

# Food Establishment Inspection Report

Score: 98

Establishment Name: LIBERTY FAMILY RESTAURANT

Establishment ID: 3034010227

Location Address: 7970 CONCORD CHURCH ROAD

City: LEWISVILLE State: North Carolina

Zip: 27023 County: 34 Forsyth

Permittee: LIBERTY FAMILY RESTAURANT, INC.

Telephone: (336) 945-4409

☒ 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: 9:00 AM Time Out: 12:05 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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
<b>Approved Source .2653, .2655</b>					
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
<b>Protection from Contamination .2653, .2654</b>					
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
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
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 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"/> OUT/N/A/N/O	Proper cold holding temperatures	3	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"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	1	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN 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 OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0.5	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"/> IN 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
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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
<b>Proper Use of Utensils .2653, .2654</b>					
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
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	Physical facilities installed, maintained & clean	X	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

Establishment Name: LIBERTY FAMILY RESTAURANT  
 Location Address: 7970 CONCORD CHURCH ROAD  
 City: LEWISVILLE State: NC  
 County: 34 Forsyth Zip: 27023  
 Wastewater System: ☐ Municipal/Community ☒ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: LIBERTY FAMILY RESTAURANT, INC.  
 Telephone: (336) 945-4409

Establishment ID: 3034010227  
☒ Inspection ☐ Re-Inspection Date: 03/21/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: cb655657@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
Servsafe - 2/4/2025	Caroline Burton	00	macaroni salad	dessert unit (reach-in)	40	diced ham	walk-in cooler	38
hot water	3-comp sink	128	sliced turkey	dessert unit (reach-in)	37			
hot water	handsink	103	sliced tomatoes	main prep unit (top)	35			
hot water	dishmachine (chemical sanitizer)	115	diced tomatoes	main prep unit (top)	36			
Cl sanitizer (ppm)	spray bottle	50	black beans	main prep unit (top)	39			
Cl sanitizer (ppm)	sani bucket	50	coleslaw	main prep unit (top)	40			
Cl sanitizer (ppm)	dishmachine	50	ground sausage	main prep unit (top)	38			
pork chop	final cook	167	sliced tomatoes	main prep unit (reach-in)	36			
fried fish	final cook	181	chicken salad	main prep unit (reach-in)	40			
pinto beans	reheat for hot hold	184	tuna salad	main prep unit (reach-in)	39			
collards	cook for hot hold	203	Swiss cheese	main prep unit (reach-in)	41			
sausage gravy	steam table	148	bologna	main prep unit (reach-in)	38			
oatmeal	steam table	150	ground sausage	main prep unit (reach-in)	40			
grits	steam table	143	liquid egg	meat cooler (reach-in)	37			
marinara	steam table	159	cooked potatoes	meat cooler (reach-in)	41			
brown gravy	steam table	146	ground sausage	walk-in cooler	40			
cut honeydew	dessert unit (top)	40	diced tomatoes	walk-in cooler	40			
cucumber salad	dessert unit (top)	39	chopped lettuce	walk-in cooler	41			
beets	dessert unit (top)	36	marinara	walk-in cooler	38			
cut fruit	dessert unit (reach-in)	38	cooked spaghetti noodles	walk-in cooler	36			

*First*  
 Person in Charge (Print & Sign): Caroline

*Last*  
Burton

*First*  
 Regulatory Authority (Print & Sign): Travis

*Last*  
Addis

  


REHS ID: 3095 - Addis, Travis

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: \_\_\_\_\_

Authorize final report to  
 be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** LIBERTY FAMILY RESTAURANT

**Establishment ID:** 3034010227

**Date:** 03/21/2023 **Time In:** 9:00 AM **Time Out:** 12:05 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.

- 20 3-501.14 Cooling (P) 1 large plastic container of baked potatoes - individually wrapped in aluminum foil - were measured at a range of 44-48F. Date marking indicates prep date from yesterday. Cooked time/temperature control for safety food shall be cooled within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F or less. CDI: REHS intervention; potatoes were voluntarily discarded by PIC. (0 pts)
- 28 7-102.11 Common Name - Working Containers (Pf) Spray bottle containing a chlorine sanitizing solution was not labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: Sanitizer was labeled. (0 pts)
- 33 3-501.15 (A) Cooling Methods (Pf) 1 large plastic container of individually wrapped baked potatoes was measured at a range of 44-48F. Suggest storing these items uncovered in shallow metal pans after preparation to allow for optimal heat transfer and to ensure foods are fully cooled to 41F before wrapping in aluminum foil - which will insulate the food and not facilitate further cooling. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: Placing the food in shallow pans; Separating the food into smaller or thinner portions; Using rapid cooling equipment; Stirring the food in a container placed in an ice water bath; Using containers that facilitate heat transfer; Adding ice as an ingredient; Other effective methods. CDI: REHS intervention and education; potatoes were voluntarily discarded by PIC. (0.5 pts)
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT with improvement. Replace torn door gaskets on both doors of reach-in raw meat cooler. Rust build-up is present of base of biscuit walk-in freezer. Equipment shall be maintained in a state of good repair. (0.5 pts)
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT. Repair sagging FRP by 3-comp sink. Replace or repair peeling FRP above cook line so that it is flush. Replace missing corner stripping on FRP wall by 3-comp sink. Dry wall damage and cracked/peeling wall paint throughout establishment. Repaint concrete floors where paint is peeled or missing. Replace rusted ceiling vents in kitchen (above handsink and 3-comp sink). Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) Additional cleaning is needed on FRP to left of hood vents where grease has accumulated. Physical facilities shall be cleaned as often as necessary to keep them clean. (1 pt)