

# Food Establishment Inspection Report

Score: 96

**Establishment Name:** LITTLE RICHARDS BAR-N-QUE  
**Location Address:** 109 SOUTH STRATFORD RD  
**City:** WINSTON SALEM **State:** NC  
**Zip:** 27104 **County:** 34 Forsyth  
**Permittee:** LITTLE RICHARDS BBQ WINSTON SALEM INC.  
**Telephone:** (336) 999-8037  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034012632  
 Inspection  Re-Inspection  
**Date:** 08 / 21 / 2019 **Status Code:** A  
**Time In:** 10 : 15  am  pm **Time Out:** 01 : 15  am  pm  
**Total Time:** 3 hrs 0 minutes  
**Category #:** IV  
**FDA Establishment Type:** Full-Service Restaurant  
**No. of Risk Factor/Intervention Violations:** 6  
**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
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices .2652, .2653</b>								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	0	0	
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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	0	0	
<b>Approved Source .2653, .2655</b>								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination .2653, .2654</b>								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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	

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
<b>Safe Food and Water .2653, .2655, .2658</b>								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control .2653, .2654</b>								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0	0	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
<b>Physical Facilities .2654, .2655, .2656</b>								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>								4



# Comment Addendum to Food Establishment Inspection Report

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 Permittee: LITTLE RICHARDS BBQ WINSTON SALEM INC.  
 Telephone: (336) 999-8037

Establishment ID: 3034012632  
 Inspection  Re-Inspection Date: 08/21/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: stephen@littlerichardsbarbeque.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pork shoulder	final cook	185	brisket	walk-in cooler 2	39	green beans	hot line	155
thaw water	prep sink	85	taquito	make-unit	38	potato salad	make-unit 2	39
BBQ slaw	walk-in cooler	47	tomato	make-unit	41	hot plate temp	dish machine	176
cole slaw	walk-in cooler	40	pico	make-unit	40	quat (ppm)	3-compartment sink	300
baked beans	walk-in cooler	39	brisket	make-unit	41	hot water	3-compartment sink	150
chicken	walk-in cooler	38	chili	hot line	165	ServSafe	Angela Brewer 6-6-24	0
brisket	walk-in cooler	40	queso	hot line	135			
shoulder	walk-in cooler 2	38	pork	hot line	141			

## 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 - Employee observed dropping thermometer on ground and picked it up and began taking temperature of brisket without washing hands. Employee did clean off probe tip with alcohol pad. Employees shall wash hands any time their hands are contaminating and before working with food. CDI - Employee washed hands upon instruction. ✓ Spell
- 8 6-301.11 Handwashing Cleanser, Availability - PF - No soap dispenser at handwashing sink in pit room. Soap shall be provided at all handwashing sinks. CDI - Pump soap placed at sink until dispenser can be installed. // 6-301.12 Hand Drying Provision - PF - No paper towels at handwashing sink in pit room. Paper towels or hand blowers shall be at each hand washing sink. CDI - Paper towel dispenser refilled. // 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Ice present in handwashing sink at bar. Handwashing sinks shall only be used for handwashing. Make sure employees use dump sink and not handwashing sinks to dump beverages/ice.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Slicer blade, 1 spatula, and 4 containers found with grease/food residue on them. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Items sent to dish machine to be rewashed. 0 pts.

Lock Text



Person in Charge (Print & Sign): Angela Brewer  
*First* *Last*

Regulatory Authority (Print & Sign): Andrew Lee  
*First* *Last*

*Angela Brewer*  


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*Andrew Lee REHS*

REHS ID: 2544 - Lee, Andrew

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3128



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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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 - BBQ slaw in large container measured 41-46F. Potentially hazardous foods in cold holding shall measure 41F or less. CDI - Owner educated about cold holding requirements. 0 pts.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Beef tips in walk-in freezer had no date mark. Potentially hazardous ready-to-eat foods shall be date marked and discarded 7 days from preparation if held at 41F or less with day 1 being the date of preparation. CDI - Date placed on container. 0 pts.
- 26 7-102.11 Common Name-Working Containers - PF - 2 spray bottles of chemicals in mop sink area did not have labels. Working containers of chemicals shall be labelled. CDI - Bottles emptied as corrective action. 0 pts.
- 33 3-501.13 Thawing - C - Ribs thawing under running water in prep sink that measured 85F. Potentially hazardous foods shall be thawed under refrigeration, as part of the cooking process, or under running water that measures 70F or less.
- 40 3-302.15 Washing Fruits and Vegetables - C - Potatoes were being cut in robot coupe prior to being washed. Produce and vegetables shall be washed prior to cutting or processing. CDI - Employee began washing potatoes.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Several stacks of metal pans were still wet and had not been air dried. Utensils and food-contact surfaces of equipment shall be air dried prior to stacking. 0 pts.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Visible buildup on sides of sanitizer vat in 3-compartment sink. Warewashing equipment shall be cleaned at a frequency necessary to prevent the recontamination of utensils and food-contact surfaces of equipment. CDI - Sink was washed out during inspection. 0 pts.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Chipping paint present in the corner of the meat walk-in cooler. Floors, walls and ceilings shall be easily cleanable. 0 pts.



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✓  
Spell



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✓  
Spell

