

Food Establishment Inspection Report

Score: 92

Establishment Name: WILCO HESS 111

Establishment ID: 3034020557

Date: 01 / 30 / 2013 Status Code: A

Time In: 09 : 30 am pm Time Out: 11 : 15 am pm

Total Time: 1 hr 45 minutes

Category #: II

Establishment Type: Fast Food Restaurant

Instructions:

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

Location Address: 2420 STRATFORD RD

City: WINSTON SALEM

State: NC Zip: 27103

County: 34 Forsyth

Permittee: WILCO HESS 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".

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



Food Establishment Inspection Report, continued

Establishment Name: WILCO HESS 111

Establishment ID: 3034020557

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

6. 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:

KAREN S. BUCH
Person in Charge (Print)

[Signature]
Person in Charge (Signature)

Daniel Lemons REHS
Regulatory Authority (Print)

[Signature]
Regulatory Authority (Signature)

Contact Number: (336) 703 - 3132

Verification Required Date: ___ / ___ / ___

REHS ID: 1799 - Lemons, Daniel

No. of Risk Factor/
Intervention
Violations: 3

No. of Repeat Risk
Factor/Intervention
Violations: 2

| Good Retail Practices | | | | | | | | | | | | | | | |
|---|-------------------------------------|--------------------------------------|---|--|--|--|--|----------|-----|-----|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|
| Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | | | | | | |
| Compliance Status | | | | | | | | OUT | CDI | R | VR | | | | |
| Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | | | | | | |
| 28 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Pasteurized eggs used where required | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 29 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Water and ice from approved source | | | | | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 30 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | Variance obtained for specialized processing methods | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Food Temperature Control .2653, .2654 | | | | | | | | | | | | | | | |
| 31 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Proper cooling methods used; adequate equipment for temperature control | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 32 | <input type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input checked="" type="radio"/> N/O | Plant food properly cooked for hot holding | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 33 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Approved thawing methods used | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 34 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Thermometers provided & accurate | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| Food Identification .2653 | | | | | | | | | | | | | | | |
| 35 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Food properly labeled: original container | | | | | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | | | | | | |
| 36 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Insects & rodents not present; no unauthorized animals | | | | | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 37 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Contamination prevented during food preparation, storage & display | | | | | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 38 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Personal cleanliness | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 39 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Wiping cloths: properly used & stored | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 40 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Washing fruits & vegetables | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | | | | | | | |
| 41 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | In-use utensils: properly stored | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 42 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Utensils, equipment & linens: properly stored, dried & handled | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 43 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Single-use & single-service articles: properly stored & used | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 44 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Gloves used properly | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | | | | | | |
| 45 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | | | | | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 46 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Warewashing facilities: installed, maintained, & used; test strips | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 47 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Non-food contact surfaces clean | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | | | | | | | | |
| 48 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Hot & cold water available; adequate pressure | | | | | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 49 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Plumbing installed; proper backflow devices | | | | | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 50 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Sewage & waste water properly disposed | | | | | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 51 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Toilet facilities: properly constructed, supplied & cleaned | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 52 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Garbage & refuse properly disposed; facilities maintained | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 53 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Physical facilities installed, maintained & clean | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| 54 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Meets ventilation & lighting requirements; designated areas used | | | | | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| Total Deductions: | | | | | | | | 8 | | | | | | | |

Comment Addendum to Food Establishment Inspection Report

Establishment Name: WILCO HESS 111

Establishment ID: 3034020557

Date: 01/30/2013

Location Address: 2420 STRATFORD RD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

Wastewater System: Municipal/Community On-Site System

Water Supply: Municipal/Community On-Site System

Permittee: WILCO HESS LLC

Telephone: _____

Status Code: A

Category #: II

Email 1:

Email 2:

Email 3:

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-----------|---------------|------|------|----------|------|------|----------|------|
| Hot water | 3 comp sink | 138 | | | | | | |
| Hot dogs | Roller grill | 155 | | | | | | |
| Egg rolls | Roller grill | 125 | | | | | | |
| Sausage, | Roller grill | 117 | | | | | | |
| Slaw | -serving line | 32 | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |

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 No personnel present has taken and passed an ANSI certified food safety course. Beginning January 2014, all food service establishments shall have a person in charge that has passed an approved food safety training course present during all hours of food operation.
- 14 Sanitizer mixed in 3 compartment sink was <100ppm QA solution. Mix QA solution to 200ppm and check daily with test strips./ Repeat Violation-Ice machine continues to have black mildew growth around the baffle and shut off arm inside. Clean and sanitize according to manufacturer's instructions.
- 19 Repeat Violation-Sausage, egg, and cheese Tornadoes and Egg Rolls ranged from 117-124F. All hot foods shall be held at 135F or above. Products were reheated to 165F on roller grill.
- 34 Dial thermometer reading 28F in ice bath. Properly calibrate to 32F. Thermometers shall be accurate to within 2 degrees.



Comment Addendum to Food Establishment Inspection Report

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45 Shelves beginning to rust in the kitchen above the sink and in the refrigerator. Replace/refinish as needed.

52 Dumpster doors open upon arrival. Keep doors and lids closed to dumpsters when not in use.



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✓
Spell



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✓
Spell

