

Food Establishment Inspection Report

Score: 94

Establishment Name: LITTLE RICHARDS BAR-N-QUE

Establishment ID: 3034012632

Location Address: 109 SOUTH STRATFORD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC

Date: 09/22/2021

Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 10:08 AM

Time Out: 1:26 PM

Permittee: LITTLE RICHARDS BBQ WINSTON SALEM INC.

Total Time: 3 hrs 18 min

Telephone: (336) 999-8037

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0				46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0				
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0				
Potentially Hazardous Food Time/Temperature .2653										Total Deductions: 6										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0													
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0													
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0														
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0														
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
Consumer Advisory .2653																				
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0														
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0														
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	0														
Conformance with Approved Procedures .2653, .2654, .2658																				
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													



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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

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 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27104
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: LITTLE RICHARDS BBQ WINSTON SALEM INC.
 Telephone: (336) 999-8037

Establishment ID: 3034012632
☒ Inspection ☐ Re-Inspection Date: 09/22/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: stephen@littlerichardsbarbeque.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	John Fulp 12/5/23	0.0	collard greens	walk in cooler	39.0			
final rinse	dishmachine	171.0	cole slaw	walk in cooler	39.0			
hot water	3 comp sink	153.0	American cheese block	delivery walk in cooler	40.0			
quat sanitizer	3 comp sink (ppm)	200.0	shredded cheese	delivery walk in cooler	41.0			
soapy water	3 comp sink	112.0	sliced tomatoes	salad make unit	34.0			
chlorine sanitizer	bar dishmachine (ppm)	100.0	blue cheese	salad make unit	38.0			
chicken drumsticks	walk in cooler (42F-45F)	45.0	shredded lettuce	salad make unit	41.0			
ribs	walk in cooler (41F-45F)	45.0	blue cheese	server upright cooler	50.0			
chicken soup	steam well	176.0	ranch	server upright cooler	48.0			
collard greens	steam well	156.0	air temperature	server upright cooler	48.9			
green beans	steam well	170.0	blue cheese	bar cooler	38.0			
chilli	hot hold on flat top	167.0	baked potatoes	2 door upright cooler (behind salad make unit)	39.0			
cole slaw	main make unit	41.0						
BBQ slaw	main make unit	39.0						
pimento cheese	main make unit	39.0						
sliced tomatoes	main make unit	38.0						
ribs	hot hold cabinet	176.0						
chicken	hot hold cabinet	164.0						
sliced tomatoes	walk in cooler	41.0						
chopped chicken	walk in cooler	41.0						

Person in Charge (Print & Sign): John *First* Last *Fulp*
 Regulatory Authority (Print & Sign): Jackie *First* Last *Martinez*

REHS ID: 3003 - Martinez, Jackie

Verification Required Date:

REHS Contact Phone Number: (336) 703-3137



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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.

- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-REPEAT-Soda gun at bar had moldy buildup. Cutting boards and utensils on main cook line are only being cleaned once per day according to food employees. Food-contact surfaces of equipment and utensils shall be cleaned throughout the day at least every 4 hours. Beverage dispensing equipment shall be cleaned at a frequency necessary to maintain them clean. CDI- Soda gun cleaned by employee. Education provided to kitchen staff on cleaning frequency of utensils.
- 18 3-501.14 Cooling - P- 2 bus tubs of ribs and 1 bus tub of chicken drumsticks cooked last night measured anywhere between 41F-45F in the walk in cooler. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- Lids on containers left vented, education provided to kitchen staff on proper cooling methods. Items will be sold or discarded within the next 3 days.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT- 2 full trays of ranch and blue cheese salad dressings in the server's upright cooler measured between 48F-50F as noted in temperature log. Maintain TCS foods in cold holding at 41F or below. CDI- Ranch and blue cheese salad dressings were voluntarily discarded.
- 26 7-201.11 Separation-Storage - P- 2 chemical bottles were stored hanging off of dishrack shelf. 1 bucket with sanitizer was stored on salad prep surface. 1 bucket with sanitizer was stored on server prep area. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- Items were relocated to appropriate locations.//7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria - P- Food employee stated Dawn dish soap is used to wash vegetables on site. Chemicals, including those generated on-site, used to wash or peel raw, whole fruits and vegetables shall be approved as being safe for intended use. CDI- Employees educated on proper washing procedures for fruits and vegetables. They agreed to thoroughly wash produce with only clean water in the future.
- 31 3-501.15 Cooling Methods - PF- 3 bus tubs of ribs and chicken were improperly cooled in large portions, in a plastic bus tub and with the lid tightly closed in the walk in cooler. Bus tubs were stacked on top of each other. Use rapid cooling methods to quickly cool foods down such as metal pans, open/vented lids, shallow portions, ice water baths, and rapid cooling equipment. CDI- Food employees educated on proper cooling methods. Bus tubs of chicken and ribs were left vented in walk in cooler.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- There is ice build up on the floor and on two boxes of food near the front of the walk in freezer. Food shall be stored in a clean, dry location, not exposed to contamination and kept at least 6 inches above the floor.
- 40 7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria - P- Employees stated Dawn dish soap is used to wash vegetables in establishment. Chemicals used to wash or peel raw, whole fruits and vegetables shall meet the requirements specified in 21 CFR 173.315. CDI- Employees educated on proper produce washing procedures. They agreed to wash produce with only clean water in the future.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Upright cooler used to store ranch and blue cheese dipping sauces had an air temperature of 48.9F. Equipment shall be maintained in good repair and proper adjustment. Repair unit to hold TCS foods at 41F or below. Establishment will use small reach in cooler with air temperature of 39F to hold ranch and blue cheese sauces until unit is repaired.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed on the fans of both walk in coolers, and on the bottom surface of the hot hold cabinet on the right side of the main cook line. Nonfood-contact surfaces of equipment and utensils shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

- 49 5-203.14 Backflow Prevention Device, When Required - P- Spray nozzle attached to hose at mopsink did not have backflow prevention. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device. A backflow prevention device rated for continuous pressure will need to be added to spray nozzle if establishment plans to leave it attached at all times. CDI- Employee removed spray nozzle from hose.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C -REPEAT- Ceiling paint is beginning to flake off above right end of dishmachine area. Painted floor in smoker room is beginning to chip and needs to be repainted. Floors, walls, and ceilings shall be in good repair and be easily cleanable.