

Food Establishment Inspection Report

Score: 94

Establishment Name: J BUTLER'S BAR & GRILL

Establishment ID: 3034012134

Location Address: 1355 LEWISVILLE CLEMMONS RD

City: LEWISVILLE State: North Carolina

Zip: 27023 County: 34 Forsyth

Permittee: LET'S HAVE FUN DINING, LLC

Telephone: (336) 766-8780

☒ 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: 9:35 AM Time Out: 2:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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
Supervision .2652					
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	
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	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
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	X
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	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"/> IN 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"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	X
24	<input checked="" type="checkbox"/> IN OUT	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	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
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
Conformance with Approved Procedures .2653, .2654, .2658					
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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
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 <input checked="" type="checkbox"/> OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	X	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	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"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
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"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	X	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"/> OUT	Plumbing installed; proper backflow devices	2	1	0
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"/> OUT	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

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 Permittee: LET'S HAVE FUN DINING, LLC
 Telephone: (336) 766-8780

Establishment ID: 3034012134
☒ Inspection ☐ Re-Inspection Date: 09/21/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: jbutlersbar4@yahoo.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
ServSafe - 3/16/2026	Alfred Adams	00	marinara	steam well	147			
hot water	3-comp sink	138	cooked ribs	chef drawer	41			
hot water	dishmachine (chmeical sanitizer)	134	diced tomatoes	salad make unit (top)	40			
qt sanitizer (ppm)	3-comp sink	200	feta	salad make unit (top)	41			
qt sanitizer (ppm)	sani bucket	200	blue cheese	salad make unit (top)	41			
Cl sanitizer (ppm)	dishmachine	50	hotdog	salad make unit (reach-in)	39			
chicken breast	final cook	171	sliced tomatoes	walk-in cooler	39			
potato salad	grill make unit (top)	40	taco meat	walk-in cooler	40			
coleslaw	grill make unit (top)	39	pork and beans	walk-in cooler	39			
mashed potatoes	grill make unit (top)	36	potato salad	walk-in cooler	40			
pork and beans	grill make unit (top)	37	coleslaw	walk-in cooler	38			
pasta salad	grill make unit (top)	38	chicken salad	walk-in cooler	38			
cooked pasta	grill make unit (reach-in)	41	pasta salad	walk-in cooler	40			
corned beef	mid station make unit (top)	39						
diced tomatoes	mid station make unit (top)	40						
chicken salad	mid station make unit (top)	40						
tuna salad	mid station make unit (top)	39						
cooked chicken	mid station make unit (reach-in)	41						
taco meat	steam well	138						
cheese sauce	steam well	139						

First *Last*
 Person in Charge (Print & Sign): Adam Riger
First *Last*
 Regulatory Authority (Print & Sign): Travis Addis

[Signature]

REHS ID: 3095 - Addis, Travis
 REHS Contact Phone Number:

Verification Required Date:
 Authorize final report to be received via Email: _____



North Carolina Department of Health & Human Services

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 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

Establishment Name: J BUTLER'S BAR & GRILL

Establishment ID: 3034012134

Date: 09/21/2022 **Time In:** 9:35 AM **Time Out:** 2:00 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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw eggs were stored over cooked chicken and shredded cheese in reach-in portion of the mid station make unit. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food. CDI: REHS intervention; education provided, eggs were relocated to bottom shelf. - 0 pts
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Additional cleaning is needed on the inside surfaces of ice machine in bar dry storage to remove microbial growth. Surfaces of utensils and equipment contacting food that is not time/temperature control for safety food shall be cleaned in equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency necessary to preclude accumulation of soil or mold. - 1.5 pts
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) One container of potato salad, one container of tuna salad, and one container of diced tomatoes were not date marked. Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. CDI: Tuna salad and potato salad were recently prepped and date marked accordingly; diced tomatoes were voluntarily discarded by PIC. - 0 pts
- 35 3-501.13 Thawing (Pf) REPEAT in another location. Thawed fish in reduced oxygen packaging were still sealed after thawing process had completed. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to its thawing under refrigeration or prior to, or immediately upon completion of, its thawing. CDI: Packages were opened. - 0.5 pts
- 39 3-307.11 Miscellaneous Sources of Contamination (C) A wet, soiled wiping cloth was stored above ready-to-eat foods in the reach-in portion of the grill make unit. Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306. CDI: REHS intervention; wiping cloth was removed to soiled linen. - 1 pt
- 41 3-304.14 Wiping Cloths, Use Limitations (C) A wet, soiled wiping cloth was stored on wire rack in reach-in portion of grill make unit. Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry; and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. - 0 pts
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. Repair/replace damaged spray nozzle at dishmachine. Repair leaking condenser in salad make unit and grill make unit. Replace handle on middle sliding door of beer cooler at bar. Equipment shall be maintained in good repair.
- 4-501.12 Cutting Surfaces (C) REPEAT. Replace long cutting board on grill make unit with excessive wear/scoring. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. - 1 pt
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) Additional cleaning is needed on inside surfaces of dishmachine sliding doors to remove accumulated residues. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 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. - 0 pts
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT. Additional cleaning is needed on the following equipment to remove accumulated residues: spray nozzle at dishwashing machine, interior surface of upright freezer, and interior base of fryers. Clean inside surface of grill make unit and salad make unit where standing water is present. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. - 1 pt
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Additional cleaning is needed on floors under equipment and walls where food splash is present. Clean floors under shelves in walk-in cooler. Clean dusty ceiling vents above prep sinks. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Replace warped/damaged ceiling vents above prep sinks. Replace cracked light shield in walk-in cooler and walk-in freezer. Physical facilities shall be maintained in good repair. - 1 pt

