

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 ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 04/29/2024

Status Code: A

Time In: 12:00 PM

Time Out: 2:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> N/A	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	<input checked="" type="checkbox"/> 1.5	0	<input checked="" type="checkbox"/>
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"/> 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"/> 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 <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"/> 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	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
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: 04/29/2024
☐ Educational Visit Status Code: A
Comment Addendum Attached? ☒ Category #: IV
Email 1: jbutlersbar4@yahoo.com
Email 2:
Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken/final cook	185	salsa/sauce cooler	39		
wings/final cook	188	ranch/sauce cooler	41		
burger/final cook	185	beef/hot hold well	155		
chicken salad/cooling at 12:12	72	beer chese/hot hold well	145		
chicken salad/cooling at 12:41	54	marinara/hot hold well	136		
taco meat/walk in cooler	40	quat sanitizer/3 compartment sink	200 ppm		
coleslaw/walk in cooler	40	hot water/3 compartment sink	124		
roast beef/walk in cooler	40	chlorine sanitizer/dish machine	100 ppm		
mashed potatoes/side cooler	39				
potato salad/side cooler	39				
coleslaw/side cooler	38				
pasta/side cooler	40				
tomato/sandwich cooler	40				
cheese/sandwich cooler	41				
chicken/sandwich cooler	41				
pico/salad cooler	38				
bleu cheese/salad cooler	41				
diced tomato/salad cooler	38				
lettuce/salad cooler	41				
hot dog/salad cooler	41				

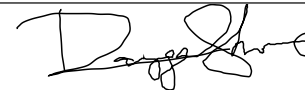
First
Person in Charge (Print & Sign): Taylor

Last
Herman

First
Regulatory Authority (Print & Sign): Daygan

Last
Shouse





REHS ID: 3316 - Shouse, Daygan Verification Dates: Priority:

Priority Foundation: Core:

REHS Contact Phone Number: (336) 703-3141

Authorize final report to
be received via Email:



North Carolina Department of Health & Human Services

Page 2 of ☒ Division of Public Health ☒ Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 12/2023

☒ Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034012134

Date: 04/29/2024 **Time In:** 12:00 PM **Time Out:** 2:15 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Taylor Herman		Food Service	10/16/2023	10/16/2028

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.

- 10 6-301.11 Handwashing Cleanser, Availability (Pf) Soap was not available at the handwashing sink by dishmachine. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI: Soap was restocked at the handwashing sink by person in charge (PIC).
- 6-301.12 Hand Drying Provision (Pf) Paper towels were not available at the handwashing sink by dishmachine. Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual, disposable towels. CDI: Paper towels were restocked at the handwashing sink by PIC.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Food and grease buildup on large amount of pans in the clean dish area. Equipment food-contact surfaces and utensils shall be clean to sight and touch. REPEAT. Verification required to follow up on dish washing. Contact Daygan Shouse at (336) 462-3669 or shousedm@forsyth.cc by 5/9.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Soil buildup on interior of ice machine. 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.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Several pans at the clean dish rack were stacked wet. After cleaning and sanitizing, equipment and utensils shall be air dried or used after adequate draining before contact with food. REPEAT.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Soda fountain in kitchen dispenses when ice bin is open. Walk in freezer with ice buildup on door. Equipment shall be maintained in good repair. REPEAT.
- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning needed in the following areas: Inside of make unit coolers, inside microwave, and sides of cooking equipment. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude the accumulation of soil residues. REPEAT.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. (C) Front handwashing sink closest to cook line is slow to drain. A plumbing system shall be maintained in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Ceiling tile to left of cook line vent is beginning to fall. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) Clean floors underneath equipment and clean floor drain underneath dish machine. Vent above dishwasher needs to be cleaned. Physical facilities shall be cleaned as often as necessary to keep them clean. REPEAT.