Food Establishment Inspection Report

Score: 95

Establishment Name: QDOBA
Establishment ID: 3034012145
Location Address: 57 MILLER STREET
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 08 / 27 / 2013 **Status Code:** A
Zip: 27104 **County:** 34 Forsyth
Time In: 09 : 30 ⊗ am ○ pm **Time Out:** 12 : 30 ○ am ⊗ pm
Permittee: Q PIEDMONT RESTAURANTS LLC
Total Time: 3 hrs 0 minutes
Telephone:
Category #: III
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
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	R	VR
Supervision .2652											
1	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		☒	☐	☐	☐
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	☒	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	0	☐	☐	☐
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	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	☒	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	☒	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	☒	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	0.5	☒	☐	☐	☐
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
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	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	0.5	☒	☐	☐	☐
					Total Deductions:	5					

Comment Addendum to Food Establishment Inspection Report

Establishment Name: QDOBA

Establishment ID: 3034012145

Location Address: 57 MILLER STREET

☒ Inspection ☐ Re-Inspection Date: 08/27/2013

City: WINSTON SALEM State: NC

Status Code: A

County: 34 Forsyth Zip: 27104

Category #: III

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

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

Permittee: Q PIEDMONT RESTAURANTS LLC

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
black beans	warming cabinet	194	lettuce	cooler	41	cheese	make unit front	.37
steak	warmering cabinet	147	pintos	cooler	40	lettuce	make unit front	41
chicken	cooked to	168	tomatoes	cooler	39	pico de gallo	make unit front	34
hot water	faucet	145	raw chciken	cooler	40	corn/beans	make unit front	37
cookerd beef	cooler	39	pico de gallo	make unit	34			
raw beef	cooler	39	pintos	steam table	161			
sauce	cooler	39	black beans	steam table	157			
sour cream	cooler.	39	cheese sauce	steam table	141			

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.

1 The person in charge of the restaurant at the time of inspection must have an approved food safety certification by 1-1-14 or a 2 point deduction will be take after that date.
2-102.12 Certified Food Protection Manager

Spell

4 An employee drink in a uncovered red solo cup was in the bottom shelf of the warmer with food in warmer. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employees hands,the container and exposed food, clean equipment,utensils,and linens; and unwrapped single service and single use articles.2-401.11 Eating, Drinking, or Using Tobacco

8 Need to post hand washing signs at all sinks. The paper towel dispenser did not work during the inspection. Need to fix as soon as possible.
6-301.14 Handwashing Signage
6-301.12 Hand Drying Provision

Person in Charge (Print & Sign): Chris (*First*) Jones (*Last*)

Regulatory Authority (Print & Sign): Clark (*First*) Sizemore (*Last*)

REHS ID: 944 - Sizemore, Clark

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3128

Comment Addendum to Food Establishment Inspection Report

Establishment Name: QDOBA Establishment ID: 3034012145

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.

Spell

36 Dead roaches in men's room. Need to seal the baseboard to the floor to prevent harborage.
6-501.111 Controlling Pests
6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest

37 Do not store pans of dry rice on the dirty drain board of the 4 compartment sink. Do not store container of uncooked chips on floor when cooking, need to be on a dollie or a work table.3-305.12 Food Storage, Prohibited Areas
3-307.11 Miscellaneous Sources of Contamination
3-305.11 Food Storage-Preventing Contamination from the Premises

45 Basket holding taco bowls was heat damaged and needs to be replaced. One door closure on the hot holding cabinet needs to be fixed, the door will not completely close. The door of the walk in refrigerator needs to be fixed in order that the door closes completely. Need cabinet shelf repair on the serving line cabinet below the sandwich grill. The tan colored wire shelving is rusty and needs to be replaced. Two cutting boards need to be replaced ; one yellow and one white deep cutis and stains. One red cutting board needs to be cleaned and evaluated.
4-101.11 Characteristics-Materials for Construction and Repair
4-201.11 Equipment and Utensils-Durability and Strength
4-202.16 Nonfood-Contact Surfaces

47 Need to clean chips from shelf on serving line below ice bin for lettuce.
4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
4-602.13 Nonfood Contact Surfaces

54 One light fixture out in walk in cooler; low light today. Light bulb out at can wash fixture.
6-303.11 Intensity-Lighting

Comment Addendum to Food Establishment Inspection Report

Establishment Name: QDOBA Establishment ID: 3034012145

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.

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: QDOBA Establishment ID: 3034012145

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.

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: QDOBA Establishment ID: 3034012145

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.

Spell