# Food Establishment Inspection Report

Establishment Name: BISCUITVILLE - 130 Establishment ID: 3034010026

Date: 11 / 20 / 2012 Status Code: A						
Time In: $\underline{\emptyset \ 9} : \underline{45} \overset{\otimes}{\bigcirc} \overset{am}{pm}$ Time Out: $\underline{12} : \underline{55} \overset{\otimes}{\otimes} \overset{am}{pm}$						
Total Time: 3 hrs 10 minutes						
Category #: III						
Establishment Type: Fast Food Restaurant						

#### Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 212	5 SILAS CREEK PKWY					
City: WINSTON-SALEM						
State: NC	Zip: <u>27103</u>					
County: 34 Forsyth						
Permittee: BISCUITVIL	LE INC					
Telephone:						
⊗Inspection						
○Re-Inspection						
Wastewater System:						
⊗Municipal/Community						
On-Site System						
Water Supply:						
	ity					
○On-Site System						

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

### Foodborne Illness Risk Factors and Public Health Interventions

Score: 92.5

**Risk factors:** Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury.								
Со	mpliance Statu	s	OUT	CDI	R	VR		
Su	pervision	.2652						
1	⊗ ○ ○ IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	$\bigcirc \bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$	0	0	0		
En	ployee Health	.2652						
2	O & IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ <b>⊗</b> 3 1.5 0	⊗•	0	0		
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	O O O 3 1.5 0	0	0	0		
Go	od Hygienic F	Practices .2652, .2653						
4	⊗ ○ IN OUT	Proper eating, tasting, drinking, or tobacco use	O O O 2 1 0	0	0	0		
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0		
Pre	eventing Cont	amination by Hands .2652, .2653, .2655, .265	5					
6	⊗ ○ IN OUT	Hands clean & properly washed	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ $ 4 2 0 $	0	0	0		
7	⊗ ○ ○ IN OUT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	O O O 3 1.5 0	0	0	0		
8	⊗ ○ IN OUT	Handwashing sinks supplied & accessible	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Ap	proved Sourc	e .2653, .2655						
9	⊗ ○ IN OUT	Food obtained from approved source	○ ○ ○ 2 1 0	0	0	0		
10	O O S IN OUT N/O	Food received at proper temperature	○ ○ ○ 2 1 0	0	0	0		
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
12	12 O S O Required records available: shellstock tags, parasite destruction		$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Pro	otection from	Contamination .2653, .2654						
13	O & O O	Food separated & protected	<b>⊗</b> ○ ○ 3 1.5 0	0	8	0		
14	⊗ ○ IN OUT	Food-contact surfaces: cleaned & sanitized	3 1.3 0 3 1.5 0	0	0	0		
15	Ø ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	000	0	0	0		
Potentially Hazardous Food Tlme/Temperature .2653								
16	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0		
17	⊗ ○ ○ ○ IN OUT N/A N/O	Proper reheating procedures for hot holding	O O O 3 1.5 0	0	0	0		
18	O O O & IN OUT N/A N/O	Proper cooling time & temperatures	O O O 3 1.5 0	0	0	0		
19	O & O O IN OUT N/A N/O	Proper hot holding temperatures	○ <b>⊗</b> ○ 3 1.5 0	8	0	0		
20	○ ⊗ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures	○ <b>⊗</b> ○ 3 1.5 0	0	0	8		
21	⊗ ○ ○ ○ IN OUT N/A N/O	Proper date marking & disposition	O O O 3 1.5 0	0	0	0		
22	O O 🗞 O IN OUT N/A N/O	Time as a public health control: procedures & records	O O O 2 1 0	0	0	0		
Со	nsumer Advis	sory .2653						
23	O 🗞 O	Consumer advisory provided for raw or undercooked foods	○ ○ <b>⊗</b> 1 0.5 0	8	0	0		
Hiç	Highly Susceptible Populations .2653							
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	O O O 3 1.5 0	0	0	0		
Chemical .2653, .2657								
25	⊗ ○ ○ IN OUT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0		
26	O & O IN OUT N/A	Toxic substances properly identified stored, & used	○ ○ <b>⊗</b> 2 1 0	8	0	0		
Со	Conformance with Approved Procedures .2653, .2654, .2658							
27	O O & IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$\bigcirc \bigcirc \bigcirc$			0		

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section ● Food Protection Program

### Food Establishment Inspection Report, continued

Establishment Name: BISCUITVILLE - 130 Establishment ID: 3034010026

Instru	ictions	, contin	iuea:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- 8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Person in Charge (Print)

Person in Sharge (Signature)

Scott 51-cd Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (\_\_\_\_)\_\_\_-

Verification Required Date: 11/26/2012

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/ Intervention Violations:

No. of Repeat Risk Factor/Intervention Violations: 1

Good Retail Practices									
			Preventative measures to control the addition of pat	thogens,					
Co	chemicals, and physical objects into foods.  Compliance Status  OUT   CDI   R   VR								
Sa	fe Foo	od and V	Vater .2653, .2655, .2658						
28	⊗ IN	OUT	Pasteurized eggs used where required	0 0 0 1 0.5 0	0	0	0		
29	⊗ IN	OUT	Water and ice from approved source	0 0 0 2 1 0	0	0	0		
30									
Fc	Food Temperature Control .2653, .2654								
31	⊗ IN	OUT	Proper cooling methods used; adequate equipment for temperature control	0 0 0	0	0	0		
32	IN OU	O O TN/A N/O	Plant food properly cooked for hot holding	0 0 0	0	0	0		
33	⊗ ○ IN OUT	O O	Approved thawing methods used	0 0 0	0	0	0		
34	⊗ IN	OUT	Thermometers provided & accurate	0 0 0	0	0	0		
Fo	od Ide	entificat	ion .2653						
35	⊗ IN	OUT	Food properly labeled: original container	$\bigcirc \bigcirc \bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$	0	0	0		
Pr		on of Fo	ood Contamination .2652, .2653, .2654, .265	6, .2657					
36	⊗ IN	OUT	Insects & rodents not present; no unauthorized animals	0 0 0 2 1 0	0	0	0		
37	⊗ IN	OUT	Contamination prevented during food preparation, storage & display	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0		
38	⊗ IN	OUT	Personal cleanliness	0 0 0	0	0	0		
39	⊝⊠	⊗ OUT	Wiping cloths: properly used & stored	○ ○ <b>⊗</b> 1 0.5 0	0	0	0		
40	⊗ IN	OUT	Washing fruits & vegetables	0 0 0 1 0.5 0	0	0	0		
Pr	oper L	Jse of U	tensils .2653, .2654						
41	⊗ IN	OUT	In-use utensils: properly stored	0 0 0	0	0	0		
42	⊗ IN	OUT	Utensils, equipment & linens: properly stored, dried & handled	0 0 0	0	0	0		
43	⊗ IN	OUT	Single-use & single-service articles: properly stored & used	0 0 0	0	0	0		
44	4						0		
Ut			uipment .2653, .2654, .2663						
45	⊗ IN	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	$\begin{array}{ c c c c c c c c c c c c c c c c c c c$	0	0	0		
46	O IN	⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ ○ <b>⊗</b> 1 0.5 0	0	0	0		
47	O IN	⊗ OUT	Non-food contact surfaces clean	<b>⊗</b> ○ ○ 1 0.5 0	0	0	0		
Physical Facilities .2654, .2655, .2656									
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	0 0 0 2 1 0	0	0	0		
49	⊗ IN	OUT	Plumbing installed; proper backflow devices	0 0 0 2 1 0	0	0	0		
50	⊗ IN	OUT	Sewage & waste water properly disposed $ \begin{array}{c c} \hline \hline \bigcirc & \bigcirc & \bigcirc & \bigcirc \\ \hline 2 & 1 & 0 & \bigcirc & \bigcirc \\ \hline \end{array} $						
51	⊗ IN	Toilet facilities: properly constructed, supplied							
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained	0 0 0 1 0.5 0	0	0	0		
53	O IN	⊗ OUT	Physical facilities installed, maintained & clean	○ <b>⊗</b> ○ 1 0.5 0	0	0	0		
54	OIN	⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ ○ <b>⊗</b> 1 0.5 0	0	0	0		
			Total Deductions:	7.5					

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

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Location Address: 2125 SILAS CREEK PKWY				Status Code: A
	State: NC			Category #:III
County: 34 Forsyth Zip: 2710	3			Email 1:
Wastewater System: ⊗ Municipal/Community ○ 0 Water Supply: ⊗ Municipal/Community ○ 0				Email 2:
Permittee: BISCUITVILLE INC				Email 3:
Telephone:			L	

	Temperature Observations							
Item lettuce	Location sandiwch unit	Temp 45	Item steak	Location heat lamps	Temp 150	Item liquid eggs	Location wic	Temp 42
sliced	sandwich unit	44	chicken	heat lamps	150			
sliced cheese	sandwch unit	44	chicken	cook temp	156			
ham	sandwich unit - bottom	42	gried eggs	cook temp	170			
chicken	steam table	160	pork chops	cook temp	170			
oatmeal	steam table	150	smoked	cook temp	135			
grits	steam table	150	steak	cook temp	190			
sausage	steam table	140	buttermilk	reach-in cooler	41			

**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.

2 A written employee health policy must be in place and a signed copy for each employee maintained before the next inspection.



- There were several food items in the two door reach-in freezer that that were uncovered. All food items must be kept covered at all times during storage, unless the food product is in the process of cooling. / Sausage balls were stored in an old grill pad box in the walk-in cooler. Do not re-use cardboard boxes that had cleaning equipment in them for food storage.
- In the steam table, fried eggs were 117-122°F and smoked sausage was 124°F. Under the heat lamps, the pork chops were 124-145°F. All hot food must be held at 135°F or above at all times during holding. All items were discarded voluntarily.
- In the refrigerated equipment stand, raw sausage was 52°F, shell eggs were 51°F and bologna was 47-48°F. The air temperature was 46°F. All cold food must be 45°F or below at all times during storage. All potentially hazardous items were removed from the unit and placed in the walk-in cooler.



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Observations	and	Corrective	Actions
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**√** Spell

The posted consumer advisory does not include a disclosure. A disclosure would indicate that "eggs may be cooked to order."
This should be added to the posted reminder. Also, a consumer advisory is needed for the drive through menu.

The chemicals on the shelf in the back storage area, are stored in contact with and above single service articles. The chemicals should be moved below single service/single-use items.

Wiping cloths that are used for wiping down equipment and surfaces must be maintained in sanitizer at the appropriate strength at all times. Additionally, the containers may not be stored on the floor.

The wash water in the three compartment sink must be maintained at 110°F minimum at all times.

Cleaning is needed inside the storage spaces on the front service area, between the oven and fryer, on the top of the heat lamps and around the table top warmer.

Floor cleaning is needed under and behind equipment in multiple places throughout the facility.

Employee purses were being stored in the cabinets on the front service line and hand lotion was stored at the drive through window. Employee personal items and clothing must be stored in designated employee lockers or storage locations.



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