Sliced tomato 45-51F in make unit. Leaf lettuce in make unit 50 and shredded lettuce in unit 46F. Potentially hazardous foods shall be maintained at 45F and below. CDI: Slaw discarded. All make unit items moved back to refrigeration to cool below 45F.



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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 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: 1/2 pan of sliced meatloaf dated 12-1-16, 2 large containers of ribs dated 12-1-16, medium container of chili dated 11-22-16, medium container of tzaziki sauce dated 11-21-16, large container of chopped brisket 11-18-16, apple cobbler 12-1-16. Potentially hazardous foods shall be discarded when exceeding time/temperature combination. CDI: All discarded.//3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: Dressings and peach cobbler in reach in unit not datemarked. One gallon of milk in beer walk in cooler not datemarked. One container of mozzarella cheese in oil in walk in cooler with no date. Potentially hazardous ready to eat foods (if held greater than 24 hours) shall be marked to indicate date of preparation or discard and held in facility for a maximum of 7 days at 41F and below or 4 days at 42-45F with date of preparation
- 26 7-102.11 Common Name-Working Containers - PF: REPEAT: One unlabeled bottle of sanitizer at bar. One bottle of Windex was labeled "sanitizer." Chemicals shall be properly labeled. CDI: Unlabeled bottle sent to be discarded. Windex bottle had "sanitizer" label removed.//7-201.11 Separation-Storage - P: Butane fuel, gaskets lubricant, super glue, steramine tablets, and WD-40 stored on shelf above prep table. Spray bottles of sanitizer stored on two splashguards next to prep sinks. Window cleaner and sanitizer stored on shelving in dessert area with single service articles. Chemicals shall be stored to prevent contamination of food and cleaned equipment. CDI: All chemicals moved to chemical storage area and bottles repositioned on bottom shelves.
- 31 3-501.15 Cooling Methods - PF: REPEAT: Brisket tightly wrapped during cooling (each 6 pound pack was wrapped in plastic wrap) and brisket was stacked on sheet pans. Large container (30-gallon) half full of cole slaw used during cooling. Methods shall be taken to facilitate heat transfer when cooling, such as, (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. CDI: Brisket and slaw discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: REPEAT: 0 pts. Two containers of brown sugar and one container of rub unlabeled. Food that is not easily recognizable shall be labeled with common name once removed from original, bulk container unless easily identifiable, like pasta or rice.
- 36 6-501.111 Controlling Pests - PF: 0 pts. Mouse present in kitchen. No other pests seen during inspection and no other signs of pests (i.e. excrement, etc.). The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by: (A) Routinely inspecting incoming shipments of FOOD and supplies;(B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13; Pf and (D) Eliminating harborage conditions. Verification of pest removal methods required by 12-18-16.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: 0 pts. Watch, bracelets, and phone on prep table. Employee cell phone and charger stored on shelving above soup warmer. Cleaned equipment and food shall be protected from storage of employee items. CDI: All moved.
- 38 2-303.11 Prohibition-Jewelry - C: One employee wearing watch, one wearing bracelets, and one wearing watch and bracelets. Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands. //2-402.11 Effectiveness-Hair Restraints - C: REPEAT: Several employees preparing food not wearing beard guards. Beard guards are required when working with food after length of beard exceeds length of eyebrow hair.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CAMEL CITY BARBECUE FACTORY

Establishment ID: 3034012407

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.



- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Three wet wiping cloths laying on prep surfaces. Most sanitizer buckets on floor. Wiping cloths, once wet, shall be stored submerged in wiping cloth bucket and buckets shall be stored off the floor, but not where contamination of food, equipment, single service utensils, etc may occur (i.e. bottom shelf).
- 40 3-302.15 Washing Fruits and Vegetables - C: 0 pts. Employee removed two heads of lettuce from bag in walk in cooler and began removing stems and leaves without washing first. The procedure, as stated by employee, includes initial de-stemming, then following with a wash prior to shredding. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form. Change procedure to include an initial washing step for vegetables prior to cutting, de-stemming, etc.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Ramekin being stored in thyme seasoning. Handles of containers being stored in direct contact with food shall be maintained out of ingredient. CDI: Ramekin discarded.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Most containers stacked wet. Cutting board to make unit wet underneath. After washing, rinsing, and sanitizing, equipment and utensils shall be completely air-dried prior to stacking.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Trash can sitting in contact with mixer. Paper towels stored across kitchen from handsink where splash contamination from hands could contact steam table unit and potentially food. Large soiled linens bin stored next to sanitize drainboard of three comp sink. Equipment shall be stored protected from contamination. Maintain trashcan away from mixer and provide splashguard next to sanitize drainboard to prevent potential contact with soiled linens. Move paper towel dispenser at cookline out of equipment zone.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C: Spoons at bar in container with mouthpiece stored up. Utensils shall be stored to prevent contamination of mouthparts. CDI: Utensils discarded.//4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Pepper spice container being used to house red spice. Single use articles shall be used for manufacturer's original intended purpose and then discarded.//4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Stacks of single service articles (plates, bowls, and trays) throughout not stored inverted. Single service articles shall be stored inverted or in protective packaging to prevent potential contamination from dust, etc. Store inverted or protected by other effective means.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment needs repair: hot box gasket torn, one missing floor panel cap in walk in cooler and two in beer walk in cooler, screw missing at threshold to walk in cooler, remove original protective sheeting from equipment in bar, caulk drooping inside hood, broken drawer handle on make unit drawer, paint brush and scraper not designed for food-contact (replace with utensils that are food safe and meet cleanability standards), some containers cracked or stained, paint on Hobart buffalo chopper is chipping, torn gasket on door of dessert cooler, milk crates used for storage of paper towels (not allowed due to many nonfood contact cleanability issues/crevices). Equipment shall be maintained in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF: Quat test strips not present at facility, but quat sanitizer is being used. A test kit or other device that accurately measures the concentration in MG/L of SANITIZING solutions shall be provided. CDI: Piece of strip left with operator until facility can obtain new strips.//4-203.13 Pressure Measuring Devices, Mechanical Warewashing Equipment - C: REPEAT: Pressure reading for dish machine at 15 psi. Data plate requires pressure to read a minimum of 20-25 psi. CDI: Increased during inspection to 19 psi by repairman.//4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature - PF: Wash temperature reading on dishmachine at 104F during wash cycle, but plate requires a minimum of 150F. Maintain dishmachine operating as data plate requires. CDI: Machine repaired during inspection and wash cycle holding at 164F.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: The following equipment needs additional cleaning: shelving in walk in cooler, hot hold cabinet gaskets and bottoms, all shelving (dust accumulation), ice scoop holder, ice bin lids, oven, fryers, between all equipment on cookline (sides of equipment). Recommend removing plastic web on shelving to encourage cleaning. Nonfood contact surfaces of equipment shall be clean to sight and touch.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C: No trashcan present for paper towel disposal in beverage station near arcade. Provide trash can./ Large accumulation of cardboard boxes present in kitchen and storage area. Provide containers or other effective means for disposal of cardboard.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Pipe penetrations with gaps surrounding in some areas of kitchen/support areas. Handsink near walk in cooler needs caulked to wall. Seal escutcheons to walls throughout under sinks and around plumbing. Chipped paint present in some areas. Handsink in 2nd floor men's room needs recaulked to wall. Gap present around mopsink in bar area. Seal any loose baseboard. Seal crack in floor by ice machine in hallway. Shield chains to light fixture in arcade beverage station. Caulk seafood prep sink. Caulk front of main mopsink to floor. 6-501.12 Cleaning, Frequency and Restrictions - C: Floors and walls soiled throughout most areas. Floor cleaning needed behind and under equipment and in corners. Wall cleaning needed in areas where heavily used equipment is stored (under three comp sink, dishmachine) and also in general areas where exposed to splash and soil.//6-501.16 Drying Mops - C: Mops being stored at both mopsinks with head up.
- 54 6-303.11 Intensity-Lighting - C: Lighting is low in the following areas (in fctd): 2nd floor women's bathroom: 11 at sink, 13 at toilet; game room beverage station: handsink 8, beverage station 16, ice machine 19; pit cooker 25-35; grill 19-43; make units (2) 11-14; handsink by make unit 13; steam table line 17-58; fryer/stove/hushpuppy prep line 19-25; steamer 45; mopsink by beer walk in 10; handwashing sink by beer walk in 18; single service storage in dessert area 12; single service storage at end of bar 4; handwashing sink in dessert area 15; dessert prep table (single service storage) 11-15; single service storage by beverage station 1-2; dump station on 2nd floor 8-9; beer taps (left side) at bar 41-53; beverage machine in bar 23; tea dispensers in bar 15. Lighting shall meet at least 20 fctd at mopsinks, storage of single service articles, and handsinks and 50 fctd in all areas where employees work with food.//6-202.11 Light Bulbs, Protective Shielding - C: Bulbs in arcade beverage station and customer

