

Food Establishment Inspection Report

Score: 98

Establishment Name: OUTWEST STEAKHOUSE AND SADDLE

Establishment ID: 3034010911

Location Address: 1185 HIGHWAY 66 S

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: OUTWEST STEAKHOUSE INC

Telephone: (336) 993-2222

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/21/2023 Status Code: A

Time In: 3:40 PM Time Out: 6:00 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"/> IN <input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0	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"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	X	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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"/> OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	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"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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	X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
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"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
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"/> IN <input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0	0	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0	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		1	0	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	X	
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		1	0.5	X	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					2



Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth **Zip:** 27284
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: OUTWEST STEAKHOUSE INC
Telephone: (336) 993-2222

Establishment ID: 3034010911
 Inspection Re-Inspection **Date:** 03/21/2023
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: OUTWESTSTEAKHOUSE@GMAIL.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
hot water	3 comp	140	sour cream	make unit for front of house	40			
hot water	dishmachine	172	air	make unit for front of house	37			
sanitizer quat	bucket	200						
mashed potato	reheat	170						
grilled chicken	final cook	177						
crab dip	walk in cooler #1	39						
sliced tomato	walk in cooler #1	39						
cut lettuce	walk in cooler #1	40						
cheese	walk in cooler #1	40						
raw steak	walk in cooler #2	39						
raw salmon	walk in cooler #2	39						
raw hamburger	walk in cooler #2	40						
cooked onions	hot holding steam table	168						
cooked mushrooms	hot holding steam table	172						
gravy	hot holding steam table	178						
salads	upright cooler	40						
cut lettuce	salad make unit	40						
cut tomato	salad make unit	38						
cheese	salad make unit	40						
raw steak	large display cooler	38						

First
Person in Charge (Print & Sign): Bobby

Last
Leloudis



First
Regulatory Authority (Print & Sign): John

Last
Dunigan



REHS ID: 3072 - Dunigan, John

Verification Required Date:

REHS Contact Phone Number: (336) 703-3128

Authorize final report to
be received via Email:




Comment Addendum to Inspection Report

Establishment Name: OUTWEST STEAKHOUSE AND SADDLE

Establishment ID: 3034010911

Date: 03/21/2023 **Time In:** 3:40 PM **Time Out:** 6:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Brandon Shoffner	21506567	Food Service	01/01/2022	01/01/2027
Kristina Ferrell	21506619	Food Service	01/01/2022	01/01/2027

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 2-401.11 Eating, Drinking, or Using Tobacco (C) A food employee was chewing gum while preparing salads. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) A food employees used the front handwashing sink to wash their thermometer. A handwashing sink may not be used for purposes other than handwashing. CDI: The person in charge educated the food employee. The thermometer was sanitized with a alcohol pad.

- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) One container of cream cheese filling had a preparation date of 3/12. Potentially hazardous foods shall be discarded after seven days with the preparation date counted as day one. CDI- PIC discarded item

- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Utensils were being stored and stagnant water that was 75F. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain.

- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) A few metal pans on clean dish racks throughout establishment stacked wet. Allow dishes to air dry thoroughly before stacking.

- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf) Several metal pans were in poor repair and are no longer easily cleanable. The metal pans had pits and dents that trap food. Multiuse food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, pits, etc. CDI: The person in charge voluntarily discarded the pans.

4-501.12 Cutting Surfaces (C) The cutting board for the prime rib and the cutting board near the salad prep area have deep scratching and 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.

- 49 4-602.13 Nonfood Contact Surfaces (C) Additional cleaning needed on the side of the flat top grill, the back of the fryers, the front of the glass door ovens, and the side of the oven above the fryers. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) The floor near all floor drains is beginning to chip and has small pits. Physical facilities shall be maintained in good repair.