Food Establishment Inspection Report

Score: 96

Establishment Name: BURGER KING #2712 **Establishment ID:** 3034012175

Location Address: 7791 NORTH POINT BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC **Date:** 11 / 18 / 2013 **Status Code:** A

Zip: 27106 County: 34 Forsyth Time In: 10 : 20 ⊗ am ○ pm Time Out: 12 : 10 ○ am ⊗ pm

Permittee: CARROL LLC BK Total Time: 1 hr 50 minutes

Telephone: **Category #:** II

Wastewater System: ☒ Municipal/Community ☐ On-Site System **FDA Establishment Type:**

Water Supply: ☒ Municipal/Community ☐ On-Site Supply No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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	1	☒	☒	☐	☐
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	☒	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	☒	☐	☐	☐
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	☒	☐	☐	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1	☒	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	☐	☒	☐
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	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☒	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐
					Total Deductions:	4					

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Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27106

Category #: II

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

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

Permittee: CARROL LLC BK

Email 1:

Email 2:

Telephone:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Fish	PHU	147	Wash solution	Three compartment sink	118			
Burger	PHU	154	Chlorine	Sanitizing compartment	100			
Chicken	Fryer	189						
Egg	Egg cooker	172						
Burger	Grill	198						
Raw chicken	Walk in cooler	41						
Lettuce	Walk in cooler	43						
Cheese	Walk in cooelr	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 6-301.14 Handwashing Signage - Missing employee handwash sign in men's restroom - must have employee handwash signs posted over all handsinks - issued handwash sign to manager

22 3-501.19 Time as a Public Health Control - Multiple pans of cut lettuce not marked for time disposal - must follow approved guidelines for proper time marking for items to be disposed of after 4 hours - pans were marked by time to be discarded

34 4-302.12 Food Temperature Measuring Devices - Missing thermometer in smoothie cooler - make sure to have a thermometer present inside or on all coolers and freezers

Person in Charge (Print & Sign): Lisa (*First*) Baskin (*Last*)

Regulatory Authority (Print & Sign): Kenneth (*First*) Michaud (*Last*) REHS

REHS ID: 2259 - Michaud, Kenneth Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

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Spell

42 4-901.11 Equipment and Utensils, Air-Drying Required - Some pans stacked incorrectly while still wet - make sure to separate or try cross stacking to alleviate air flow

43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - Single service cups stored with sleeves pulled down in front - make sure to keep sleeves pulled up or keep cups under rim of dispenser so lip of top cup is protected from cross contamination

45 4-501.11 Good Repair and Proper Adjustment-Equipment - Some racks starting to oxidize - may need to start replacing or repair if possible; Have Coke repair switch in soda fountain machines so when lid for ice bin is opened, machine shuts off

47 4-602.13 Nonfood Contact Surfaces - Detailed cleaning needed on and around equipment such as in condiment bins in drive thru area, inside fryer doors and under bun warmer sandwich line shelf

52 5-501.15 Outside Receptacles - Dumpster doors open - make sure to shut dumpster doors to help prevent pest and rodent harborage

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - Repair bowing floor tiles near walk in freezer door, floor tiles should be regrouted so water does not collect between tiles; Some holes and gaps present in FRP tiles, FRP joints and around corner guards - have caulked so no gaps are present

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