### Food Establishment Inspection Report

Establishment Name: COOK OUT #57 Establishment ID: 3034011946

Date: <u>Ø 1</u> / <u>2 8</u> / <u>2 Ø 1 3</u> Status Code: A				
Time In: <u>1 ∅</u> : <u>2 ∅ ⊗ am</u> Time Out: <u>1 2</u> : <u>4 ∅ ⊗ an</u>				
Total Time: 2 hrs 20 minutes				
Category #: III				
Establishment Type:				

#### Instructions:

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

Location Address:_	1010 S MAIN STREET					
City: KERNERSVILL	E					
State: NC	Zip: <u>27284</u>					
County: 34 Forsyth	· 					
Permittee: COOK C	DUT, INC.					
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".

#### Foodborne Illness Risk Factors and Public Health Interventions

Score: 98

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

Public Health Interventions: Control measures to prevent foodborne illness or injury.								
Со	mpliance Statu	OUT	CDI	R	VR			
Su	Supervision .2652							
1		PIC Present; Demonstration-Certification by accredited program and perform duties	○ <b>⊗</b> 2 0	0	0	0		
En	Employee Health .2652							
2	⊗ O IN OUT	Management, employees knowledge; responsibilities & reporting	3 1.5 0	0	0	0		
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	0 0 0 3 1.5 0	0	0	0		
Go	od Hygienic P	Practices .2652, .2653						
4	O & IN OUT	Proper eating, tasting, drinking, or tobacco use	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		
Pro		amination by Hands .2652, .2653, .2655, .2656	6					
6	O & IN OUT	Hands clean & properly washed	○ ○ <b>⊗</b> 4 2 0	8	0	0		
7	⊗ ○ ○ 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	O & IN OUT	Handwashing sinks supplied & accessible	○ ○ <b>⊗</b> 2 1 0	8	0	0		
Ap	proved Sourc	e .2653, .2655						
9	⊗ ○ IN OUT	Food obtained from approved source	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
10	O O S IN OUT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
11	⊗ ○ IN OUT							
12	O O & O	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
Pro	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	3 1.5 0 3 1.5 0	0	0	0		
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	000	0	0	0		
Po	tentially Haza	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	⊗ ○ ○ ○ 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	○ ○ ○ 3 1.5 0	0	0	0		
19	⊗ ○ ○ ○ IN OUT N/A N/O	Proper hot holding temperatures	○ ○ ○ 3 1.5 0	0	0	0		
20	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures				0		
21	⊗ ○ ○ ○ IN OUT N/A N/O	Proper date marking & disposition	○ ○ ○ 3 1.5 0	0	0	0		
22	⊗ ○ ○ ○ IN OUT N/A N/O	Time as a public health control: procedures & records	○ ○ ○ 2 1 0	0	0	0		
Со	nsumer Advis	sory .2653						
23	⊗ ○ ○ IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0 1 0.5 0	0	0	0		
Hiç	jhly Susceptik	ole Populations .2653						
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0		
Chemical .2653, .2657								
25	O O & IN OUT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0		
26	⊗ ○ ○ IN OUT N/A	Toxic substances properly identified stored, & used	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	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	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	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: COOK OUT #57 Establishment ID: 3034011946

Instructions, continued:

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:

Cedic Loe | Person in Charge (Print)

Person in Charge (Signature)

Greg Gartner REKSI

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3383</u>

Verification Required Date: \_\_\_/\_\_/\_

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 4 No. of Repeat Risk Factor/Intervention Violations:

Good Retail Practices								
Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
Compliance Status							R	VR
Sa	fe Foo	od and \	Nater .2653, .2655, .2658					
28	⊗ IN	OUT	Pasteurized eggs used where required		O O 0.5 0	0	0	0
29	⊗ IN	OUT	Water and ice from approved source	2	0 0	0	0	0
30		○ ⊗ UT N/A	Variance obtained for specialized processing methods		O O 0.5 0	0	0	0
Fo	_	mperatu	ure Control .2653, .2654					
31	IN	OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5 0	0	0	0
32	IN OU.	O O TN/A N/C	Plant food properly cooked for hot holding	1	0.5 0	0	0	0
33	⊗ ○ IN OUT	O O	Approved thawing methods used		O O 0.5 0	0	0	0
34	⊗ IN	OUT	Thermometers provided & accurate		○ ○ 0.5 0	0	0	0
Fo	od Ide	entificat	ion .2653					
35	⊗ IN	OUT	Food properly labeled: original container	2	0 1 0	0	0	0
Pr		on of Fo	ood Contamination .2652, .2653, .2654, .265	6, .2	2657			
36	⊗ IN	OUT	Insects & rodents not present; no unauthorized animals	2	0 0	0	0	0
37	⊗ IN	OUT	Contamination prevented during food preparation, storage & display	) 2	0 0	0	0	0
38	⊗ IN	OUT	Personal cleanliness		O O 0.5 0	0	0	0
39	⊗ IN	OUT	Wiping cloths: properly used & stored		○ ○ 0.5 0	0	0	0
40	⊗ IN	OUT	Washing fruits & vegetables		○ ○ 0.5 0	0	0	0
Pr	oper L	Jse of U	tensils .2653, .2654					
41	⊗ IN	OUT	In-use utensils: properly stored		O O 0.5 0	0	0	0
42	⊗ IN	OUT	Utensils, equipment & linens: properly stored, dried & handled		○ ○ 0.5 0	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	0	〇 〇 0.5 0	0	0	0
Ut	ensils	and Eq	uipment .2653, .2654, .2663					
45	○N	<b>⊗</b> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	○ <b>⊗</b> 1 0	0	0	0
46	O IN	<b>⊗</b> OUT	Warewashing facilities: installed, maintained, & used; test strips		○ <b>⊗</b> 0.5 0	0	0	0
47	⊗ IN	OUT	Non-food contact surfaces clean		〇 0.5 0	0	0	0
Physical Facilities .2654, .2655, .2656								
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	2	O O 1 0	0	0	0
49	O IN	⊗ OUT	Plumbing installed; proper backflow devices	() 2	<b>⊗</b> ○ 1 0	0	0	0
50	⊗ IN	OUT	Sewage & waste water properly disposed	) 2	O O 1 0	0	0	0
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned		O O 0.5 0	0	0	0
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained	0	O O 0.5 0	0	0	0
53	⊗ IN	OUT	Physical facilities installed, maintained & clean		O O 0.5 0	0	0	0
54	O IN	⊗ OUT	Meets ventilation & lighting requirements; designated areas used		○ <b>⊗</b> 0.5 0	0	0	0
			Total Deductions:	2				

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

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Establishment Name: COOK OUT #57	Establishment ID: 3034011946	Date: 01/28/2013
Location Address: 1010 S MAIN STREET		Status Code: A
City: KERNERSVILLE State: NC		Category #:III
County: 34 Forsyth Zip: 27284		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: COOK OUT, INC.		Email 3:
Telephone:		

	Temperature Observations							
Item corn dog	Location 4 drawer cold	Temp 43	Item coleslaw	Location make top	Temp 38	Item air temp	Location toppings reach in	Temp 35
chicken	grill hot hold	154	cheese	make top	40			
ft long	final cook	169	bbq	walk in	35			
hot dog	grill hot hold	165	lettuce	walk in	38			
bbq	steam unit	168	chili	walk in	35			
cheese	steam unit	156	slaw	walk in	38			
chili	steam unit	160	hamburger	walk in	35			
lettuce	make top	38	wash water	3 vat sink	103			

**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.



- No certified food protection manager available at beginning of inspection. 15A NCAC 18A .2652 ref. 2-102.12 (A): At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program (a two-point deduction will be applied to an inspection score beginning January 1st, 2014 if found in violation). Person in charge must be present during all hours of operation.
- 4 Employee observed walking into kitchen with lit cigarette. 15A NCAC 18A .2652 ref. 2-401.11(A): An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens, unwrapped single-service and single-use articles; or other items needing protection can not result.
- Employee observed changing gloves without washing hands. 15A NCAC 18A .2652 ref. 2-301.14 (H): Food employees shall clean their hands and exposed portions of their arms as specified in 15A NCAC 18A .2652 ref. 2-301.12 immediately engaging in food preparation and (H): Before donning gloves for working with food.
- In women's restroom right handsink, hot water measured below requirement at 76°F. Adjacent handsink measured 111°F. Repair. 15A NCAC 18A .2655 ref. 5-202.12 (A): A handwashing sink shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet.



Establishment ID: 3034011946

#### Observations and Corrective Actions

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- 45 Replace torn cold drawer gaskets in Delfield 4 drawer unit and torn gasket at milkshake toppings reach in. / Replace cracked ice bucket.
- 46 Wash water measured below requirement at 103°F. 15A NCAC 18A .2654 ref. 4-501.19: The temperature of the wash solution in manual warewashing equipment shall be maintained at no less than 110°F or the temperature specified on the cleaning agent manufacturer's label instructions.
- 49 At kitchen can wash, a spray gun and hose was attached to the threaded spigot with only an atmospheric vacuum breaker backflow protection. This vacuum breaker is only acceptable for non-continuous pressure applications (or an open-ended hose). Without additional backflow protection, the spray gun must be removed after every use. An additional backflow preventer that is rated for continous pressure may by installed at threaded bibb as well. Refer to handout.
- Lighting measures below the required minimum 20 foot candles (fc) in the central bathroom toilet stalls (7-10fc in men's and women's). Increase lighting in these areas.



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