

# Food Establishment Inspection Report

Score: 96

Establishment Name: WILCO HESS 112

Establishment ID: 3034020616

Location Address: 566 OLD HOLLOW ROAD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 18 / 2013 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 09 : 55  am  pm

Time Out: 11 : 55  am  pm

Permittee: WILCO HESS LLC

Category #: II

Telephone: \_\_\_\_\_

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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | 2   | <input checked="" type="checkbox"/> | <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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  |  |  | 4   | 2                                   | 0                                   | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | 2   | 1                                   | 0                                   | <input 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3   | <input checked="" type="checkbox"/> | 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  |  | 3   | <input checked="" type="checkbox"/> | 0                                   | <input type="checkbox"/>            |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | 3   | 1.5                                 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  | 2   | 1                                   | 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  | 1   | 0.5                                 | 0                                   | <input type="checkbox"/>            |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | 2   | 1                                   | 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | 2        | 1                                   | 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | 1        | 0.5                                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | 1        | 0.5                                 | 0                                   | <input type="checkbox"/> |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | 1        | 0.5                                 | <input checked="" type="checkbox"/> | <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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  | 2        | 1                                   | 0                                   | <input type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | 1        | 0.5                                 | 0                                   | <input type="checkbox"/> |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | 1        | 0.5                                 | 0                                   | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | 2        | 1                                   | 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | 1        | <input checked="" type="checkbox"/> | 0                                   | <input type="checkbox"/> |
| 52   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1        | 0.5                                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | 1        | <input checked="" type="checkbox"/> | 0                                   | <input type="checkbox"/> |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1        | 0.5                                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   |  |  | <b>4</b> |                                     |                                     |                          |



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** WILCO HESS 112  
**Location Address:** 566 OLD HOLLOW ROAD  
**City:** WINSTON SALEM **State:** NC  
**County:** 34 Forsyth **Zip:** 27105  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site System  
**Permittee:** WILCO HESS LLC  
**Telephone:** \_\_\_\_\_

**Establishment ID:** 3034020616  
 Inspection  Re-Inspection **Date:** 11/18/2013  
**Comment Addendum Attached?**  **Status Code:** A  
**Category #:** II  
**Email 1:** \_\_\_\_\_  
**Email 2:** \_\_\_\_\_  
**Email 3:** \_\_\_\_\_

## Temperature Observations

| Item      | Location     | Temp | Item         | Location       | Temp | Item      | Location     | Temp |
|-----------|--------------|------|--------------|----------------|------|-----------|--------------|------|
| cole slaw | cold holding | 36   | cheese       | dispenser      | 146  | hot water | 3 comp. sink | 145  |
| tornado   | roller grill | 152  | chili        | dispenser      | 143  |           |              |      |
| tornado   | roller grill | 166  | creamer      | dispenser      | 40   |           |              |      |
| polish    | roller grill | 126  | cheeseburger | retail         | 40   |           |              |      |
| hot dog   | roller grill | 130  | ham & cheese | retail         | 46   |           |              |      |
| hot dog   | roller grill | 126  | milk         | retail         | 41   |           |              |      |
| hot dog   | roller grill | 150  | hot dog      | walk-in cooler | 39   |           |              |      |
| hot dog   | roller grill | 143  | slaw         | upright        | 31   |           |              |      |

## 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 PIC did not meet requirements for demonstrating food safety knowledge. The PIC shall demonstrate this knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
  
- 14 Sanitizer weak in the bucket. Ensure sanitizer is maintained at 200-400 ppm for quaternary ammonium. Sanitizer replaced as corrective action. Ice machine needs to be cleaned in the top portion to remove mold and mildew. Front panel door is not easy to access for cleaning. Ice machine must be kept clean. Recommend following manufacturers instructions for cleaning.
  
- 17 Hot dogs and polish sausage in front of roller grill were not reheated to 135 F before allowing customers to consume. Ensure items on the roller grill are reheated to 135 F before customers have access to these items. Warning signs placed in front of food items reheating as corrective action.



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

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

\_\_\_\_\_  
  
 \_\_\_\_\_

**REHS ID:** 1846 - Williams, Tony

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

REHS Contact Phone Number: ( \_\_\_\_\_ ) \_\_\_\_\_ - \_\_\_\_\_



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- 21 Hot dogs were not date marked in the drink walk-in cooler. Ensure these items are date marked if not used within 24 hours after package is opened.
- 41 Tongs for customers must be replaced every four hours. Place tongs on a clean, dry surface.
- 43 Toilet paper stored on the floor in the storage room. Keep toilet paper stored off the floor.
- 51 Seat toilet to the floor and caulk around toilets in the mens room.
- 52 Dumpster door found open. Keep door to dumpster closed.
- 53 Clean floors under cabinets in the front service area. Recommend keeping storage off the floor in storage areas.
- 54 Lighting low at the prep area for icing doughnuts. Replace bulbs.



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✓  
Spell



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Spell



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✓  
Spell

