

Food Establishment Inspection Report

Score: 92

Establishment Name: TACO BELL 18734

Establishment ID: 3034011096

Location Address: 1003 S MAIN ST

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 01 / 10 / 2020 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 09 : 00 am pm Time Out: 12 : 45 am pm

Permittee: BURGER BUSTERS INC

Total Time: 3 hrs 45 minutes

Telephone: (336) 993-8226

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: _____

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.						
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI
Supervision .2652						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13
Good Hygienic Practices .2652, .2653						
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2
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	13
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1
Protection from Contamination .2653, .2654						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1
Potentially Hazardous Food Time/Temperature .2653						
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1
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

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI
Safe Food and Water .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03
Food Temperature Control .2653, .2654						
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	03
Proper Use of Utensils .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	0	03
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03
Utensils and Equipment .2653, .2654, .2663						
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	0	1
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	0	03
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	0	03
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	0	03
Total Deductions:						8



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 Permittee: BURGER BUSTERS INC
 Telephone: (336) 993-8226

Establishment ID: 3034011096
 Inspection Re-Inspection Date: 01/10/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: rs0018734@burgerbusters.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lettuce	make unit	40	quat	three comp sink	200	seasoned beef	walk in cooler	40
cheese	make unit	41	tomatoes	reach in cooler	41	servsafe	Nicole Shannon 5-25-22	00
tomato	make unit	39	lettuce	make unit	39			
beef	make unit	140	beef	hot hold	144			
beef	upright	155	chicken	final reheat	183			
lettuce	reach in cooler	41	cheese	final reheat	167			
cheese	reach in cooler	41	hot water	three comp sink	120			
quat	sanitizer bucket	300	pico de gallo	walk in cooler	38			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. Drink on prep table in coffee cup sitting next to cinnamon twists. An employee shall drink in a designated area and store drink to prevent contamination of exposed food. CDI: Drink discarded. ✓ Spell
- 6 2-301.14 When to Wash - P: 0 pts. While waiting for manager at beginning of inspection, one employee wiped face with back of hand and continued wiping counters without washing hands. Hands shall be washed when contaminated. CDI: Employee rewashed hands properly during inspection.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Most plastic pans soiled with greasy residue and one metal pan with food debris. Utensils shall be maintained clean to sight and touch. CDI: All sent to three compartment sink to be washed, rinsed and sanitized.

Lock
Text

Person in Charge (Print & Sign): Brenda ^{First} Williams ^{Last}
 Regulatory Authority (Print & Sign): Michelle ^{First} Bell REHS ^{Last}

Brenda Williams
Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3134



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Employee lockers installed above table being used to prepare/portion foods (cinnamon twists and nacho chips). Foods shall be protected from contamination by the premises. General manager stated surface should not be used to prepare foods as it is supposed to be used as a training center and will be repurposed as such.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Clean spatula stored on counter under GTO grill in sticky residue. Clean utensils shall be stored on a clean and sanitized surface. CDI: Spatula moved to three comp sink to be washed, rinsed and sanitized.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Tea prep table and tea dispenser by rear handwashing sink is receiving splash from handwashing sink (no food/tea present during inspection). Equipment shall be stored where it is not exposed to splash and other contamination. Install splash guard to left of handwashing sink in this location to prevent splash from handwashing sink onto prep surfaces/food.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: REPEAT: Single service cups at front counter with exposed mouth contact surfaces. Maintain single service articles protected either by dispenser or in original protective plastic packaging.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair: handwashing cabinet leading to dining room is unfinished with open hole in rear of cabinet/ rusted escutcheons around plumbing pipes; metal riveted to counter by GTO grill and attached to adjacent taco center station via screws and rivets; taco center station needs repair in multiple areas to include all areas with crevices, breaks, cracks, vent cover loose in front, exposed screw threads from rivets, rust inside drop ins; heated cabinet with top gasket broken and bottom gasket lightly damaged and several hinge covers missing; stopper broken for tea prep sink, rolling cart for tea chipping finish and rusting underneath; underside of prep sink rusting; lower door closing mechanism for chip storage hot hold cabinet broken; cart for ingredient bin storage chipping paint; in walk in freezer- tighten threshold to floor and remove rust from floor panel; walk in cooler- torn gasket, holes in cooler door, holes
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: The following non-food contact surfaces need additional cleaning: areas of drink machine around outside of ice chute, shelving with dust and soil accumulation, legs/undersides/sides/hard-to-reach areas of equipment, gaskets of equipment with crumbs, GTO grill, heated cabinet with crumb accumulation in gaskets and dusty exterior, underside of prep sink soiled, large ingredient bins soiled on outsides, dust on ceiling in walk in cooler. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-205.15 (B) System maintained in good repair - C: 0 pts. Faucet for hot water at three comp sink will not turn off without using shut-off valve in middle. Repair faucet to shut-off using faucet handle. Plumbing shall be maintained in good repair.



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- 52 5-501.114 Using Drain Plugs - C: 0 pts. Recyclables dumpster missing drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Several drains in facility have been installed above the flooring surface and are not sloped to drain. Baseboard is coming off of the wall in some places or is broken. Ceiling frame is rusting in some areas. Some ceiling tiles are warped or swollen (near canwash/water heater). Pipe penetrations into ceiling need sealed. Holes present in walls (FRP) throughout. A few small ceiling tiles missing. Floors, walls, and ceilings shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: Floor cleaning needed under hard-to-move equipment. Light wall cleaning needed throughout. Floors, walls, and ceilings shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C: REPEAT: Lighting low in the following locations (in fcd): walk in freezer 6 fcd, walk in cooler 4-15 fcd, women's restroom (10fcd at sink, 11fcd and 15fcd at toilets), men's restroom (10 fcd at urinal), 25-45 fcd at tea station, and 39-45 fcd at fryers. Lighting shall be 10 fcd in walk in freezer and cooler, 20 fcd at plumbing fixtures in restrooms, and 50 fcd at food prep areas.



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Spell



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