

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: King's BBQ & Chicken  
 Location Address: 416 Kingold Blvd.  
 City: Snow Hill State: North Carolina  
 Zip: 28580 County: Greene  
 Permittee: Joe Hargitt  
 Telephone: 252-747-1026

Establishment ID: 06040010107

Date: 03/07/16 Status Code: AA  
 Time In: 10:20 AM Time Out: 11:45 AM  
 Category#: 4  
 FDA Establishment Type: Full service

No. of Risk Factor/Intervention Violations: 1  
 No. of Repeat Risk Factor/Intervention Violations: 0

- Inspection  Re-Inspection
- Wastewater System:**  
 Municipal/Community  On-Site System
- Water Supply:**  
 Municipal/Community  On-Site Supply

Compliance Status		OUT	CDI	R	VR
<b>Foodborne Illness Risk Factors and Public Health Interventions</b>					
Risk factors: Contributing factors that increase the chance of developing foodborne illness.					
Public Health Interventions: Control measures to prevent foodborne illness or injury					
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
PIC Present; Demonstration - Certification by accredited program & performs duties		2	0		
<b>Employee Health .2652</b>					
2	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Management, employees knowledge; responsibilities & reporting		3	1.5	0	
3	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
<b>Good Hygienic Practices .2652, .2653</b>					
4	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		2	1	0	
5	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
No discharge from eyes, nose or mouth		1	0.5	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
6	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
7	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		3	1.5	0	
8	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	1	0	
<b>Approved Source .2653, .2655</b>					
9	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
10	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Food received at proper temperature		2	1	0	
11	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
12	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
13	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Food separated & protected		3	1.5	0	
14	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
15	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
16	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cooking time & temperatures		3	1.5	0	
17	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper reheating procedures for hot holding		3	1.5	0	X
18	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cooling time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper hot holding temperatures		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cold holding temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper date marking & disposition		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Time as a public health control: procedures & records		2	1	0	
<b>Consumer Advisory .2653</b>					
23	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Consumer advisory provided for raw or undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
24	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
25	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
26	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
27	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

Compliance Status		OUT	CDI	R	VR
<b>Good Retail Practices</b>					
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
<b>Safe Food and Water .2653, .2655, .2658</b>					
28	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
29	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
30	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Variance obtained for specialized processing methods		1	0.5	0	
<b>Food Temperature Control .2653, .2654</b>					
31	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
32	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
33	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
34	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	X
<b>Food Identification .2653</b>					
35	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Food properly labeled: original container		2	X	0	X
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
36	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
37	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
38	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
39	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
40	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
41	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
42	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
43	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
44	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
45	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		2	X	0	
46	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
47	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
<b>Physical Facilities .2654, .2655, .2656</b>					
48	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		2	1	0	
49	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
50	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Sewage & waste water properly disposed		2	1	0	
51	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
52	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
53	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		X	0.5	0	X
54	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<u>5.5</u>



# Comment Addendum to Food Establishment Report

Establishment Name: Kings BBQ & Chicken  
 Location Address: 416 Kingold Blvd.  
 City: Snow Hill State: NC  
 County: Greene Zip: 28580  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site Supply  
 Permittee: Joe Hargitt  
 Telephone: 252-747-0126

Establishment ID: 06040010107  
 Inspection  Re-Inspection  
 Visit  
 Verification  
 Name Change  
 Status Change  
 Pre-Opening Visit  
 Other \_\_\_\_\_

Date: 03/07/16  
 Status Code: A  
 Category#: 4

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
foods - reheat	130	sanitizer - sink	100 ppm	v. chicken - ss	36
" " reheat	126	" - bucket	100 ppm	fridge - rear	
reheat	165+	v. cabbage - w/in	37		
ch. salad - s/u	39	BBQ - pucks	37		
pot. s. - "	40.5	v. chicken - 2dr ss	41		
cooked ch. ss -ldr. kit.	37	rear room			
fridge					

## Observations and Corrective Actions

Item Number	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.
17	3.403.11 - reheat all hot foods in steamer to 165 before placing on serving line (some foods < 165°F (reheat to 165+))
34	4.203.12 - thermometer in s/u had split in mercury (replaced)
35	3.302.12 - flour in big blue container w/ white lid not labeled (crusty)
45	4.205.10 - two screws in ice machine shield, not approved; 4.501.11 gaskets on hot food storage box in bad shape
47	4.602.13 hood filters need slight cleaning; gaps between them
53	6.101.11 floors in bad repair (3.5 fc's)
54	6.303.11 lighting in ladies room + wooden storage barn too low (4 fc's) - should be 10 fc's

Person in Charge (Print & Sign): Brian Sutton Verification Required Date: \_\_\_\_\_  
 Regulatory Authority (Print & Sign): Worth / Worth Heath REHS ID: 0365  
 REHS Contact Phone Number: 252-747-8183