Food Establishment Inspection Report

Score: 94

Establishment Name: TACO BELL #5241 Establishment ID: 3034011098

Location Address: 255 SUMMIT POINT LANE ☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC Date: 01 / 16 / 2014 Status Code: A

Zip: 27105 County: 34 Forsyth Time In: 10 : 00 ⊗ am ○ pm Time Out: 12 : 35 ○ am ⊗ pm

Permittee: BURGER BUSTERS INC Total Time: 2 hrs 35 minutes

Telephone: Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System FDA Establishment Type:

Water Supply: ☒ Municipal/Community ☐ On-Site Supply No. of Risk Factor/Intervention Violations: 2

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	R	VR
Supervision					.2652						
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	1	☒	☒	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature					.2653						
16	☐	☐	☐	☒	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☐	☐	☒	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☒	☐	☐	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing 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.

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

Total Deductions: 6

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City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27105

Category #: IV

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

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

Permittee: BURGER BUSTERS INC

Email 1:

Email 2:

Telephone:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Taco meat	Steam unit	167	Hot water	Three compartment sink	145			
Refried beans	Steam unit	172	Quat sanitizer	Dispenser in ppm	100			
Chicken	Steam unit	169						
Lettuce	Prep line	44						
Shredded	Prep line	45						
Sliced	Prep line	45						
Lettuce	Walk in cooler	39						
Beef	Hot box	163						

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.

8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Soap not dispensing in men's restroom - soap replaced with full container and now dispenses

Spell

14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Sanitizer too weak - registering 100 ppm on test strips - sanitizer must be between 200 - 300 ppm if using quat solution - attempted to remake sanitizer but would not dispense over 100 ppm - EcoLab called but did not arrive during inspection - will follow up contact to verify item is corrected within 10 days
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Some pans still had dried food debris present - make sure to thoroughly clean and sanitize after use - manager placed pans in dish water so rewash and sanitize

42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Pans stacked incorrectly while still wet - make sure to cross stack or separate pans to alleviate air flow to thoroughly air dry

Person in Charge (Print & Sign): Barbara (*First*) Poston (*Last*) Barbara Poston

Regulatory Authority (Print & Sign): Kenneth (*First*) Michaud (*Last*) Kenneth Michaud REHS

REHS ID: 2259 - Michaud, Kenneth Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3131

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43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Some single service cups stored out of sleeves - make sure to keep sleeves pulled up or store in proper dispneser so lip of top cup is protected from cross contamination - manager pulled sleeves up so cups are adequately protected

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Shelving oxidized throughout facility - have replaced so racks are smooth, easily cleanable and in good repair

46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - Wash solution recorded at 105 deg F - under new rules, wash solution must be maintained to at least 110 deg F - hot water added to get wash solution to 110 deg F

47 4-602.13 Nonfood Contact Surfaces - C - Some detailed cleaning needed on and around equipment, especially under cutting board and in condiment bins

49 5-203.14 Backflow Prevention Device, When Required - P - Need dual check valve on tea maker on water line

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Seal holes in ceiling tiles in back storage area so no gaps are presnt; Repair loose baseboard tiles in back area; Replace FRP tile or caulk holes so no holes are present in FRP tiles

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