Food Establishment Inspection Report

Establishment Name: FIVE GUYS FAMOUS BURGER & FRIES

Date: <u>Ø 6</u> / <u>1 3</u> / <u>2 Ø 1 3</u> Status Code: A						
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Time In: $02:10^{\circ}_{8pm}$ Time Out: $04:15^{\circ}_{8pm}$						
Total Time: 2 hrs 5 minutes						
Total Time						
Category #: III						
Establishment Type:						

Instructions:

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

Location Address: 3273 ROBINHOOD ROAD
City: WINSTON SALEM
State: NC Zip: 27106
County: 34 Forsyth
Permittee: KMS HOLDINGS. LLC
Telephone:
⊗Inspection
○Re-Inspection
Wastewater System:
⊗Municipal/Community
○On-Site System
Water Supply: ⊗Municipal/Community 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".

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

_____ Establishment ID: _______

Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.

Foodborne Illness Risk Factors and Public Health Interventions

Score: 98

ı u	Diffe i lealth interv	rentions. Control measures to prevent loodborne limess	or injury.			
Сс	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	0	0	0	
En	nployee Health					
2	IN OUT	Management, employees knowledge; responsibilities & reporting	3 1.5 0	0	0	0
3	Ø ○ IN OUT	Proper use of reporting, restriction & exclusion	3 1.5 0	0	0	0
Go	od Hygienic P	ractices .2652, .2653				
4	⊗ O IN OUT	Proper eating, tasting, drinking, or tobacco use	2 1 0	0	0	0
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	1 0.5 0	0	0	0
Pr		amination by Hands .2652, .2653, .2655, .265	6			
6	IN OUT	Hands clean & properly washed	0 0 0 4 2 0	0	0	0
7	⊗ O O IN OUT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	3 1.5 0	0	0	0
8	⊗ ○ IN OUT	Handwashing sinks supplied & accessible	2 1 0	0	0	0
Αp	proved Sourc	e .2653, .2655				
9	⊗ O IN OUT	Food obtained from approved source	0 0 0 2 1 0	0	0	0
10	O O S IN OUT N/O	Food received at proper temperature	0 0 0 2 1 0	0	0	0
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0
12	O O & O IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0
Pr	otection from	Contamination .2653, .2654				
13	⊗ ○ ○ ○ ○ IN OUT N/A N/O	Food separated & protected	0 0 0 3 1.5 0	0	0	0
14	⊗ ○ IN OUT	Food-contact surfaces: cleaned & sanitized	0 0 0 3 1.5 0	0	0	0
15	⊗ ⊖ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0
Ро	tentially Hazai	rdous Food Time/Temperature .2653				
16	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooking time & temperatures	0 0 0 3 1.5 0	0	0	0
17	O O O & IN OUT N/A N/O	Proper reheating procedures for hot holding	0 0 0 3 1.5 0	0	0	0
18	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0
19	⊗ ○ ○ ○ IN OUT N/A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0
20	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures	0 0 0 3 1.5 0	0	0	0
21	⊗ ○ ○ ○ IN OUT N/A N/O	Proper date marking & disposition	0 0 0 3 1.5 0	0	0	0
22	⊗ ○ ○ ○ IN OUT N/A N/O	Time as a public health control: procedures & records	000	0	0	0
Со	nsumer Advis	ory .2653	_			
23	⊗ ○ ○ IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0	0	0	0
Hi	ghly Susceptik	ole Populations .2653				
24	⊗ ○ ○ IN OUT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0
Ch	emical	.2653, .2657				
25	⊗ ○ ○ IN OUT N/A	Food additives: approved & properly used	000	0	0	0
26	⊗ ○ ○ IN OUT N/A	Toxic substances properly identified stored, & used	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0
Со	nformance wi	th Approved Procedures .2653, .2654,				
27	O O S IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$\bigcirc\bigcirc\bigcirc\bigcirc$	0	0	0

Food Establishment Inspection Report, continued

Establishment Name: FIVE GUYS FAMOUS BURGER & FRIES Establishment ID: 3034011912

I	nstri	uction	is co	ntini	ıed:
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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".
- 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:

First Last
Jeff Kelley

Person in Charge (Print)

Person in Charge (Signature)

First Clark

Last Sizemore

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number:

(336)703-3128

Verification Required Date: ___/ ___/

REHS ID: 944 - Sizemore, Clark

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

	Good Retail Practices											
Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												
Co	mplian	С	UT		CDI	R	VR					
Safe Food and Water .2653, .2658												
28	⊗ IN	OUT	Pasteurized eggs used where required	1 ().5	0	0	0	0			
29	⊗ IN	OUT	Water and ice from approved source	2	1	0	0	0	0			
30		O & UT N/A	Variance obtained for specialized processing methods		O 0.5	0	0	0	0			
Food Temperature Control .2653, .2654												
31	IN	OUT	Proper cooling methods used; adequate equipment for temperature control		0.5		0	0	0			
32	⊗ OI	O O	Plant food properly cooked for hot holding		0.5		0	0	0			
33	⊗ ○ IN OUT	O O N/A N/O	Approved thawing methods used	-	0.5	Ō	0	0	0			
34	⊗ IN	OUT	Thermometers provided & accurate) 1 (O).5		0	0	0			
-	Food Identification .2653											
\Box	35 8 0 Food properly labeled: original container 0 0 0 0 0											
Pr		_	ood Contamination .2652, .2653, .2654, .2656		$\overline{}$	$\overline{}$						
36	⊗ IN	OUT	Insects & rodents not present; no unauthorized animals	2	1	0	0	0	0			
37	O IN	⊗ OUT	Contamination prevented during food preparation, storage & display	_	1	0	0	0	0			
38	⊗ IN	OUT	Personal cleanliness		O).5	0	0	0	0			
39	⊗ IN	OUT	Wiping cloths: properly used & stored	1 (0.5		0	0	0			
40	⊗ I	OUT	Washing fruits & vegetables) 1 (O 0.5		0	0	0			
Pr	•	se of U	tensils .2653, .2654									
41	⊗ IN	OUT	In-use utensils: properly stored	_).5	0	0	0	0			
42	⊗ IN	OUT	Utensils, equipment & linens: properly stored, dried & handled).5		0	0	0			
43	⊗ IN	OUT	Single-use & single-service articles: properly stored & used	_	0.5	0	0	0	0			
44	⊗ IN	OUT	Gloves used properly		()).5	0	0	0	0			
Ut	_		uipment .2653, .2654, .2663									
45	O IN	⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	0	0	0			
46	⊗ IN	OUT	Warewashing facilities: installed, maintained, & used; test strips		0.5		0	0	0			
47	O N	⊗ OUT	Non-food contact surfaces clean) 1 (⊗).5		0	0	0			
Ph		Faciliti	es .2654, .2655, .2656									
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	2	1	0	0	0	0			
49	⊗ IN	OUT ○	Plumbing installed; proper backflow devices	2	1	00	0	0	0			
50	⊗ IN	OUT	Sewage & waste water properly disposed	2	1	0	0	0	0			
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned	1 (0.5	_	0	0	0			
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained	_	0.5	0	0	0	0			
53	O IN	⊗ OUT	Physical facilities installed, maintained & clean) 1 (&).5		0	0	0			
54	⊗ IX	OUT	Meets ventilation & lighting requirements; designated areas used) 1 (O 0.5		0	0	0			
			Total Deductions:	2								
			North Carolina Department of Health & Human Services	■ Div	icio	n of	Dubli	c Hor	alth			

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

Commen	t Addendum to	Food Estal	olishment Inspect	tion Report	
Location Address: 3273 R City: WINSTON SALEM County: 34 Forsyth Wastewater System: Water Supply: Permittee: KMS HOLDING Telephone:	OBINHOOD ROAD State Zip: 27106 Municipal/Community On-S Municipal/Community On-S GS. LLC	e: NC dite System	ishment ID: 3034011912	Date: 06/13/2013 Status Code: Category #: Email 1: Email 2: Email 3:	1
	Ten	nperature Obse	rvations		
Item Location lettuce cooler	Temp Item 37 hamburge		Temp Item 170	Location	Temp

	Temperature Observations									
Item lettuce	Location cooler	Temp 37	Item hamburger	Location grill	Temp 170	Item	Location	Temp		
hamburger	cooler	42	hamburger	grill	185					
hamburger	cooler	46	hamburger	grill	190					
raw	drawer	35	tomatoes	make unit	34					
cheese	drawer	35	lettuce	make unit	40					
hot dogs	drawer	37	mushrooms	warmer	190					
cheese	ice bath	46	onions	warmer	160					
onions	make unit	35								

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.

The lemon storage at the ice tea urns does no completely protect the lemons from sneeze. Need some type of device to keep top from completely exposeing lemon slices. The container for the tongs is being used by customers to discard used lemon slices.

3-306.11 Food Display-Preventing Contamination by Consumers

3-307.11 Miscellaneous Sources of Contamination

- Up right supports of wire shelving in kitchen are starting to rust and need to be replaced. Start with supports are in the poorest condition. 45 4-201.11 Equipment and Utensils-Durability and Strength
- Need to clean the vents of the refrigerator stand at grill. 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
- Need to grout or secure baseboard tiles in side of cooler wall in a way to provide an easy to clean surface. Need to invert mops and dry with head of mop down and handle up.

6-501.16 Drying Mops

6-201.11 Floors, Walls and Ceilings-Cleanability

6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed



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Comment Addendum to Food Establishment Inspection Report

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