Food Establishment Inspection Report

Score: 97.5

Establishment Name: TACO BELL #5241
Location Address: 255 SUMMIT POINT LANE
City: WINSTON SALEM   **State:** NC
Zip: 27105   **County:** 34 Forsyth
Permittee: BURGER BUSTERS INC
Telephone: (336) 377-2499

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

Establishment ID: 3034011098
☒ Inspection ☐ Re-Inspection
Date: 06 / 11 / 2019   **Status Code:** A
Time In: 01 : 40 ○am ☒pm   **Time Out:** 03 : 10 ○am ☒pm
Total Time: 1 hr 30 minutes
Category #: IV
FDA Establishment Type: Fast Food Restaurant
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	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 ☒	0	☒		
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	☒	☐		
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3 1.5	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	☒	☒		
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	0.5	0	☐		
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐		
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	2	1	☒	☐		
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	☒	0	☒		
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐		
Physical Facilities					**.2654, .2655, .2656**						
48	☐	☒	☐		Hot & cold water available; adequate pressure	2	1	☒	☒		
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐		
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	☒	☐		
53	☐	☒			Physical facilities installed, maintained & clean	☒	0.5	0	☐	☒	
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐		

Total Deductions: 2.5

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACO BELL #5241   Establishment ID: 3034011098

Location Address: 255 SUMMIT POINT LANE

City: WINSTON SALEM   State: NC   ☒ Inspection   ☐ Re-Inspection   Date: 06/11/2019

County: 34 Forsyth   Zip: 27105   Comment Addendum Attached? ☐   Status Code: A

Wastewater System: ☒ Municipal/Community ☐ On-Site System   Water sample taken? ☐ Yes ☒ No   Category #: IV

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

Permittee: BURGER BUSTERS INC   Email 1:

Telephone: (336) 377-2499   Email 2:

                                                          Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	C. Anderson 12/14/22	00	pico	make unit 1	41			
hot water	3-comp sink (corrected)	117	beans	steam table 2	142			
quat sani	active sanitizing (ppm)	300	rice	steam table 2	153			
chicken	steam table 1	151	beef	steam table 2	147			
beans	steam table 1	147	chicken	walk-in cooler	40			
beef	steam table	145	pico	walk-in cooler	40			
lettuce	make unit 1	41						
tomatoes	make unit 1	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.

8   5-202.12 Handwashing Sinks, Installation - PF - Handwashing sinks in establishment were operating at a temperature of 97F. ✔ Spell
     Handwashing sinks shall provide water at a temperature of at least 100F. CDI: PIC adjusted mixing valve on water heater to
     provide handwashing sinks water at 102F.

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - C - Container of cinnamon in kitchen was
     not covered. Food shall be protected from cross contamination by storing the FOOD in packages, covered containers, or
     wrappings. 0 pts.

26   7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions - C - Sanitizer was being stored in a spray bottle that was
     previously used to hold degreaser. SANITIZING solutions shall not be stored in or dispensed from containers previously containing
     other POISONOUS OR TOXIC MATERIALS. 0 pts.

Lock Text ○

	First	Last	
Person in Charge (Print & Sign):	Don	Bell	
Regulatory Authority (Print & Sign):	First / Michael	Last / Frazier REHSI	

REHS ID: 2737 - Frazier, Michael

Verification Required Date: ___/___/_____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 3 8 2

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45   4-501.11 Good Repair and Proper Adjustment-Equipment - C - Chemical storage shelving is rusting and peeling. Equipment shall be maintained in good repair. 0 pts.

46   4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - Employee observed washing dishes in water that measured 97F. This was the maximum temperature the 3-compartment sink was capable of reaching. The temperature of the wash solution in manual WAREWASHING EQUIPMENT shall be maintained at not less than 100F or the temperature specified on the cleaning agent manufacturer's label instructions. CDI: PIC adjusted mixing valve on water heater to provide water of 117F at 3-compartment sink.

48   5-103.11 Capacity-Quantity and Availability - PF - Maximum hot water temperature in establishment was 97F at handwashing sinks and 3-compartment sink. The water source and system shall be of sufficient capacity to meet the peak water demands of the FOOD ESTABLISHMENT. CDI: PIC adjusted mixing valve at water heater to provide adequate hot water throughout establishment. 0 pts.

52   5-501.113 Covering Receptacles - C - Top door of dumpster was open. If kept outside, waste receptacles shal be kept covered with tight-fitting lids or doors. 0 pts.

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - REPEAT - Numerous broken floor tiles and low floor grout throughout establishment. Physical facilities shall be maintained in good repair.

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Comment Addendum to Food Establishment Inspection Report

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