## Food Establishment Inspection Report

Establishment Name: WILCO HESS #126 Establishment ID: 3034020744

Date: <u>Ø 1</u> / <u>3 Ø</u> / <u>2 Ø 1 3</u> Status Code: A							
Time In: $\underline{10}$ : $\underline{16} \overset{\otimes}{\bigcirc} \overset{am}{pm}$ Time Out: $\underline{11}$ : $\underline{35} \overset{\otimes}{\bigcirc} \overset{am}{pm}$							
Total Time: 1 hr 19 minutes							
Category #: II							
Establishment Type:							

## Instructions:

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

Location Address:	826 SOUTH MAIN STREET
City: KERNERSVII	LLE
State: NC	Zip: <sup>27284</sup>
County: 34 Forsyt	h
Permittee: WILCO	
Telephone:	
⊗Inspection	
○Re-Inspection	
Wastewater Syst	
⊗Municipal/Com	•
○On-Site System	1
Water Supply:	
⊗Municipal/Com	munity
On-Site System	1

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

Score: 97.5

**Risk factors:** Contributing factors that increase the chance of developing foodborne illness. **Public Health Interventions:** Control measures to prevent foodborne illness or injury.

Risk factors: Contributing factors that increase the chance of developing foodborne illness.  Public Health Interventions: Control measures to prevent foodborne illness or injury.							
Со	mplian	ce Statu	s	OUT	CDI	R	VR
Su	pervis	ion	.2652				
1		<b>⊗</b> ○ UT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ <b>⊗</b> 2 0	0	0	0
En		e Health	.2652				
2	IN	OUT	Management, employees knowledge; responsibilities & reporting	0 0 0 3 1.5 0	0	0	0
3	⊗ IN	OUT	Proper use of reporting, restriction & exclusion	0 0 0 3 1.5 0	0	0	
Go	od Hy	gienic F	Practices .2652, .2653				
4	⊗ IN	OUT	Proper eating, tasting, drinking, or tobacco use	O O O	0	0	0
5	⊗ IN	OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0
Pre	eventir	ng Cont	amination by Hands .2652, .2653, .2655, .2656	6			
6	⊗ IN	OUT	Hands clean & properly washed	0 0 0 4 2 0	0	0	
7		○ <b>⊗</b> UT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	0 0 0 3 1.5 0	0	0	0
8	⊗ IN	OUT	Handwashing sinks supplied & accessible	$\begin{bmatrix} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{bmatrix}$	0	0	
Ap	prove	d Sourc	e .2653, .2655				
9	⊗ IN	OUT	Food obtained from approved source	O O O	0	0	0
10		○ ⊗ UT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0
11	⊗ IN	OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0
12	O O IN OUT	N/A N/O	Required records available: shellstock tags, parasite destruction	O O O 2 1 0	0	0	0
Pro	otectio	n from	Contamination .2653, .2654				
13	⊗ ○ IN OUT	N/A N/O	Food separated & protected	0 0 0 3 1.5 0	0	0	
14	⊗ IN	OUT	Food-contact surfaces: cleaned & sanitized	0 0 0 3 1.5 0	0	0	0
15	⊗ IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	0 0 0 2 1 0	0	0	0
Ро	tential	ly Haza	rdous Food Time/Temperature .2653				
16	O O IN OUT	○ <b>⊗</b> N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0
17	O O IN OUT	⊗ () N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0
18		⊗ ○ N/A N/O	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0
19	-	N/A N/O	Proper hot holding temperatures	O O O 3 1.5 0	0	0	0
20		N/A N/O	Proper cold holding temperatures	0 0 0 3 1.5 0	0	0	0
21	O O IN OUT	⊗ O N/A N/O	Proper date marking & disposition	0 0 0 3 1.5 0	0	0	0
22	IN OUT	⊗ ○ N/A N/O	Time as a public health control: procedures & records	$\begin{array}{ c c c c c c c c c c c c c c c c c c c$	0	0	0
Со	nsum	er Advis	ory .2653				
23		○ ⊗ UT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0 1 0.5 0	0	0	0
Hiç	ghly Si	usceptil	ple Populations .2653				
24	IN O	○ ⊗ UT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	
Ch	emica		.2653, .2657				
25		○ ⊗ UT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0
26		O O UT N/A	Toxic substances properly identified stored, & used	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0
Со	nform	ance wi	th Approved Procedures .2653, .2654,	.2658			
27		○ <b>⊗</b> UT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section ● Food Protection Program

## Food Establishment Inspection Report, continued

Establishment Name: WILCO HESS #126 Establishment ID: 3034020744

### 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

- 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".
- 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:

Person in Charge (Print)

Person in Charge (Signature)

Gree Gartner REHS
Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3383</u>

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

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: \_\_\_\_\_\_ No. of Repeat Risk Factor/Intervention Violations:

OUT

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### **Good Retail Practices** Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. CDI R VR Compliance Status Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required $\circ$ 0 O O O 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 1 0.5 0 0 0 0 0 0 1 0.5 0 OUT 0 0 0 34 Thermometers provided & accurate **Food Identification** .2653 Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 36 Insects & rodents not present; no unauthorized animals 0 0 0 OUT Contamination prevented during food preparation, 37 0 0 $\bigcirc$ storage & display OUT O O O 38 Personal cleanliness 0 0 0 O IN ⊗ OUT 0 0 **8** 1 0.5 0 0 0 39 Wiping cloths: properly used & stored 0 OUT 0 0 0 1 0.5 0 40 Washing fruits & vegetables 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 000Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 OIN 8 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ Gloves used properly 0 0 44 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 $\bigcirc \bigcirc \bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ 1 0 Equipment, food & non-food contact surfaces approved, 45 0 $\bigcirc$ OŬT cleanable, properly designed, constructed, & used OIN ⊗ OUT ○ **⊗** ○ 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 0 46 test strips ⊗ OUT ○ **⊗** ○ 1 0.5 0 0 0 0 47 Non-food contact surfaces clean **Physical Facilities** .2654, .2655, .2656 OUT $\begin{array}{c|c} \bigcirc & \bigcirc & \bigcirc \\ 2 & 1 & 0 \end{array}$ Hot & cold water available; adequate pressure 0 0 0 48 ⊗ IN OUT 0 49 Plumbing installed; proper backflow devices 0 0 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed ⊗ IN OUT 0 0 0 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 ⊗ OUT ○ **⊗** ○ 1 0.5 0 Garbage & refuse properly disposed; 52 0 0 facilities maintained OUT 00053 Physical facilities installed, maintained & clean 0 0 0 1 0.5 0

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

**Total Deductions:** 

Meets ventilation & lighting requirements;

0 0 0 1 0.5 0

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Comment	Addendum to	Food Establ	ishment Inspec	tion Report	
Establishment Name: WILCO H	ESS #126	Establis	hment ID: 3034020744	Date: 01/30/2013	
Location Address: 826 SOUT City: KERNERSVILLE County: 34 Forsyth Wastewater System:  Water Supply:  Mulco HESS LL Telephone:	Zip: 27284  nicipal/Community On-Site shirt of the community of the c	 System		Status Code: A Category #: II Email 1: Email 2: Email 3:	
	Temp	erature Observa	ations		
Item Location	Temp Item	Location	Temp Item	Location	Temp

Temperature Observations								
ltem cheeseburger	Location roller	Temp 157	Item hot dog	Location upright cooler	Temp 37	Item	Location	Temp
hot dog	roller	180						
spicy wurst	roller	181						
tornado	roller	154						
tornado 2	roller	140						
tornado 3	roller	154						
wash water	wash vat	91						
cole slaw	cold hold	40						

### 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.

- No certified food protection manager on duty today. 15A NCAC 18A .2652 ref. 2-102.12 (A): At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program (a two-point deduction will be applied to an inspection score beginning January 1st, 2014 if found in violation). Person in charge must be present during all hours of operation.
- Label bulk sugar bucket and smaller sugar container at doughnut prep station.

- Sanitizer buckets stored improperly on counters at roller station and coffee counter. 15A NCAC 18A .2653 ref. 3-304.14: Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment.
- Some single use plastic cups are being saved for employee use on utensil shelving. Do not store these with utensils.

## **Comment Addendum to Food Establishment Inspection Report**

Establishment Name: WILCO HESS #126 Establishment ID: 3034020744

## **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.



- Wash water measured under minimum requirement at 91°F. 15A NCAC 18A .2654 ref. 4-501.19: The temperature of the wash solution in manual warewashing equipment shall be maintained at no less than 110°F or the temperature specified on the cleaning agent manufacturer's label instructions.
- 47 Remove rust on underside of drainboards. Light dusting needed on back side of hanging sneeze guard and underside of soda machines.
- Dumpster doors observed opened. 15A NCAC 18A .2655 ref. 5-501.110: Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions
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# Comment Addendum to Food Establishment Inspection Report

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**Observations and Corrective Actions** 

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