

Food Establishment Inspection Report

Score: 94

Establishment Name: HOPS BURGER BAR

Establishment ID: 3034012645

Location Address: 901 REYNOLDA RD.

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: HOPS REYNOLDA, LLC

Telephone: (336) 842-5771

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/11/2022 Status Code: A

Time In: 11:44 AM Time Out: 2:40 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	X
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 <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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	0	X
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 <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	X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	X	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
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	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	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	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"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/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"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	X
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"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0	X
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	0.5	X
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	1	0	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"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
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:					6



Comment Addendum to Food Establishment Inspection Report

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 Permittee: HOPS REYNOLDA, LLC
 Telephone: (336) 842-5771

Establishment ID: 3034012645
☒ Inspection ☐ Re-Inspection Date: 01/11/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: anna@hopsburgerbar.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	Brandon Kasten 2/27/26	00	egg mixture	ice bath	52			
hot water	3 compartment sink	136	egg mixture	cooling in ice bath	46			
quat sanitizer	3 compartment sink	200	shallot dressing	bus tub ice bath	50			
soapy water	3 compartment sink	92	ranch dressing	bus tub ice bath	54			
quat sanitizr	bucket w/ wiping cloths	200	jalapeno ranch dressing	bus tub ice bath	41			
chicken wings	cooling	52	air temperature	dessert one door reach in	29.3			
chicken wings	cooling 30 minutes later	46	final rinse	dishmachine	162.3			
4 containers sliced tomatoes	walk in cooler	41	onions	hot hold	136			
crab ball	walk in cooler	40	chili	hot hold	142			
chicken wings	walk in cooler	41	gravy	hot hold	143			
diced tomatoes	small make unit	40	diced tomatoes	large make unit	44			
blue cheese	small make unit	39	pimento cheese	large make unit	44			
goat cheese	small make unit	40	slaw	large make unit	43			
goat cheese	meat make unit	41	sliced tomatoes	large make unit	43			
blue cheese	meat make unit	40	air temperature	large make unit	41.3			
ham	meat make unit	40						
pimento cheese	meat make unit	40						
grilled chicken	final cook	183						
burger	final cook	162						
french fries	plant food final cook	202						

Person in Charge (Print & Sign): Brandon Kasten
 Regulatory Authority (Print & Sign): Jackie Martinez

Brandon Kasten
Jackie Martinez - REHSI

REHS ID: 3003 - Martinez, Jackie

Verification Required Date: 01/14/2022

REHS Contact Phone Number: (336) 703-3137



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

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Establishment ID: 3034012645

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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees-P- Employee health policy does not have salmonella nontyphoidal as one of the reportable illnesses. A food employee shall report to the PIC if they have any of the "Big 6" reportable illnesses: norovirus, hepatitis A virus, shigella spp., shiga-toxin producing e.coli, salmonella typhi or salmonella nontyphoidal. CDI- Management educated and provided with new employee health policy containing reportable illnesses and symptoms.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event-PF- Establishment does not have a written procedure in place for clean-up of vomit or diarrheal incidents. A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. CDI- Management educated and provided educational flyers with an example of a written procedure that they may use.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT- 2 ladles, 5 scoopers, 1 lid, 1 knife found soiled in clean dish storage areas. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI- Utensils placed at 3-compartment sink to be rewashed.
- 20 3-501.14 Cooling- 2 containers of goat cheese balls prepared yesterday measured anywhere between 46F-50F. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. TCS foods shall be cooled to 41F within 4 hours if prepared with items at room temperature. CDI- Cheese was voluntarily discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-C- The following TCS items in large make unit measured above 41F: pimento cheese (44F), sliced tomatoes (43F), diced tomatoes (44F), slaw (43F). Egg mixture prepared earlier in morning for chicken breeding station measured at 52F. Ranch (50F) and shallot (54F) dressing at server station. Maintain TCS foods in cold holding at 41F or less. CDI- Pimento cheese discarded since it had been in make unit for several days. Ranch, shallot dressing were discarded. Lids were placed on other TCS toppings in make unit. Ice bath for egg mixture at breeding station was corrected. Egg mixture began cooling and dropped to 46F within thirty minutes.
- 33 3-501.15 Cooling Methods-PF//4-301.11 Cooling, Heating, and Holding Capacities - Equipment-PF- TCS ingredients such as slaw, diced/sliced tomatoes, and pimento cheese are not being maintained at 41F or below in large make unit. Air temperature of large make unit is at 41.3F. Make unit is also overstocked with many food containers and may be blocking cold air flow of make unit. Lids of make unit are removed during service. Equipment shall be provided in number and capacity so that cooling, heating, and holding temperatures are achieved. Goat cheese balls in walk in cooler were cooled in thick portions and tightly covered in walk in cooler. Quickly cool foods. Use methods such as open/vented shallow pans, thinner portions, large ice baths and active stirring. Cold air must flow around product to remove the heat. VERIFICATION REQUIRED by Friday January 14th, 2022 that large make unit is able to maintain TCS foods at 41F and below.
- 39 3-306.11 Food Display - Preventing Contamination by Consumers-P- 5 pitchers of tea and water stored on bar top were uncovered and exposed to potential contamination from consumers. Protect food on display using shields, packaging, or other effective means. CDI- All pitchers were covered with plastic wrap. 3-305.11 Food Storage - Preventing Contamination from the Premises-C- Several boxes of food stored on floor of walk in freezer. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C- 2 ice wands were stored covered in plastic wrap on floor of walk in freezer. Several clean aprons are stored hanging off soiled can rack and in close proximity to soiled flour/breader storage cart. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-C- Replace handles on all fryers. Maintain equipment in good repair and proper adjustment.

- 48 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature-PF- Soapy water at wash compartment in 3-compartment sink measured at 92F. During manual warewashing, maintain the wash solution at a minimum of 110F or as otherwise allowed by the detergent manufacturers label. Establishment was using Clean Force dish detergent at time of inspection and label states to use water between 110F-120F. CDI- Vat was refilled with hot soapy water measuring above 110F.//4-501.14 Warewashing Equipment, Cleaning Frequency-C- Clean interior side of sliding doors at dishmachine. Clean inside dishmachine where there is build-up. Warewashing machine 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.//4-302.13 Temperature Measuring Devices, Manual Warewashing-PF- Establishment does not have an irreversible registering temperature measuring device to measure final rinse of dishmachine. In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature. CDI- Education provided on new rule. Temperature indicator stickers provided.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils- C- The following nonfood contact surfaces need to be cleaned: gaskets of large make unit, interior of bottom of meat make unit, entire rack holding food cans, speed racks in walk in cooler, flour/breader storage cart, all fans throughout kitchen, spray nozzle at dishmachine sink, top of dishmachine, and sides of fryers. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, debris, and food residue.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures-C- Clean exterior of grease receptacle near delivery entrance. General cleaning needed in area behind restaurant near delivery entrance. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.
- 55 6-201.11 Floors, Walls and Ceilings -Cleanability-C- Remove old caulk and recaulk sink at dishmachine. Build up caulk so that water rolls off when its sprayed on. Clean floor and wall underneath dishmachine and three-compartment sink. Establishment must provide floors, floor coverings, walls, wall coverings, and ceilings that are designed, constructed and installed so they are smooth and easily cleanable. Antislip floor coverings may be used for safety reasons.