

# Food Establishment Inspection Report

Score: 87.5

Establishment Name: BURGER KING 11117 CARROLS 793

Establishment ID: 3034012169

Location Address: 1551 UNION CROSS RD

Inspection  Re-Inspection

City: KERNERSVILLE

State: NC

Date: 07 / 09 / 2014 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 09 : 30  am  pm

Time Out: 1 : 45  am  pm

Permittee: CARROLS LLC BK

Category #: II

Telephone: (336) 992-3777

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 4

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

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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
<b>Utensils and Equipment</b> .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Total Deductions:</b>							12.5			



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City: KERNERSVILLE State: NC

Comment Addendum Attached?  Status Code: A

County: 34 Forsyth Zip: 27284

Category #: II

Wastewater System:  Municipal/Community  On-Site System

Email 1: eshelton@carrols.com

Water Supply:  Municipal/Community  On-Site System

Email 2:

Permittee: CARROLS LLC BK

Email 3:

Telephone: (336) 992-3777

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Orange Juice	Reach In	44	Hot Water	Hand sink	72			
Liquid Eggs	WIC	40	Hot Water	3-comp sink	156			
Lettuce	WIC	50	Sliced	WIC	42			
Bacon	WIC	40	Lettuce	Make Unit	45			
Hamburger	Final Cook	165	Sliced	Make Unit	42			
Hamburger	Hot Holding	155						
Sanitizer	3-comp	100						
Sanitizer	Bucket	100						

## 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.

- 6 2-301.12 Cleaning Procedure - P. Employee washed hands for less than 15 seconds and did not dispense a paper towel until after washing hands. When washing hands follow these procedures: (1) Dispense a paper towel and rinse hands under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10-15 seconds; (4) Thoroughly rinse under clean, running warm water, and (5) Immediately follow the cleaning procedure with thorough drying using an already dispensed disposable paper towel to turn off the faucet. CDI-Employee was told to wash hands properly by manager and rewashed hands.
- 8 5-202.12 Handwashing Sinks, Installation - PF. The hot water at all three handwashing sinks and both handwashing sinks in the bathrooms is 72-80 F. Handwashing sinks shall be provided with water that is at least 100 F through a mixing valve or combination faucet. CDI-Manager called maintenance, they came and repaired hot water to 115 F. 5-204.11 Handwashing Sinks-Location and Placement - PF. Handwashing sink near back drive thru window had lettuce & cheese in the drain. The handwashing sink in the back had pickle slices and food packing in the sink bowl. The handwashing sink at the front of the kitchen had coffee grounds in it. Handwashing sinks must only be used for handwashing. Do not use handwashing sinks as dump sinks. CDI-Items removed from hand sinks.
- 22 3-501.19 Time as a Public Health Control - P,PF. Cut tomatoes, sliced cheese, & lettuce prepared at 10:30 am were marked with a 6 pm discard time on and below the sandwich line. When time is used as a public health control in lieu of temperature, potentially hazardous foods can only stay out of temperature control for four hours. Time as a public health control procedures were provided with a 4 hour time detailed in the procedures. Time as a public health control procedures are correct but are not being followed. Follow current time as a public health control procedures. CDI-Manager remarked items with proper time & placed some items back into the cooler.



Person in Charge (Print & Sign): Angela <sup>First</sup> Morgan <sup>Last</sup>

Regulatory Authority (Print & Sign): Jo Farmer, REHSI <sup>First</sup> Doris Hogan, REHS <sup>Last</sup>

REHS ID: 1808 - Hogan, Doris

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3133



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- 26 7-201.11 Separation-Storage - P. Degreaser was stored hanging on a shelf adjacent to sundae syrup and other food items in the dry storage area. Toxic substances must be stored underneath & away from food. CDI-relocated degreaser to be stored with other chemicals.
- 37 3-305.12 Food Storage, Prohibited Areas - C. Food in the walk-in cooler & freezer is stored underneath copper piping that is not shielded to intercept condensate. Food may not be stored underneath piping that is not shielded to intercept leaks. All piping in the walk-in cooler and freezer needs to be wrapped with vinyl jacketing to intercept condensate and prevent pipes from leaking on food underneath./3-305.11 Food Storage-Preventing Contamination from the Premises - C. At least 6 boxes of food are stored on the floor in the walk-in freezer. Food must be stored at least 6 inches above the floor. Use available shelf space to store food. Do not store food on the floor.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C. All of the clean pans on the metro shelves near the 3-comp sink were stacked wet. After washing, rinsing, & sanitizing dishes, air dry them before stacking them. CDI-Pans were stacked on shelving to facilitate air-drying.
- 45 Raw beef freezer has cracked and melted plastic doors. Legs of shelving are rusting and some equipment is missing castors. Chemical storage shelf has towels racks added to it attached with plastic zip ties. Plastic lids are cracked and damaged. Replace as necessary. Repeat Violation-Piping in walk-in cooler, freezer, & ice machine drain is wrapped with black foam that is not easily cleanable. Repair/replace as needed & wrap piping in walk-in cooler & freezer with vinyl jacketing.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF. Wash water in 3-comp sink that was being actively used was 91 F. When washing dishes, the wash water must be at least 110 F. CDI-Drained sink compartment & refilled it with water that was at least 110 F./4-501.18 Warewashing Equipment, Clean Solutions - C. Sanitizer in the 3-comp sink had food debris floating in it. Sanitizer must be kept free of debris. Rinse dishes thoroughly enough to prevent debris from getting into sanitizer and change sanitizer frequently enough for it to remain clean.
- 47 4-602.13 Nonfood Contact Surfaces - C. Repeat Violation-Undersides of all fryers, equipment exteriors, shelving, walk-in cooler door, and undersides of prep tables have grease/food debris accumulation. Nonfood-contact surfaces shall be cleaned frequently enough to keep them clean. Walk-in cooler & freezer floors are soiled with trash & mold. Clean equipment and shelving as needed.
- 49 5-203.14 Backflow Prevention Device, When Required - P. The Bunn coffee maker at the drive thru window does not have a backflow preventer on the water line. The mop sink needs a backflow preventer, rated for continuous pressure, in between the cutoff valve splitter & the attached hose. Backflow preventers are required to prevent contamination of the water supply. Acquire & install backflow preventers rated for continuous pressure on the water line to the coffee maker & the mop sink./5-205.15 System Maintained in Good Repair - P.The back prep sink is leaking heavily and the faucet needs to be put back on the back of the sink. The 3-comp sink piping is also leaking.



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Spell

- 53 6-501.12 Cleaning, Frequency and Restrictions - C.-Repeat Violation- The floors are greasy throughout the entire kitchen. Next to the baseboards, especially underneath equipment has grease & dirt build up. Clean areas as needed./6-201.11 Floors, Walls and Ceilings-Cleanability - C. Baseboards are damaged in dry storage area & in front of walk-in cooler. Repair as needed./6-501.114 Maintaining Premises, Unnecessary Items and Litter - C. A piece of equipment in the kitchen is not functional. Other utensils are also stored dirty and not being used. Discard any items that are not being used.
- 54 6-303.11 Intensity-Lighting - C. Lighting is low in both restrooms at 4-10 f/c. Increase lighting in the restrooms to at least 20 f/c./6-202.12 Heating, Ventilation, Air Conditioning System Vents - C. HVAC exhaust vent above the handwashing sink in the back dry storage area drips condensate. Air conditioning vents must be maintained to prevent contamination of food, equipment, & utensils. Employees carry exposed ice from ice machine underneath this dripping vent, therefore the ice is not protected. Have system checked & repaired. While waiting for repair ensure that ice moved underneath this vent is protected.



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✓  
Spell

