Г	Score: 97																			
Establishment Name: STARBUCKS 21131												Establishment ID: 3034060024								
						3 63														
City: WINSTON SALEM State: NC										Date: <u>Ø 1</u> / <u>2 1</u> / <u>2 Ø 1 4</u> Status Code: A										
	Zip: 27105 County: 34 Forsyth										Time In: $08:45^{\otimes}_{\text{pm}}$ Time Out: $10:45^{\otimes}_{\text{pm}}$									
	Permittee: WAKE FOREST UNIVERSITY										Total Time: _2 hrs 0 minutes									
	ermittee.										Category #: II									
	-							_		— _F	D	ΑF	Establishment Type: Fast Food Restaurant							
W	ate	r S	Sup	ply	/: ⊠Municipal/Community □On-	Site S	Supp	ly												
_		. حالم		. 111	anno Diele Fentare and Dublic Health Int		4:						Cood Datail Drastians							
				Address: 1834 WAKE FOREST RD BUILDING 63																
P	Public Health Interventions: Control measures to prevent foodborne illness or injury.																			
				N/O	•	OUT	CDI	R VR	\perp		_	_	•							
_	uper	rvis			PIC Present; Demonstration-Certification by	27 17				T										
				alth			عاتات		\mathbf{H}	=	+	_								
2	X			u		3 1.5 [+		Variance obtained for appointing processing							
3	<u> </u>	$\overline{\Box}$				3 1.5 (10		<u> </u>			methods							
		Ну	gien	ic Pr	<u> </u>		ع إ ت ا ت			$\overline{}$	mp 1	erati	Proper cooling methods used: adequate							
4		X			Proper eating, tasting, drinking, or tobacco use	2 1 2				+	1		equipment for temperature control							
5	X				No discharge from eyes, nose or mouth	1 0.5	0 🗆 [\perp	=		XI L								
Р	reve	ntin	ıg Co	onta	mination by Hands .2652, .2653, .2655, .2656				\vdash	_	J L	<u> </u>	Approved thawing methods used							
6	X					4 2]		·							
7	X					3 1.5				$\overline{}$	nti	ificat								
8	X					2 1 (0 🗆 [\perp		on	of F								
\neg		ove	ed Source .2653, .2655							$\overline{}$			Insects & rodents not present; no unauthorized							
9	X				Food obtained from approved source	2 1 (_	7		Contamination prevented during food							
10				X	Food received at proper temperature	21			\perp	_	1		preparation, storage & display							
11	X				Food in good condition, safe & unadulterated	21			\vdash	_	1									
12			X		Required records available: shellstock tags, parasite destruction	210			<u> </u>	==	J ,	_								
									-		_									
13	X				Food separated & protected	3 1.5 (1									
14	X					3 1.5 (\vdash	_	+		Utensils, equipment & linens: properly stored,							
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	210			\vdash	_	1		Gingle-use & single-service articles: properly							
\neg	oten	tial	_	azaro	<u>, </u>				\vdash	_	<u> </u>		stored & used							
16	Ц	Ш		Ш	Proper cooking time & temperatures			ᆜᆜ												
17			X		Proper reheating procedures for hot holding	3 1.5 (П.	\top	Т	ia Eq	Equipment, food & non-food contact surfaces							
18			X		Proper cooling time & temperatures	3 1.5 (45 L	 ∐⊠			approved, cleanable, properly designed, constructed, & used							
19			X		Proper hot holding temperatures	3 1.5 (46	⊐∣⊠										
20	X				Proper cold holding temperatures	3 1.5 (47	X C]		Non-food contact surfaces clean							
21	X				Proper date marking & disposition	3 1.5 (\neg	Fa	aciliti	ties .2654, .2655, .2656							
22			X			210			48	X C] [Hot & cold water available; adequate pressure							
C	ons	ume		lviso	pry .2653				49	X C]		Plumbing installed; proper backflow devices							
23			X		undercooked foods	1 0.5 (50	X C]		Sewage & waste water properly disposed							
\neg		y Sı		ptib					51	X C] [קב	Toilet facilities: properly constructed, supplied & cleaned							
24 C	□ hem	ical			offered	3 [1.5]	Ű니니		52	X C	1		Garbage & refuse properly disposed; facilities							
25			×		Food additives: approved & properly used	1 0.5 (53	_	†		Physical facilities installed, maintained & clean 1050 .							
\dashv					Toxic substances properly identified stored. & used	2 1		1	54 5	x _	$^{+}$	+	Meets ventilation & lighting requirements;							



Conformance with Approved Procedures .2653, .2654, .2658

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



Total Deductions: 3

Es	stablishmer	nt Name: STARBUCKS	S 21131			Est	tablishment IE): 3034060024	•						
	Location Ad	Idress: 1834 WAKE FO	REST RD	BUILDING 63		×Ι	nspection -	Re-Inspection	Date: 01/21/2014						
	City: WINST			Sta	ate: NC		nment Addendum	·	Status Code: A Category #:						
	County: 34			_ Zip:_ ²⁷¹⁰⁵				_							
		ystem: 🗷 Municipal/Comm				Fm	nail 1:		3 , <u> </u>						
	Water Supply:			On-Site System			nail 2:								
			KOIII												
_	Telephone:				Email 3:										
Ļ						Observations on Temp Item Location Temp									
	em ir temp	Location display cooler	Temp 36	Item	Location	1	remp	item	Location	Temp					
n	nilk	under counter cooler 1	40												
s	andwich	under counter cooler 2	40												
C	QA sanitizer	for wiping cloths	200												
C	Chlorine	utensil sink	50												
n	nilk	upright cooler	38												
h	ot water	utenisl sink	130												
а	ir temp	upright cooler 2	39												
37 45	least 15 minutes during a rush time. Do not leave food sitting in the floor, especially potentially hazardous foods that require refrigeration. Even when the facility is busy food safety should be a priority. A half eaten pop tart was sitting on food product in the dry storage area. The trash can is sitting in front of the ice machine door and has to be touched to be moved, soiled hands from the trash can be a potential source of contamination when getting ice. The door to the ice machine area should be able to be opened with out using hands.														
		ge (Print & Sign): ^{Co} nority (Print & Sign): ^{Ch}	oty <i>Fi</i>	irst irst	Mason	Last Last	Co	A Pa	20	,					
		REHS ID: 1	1958 - A	Ilred, Christy			Verification	ation Required Date	e://						

REHS Contact Phone Number: (336)703 - 3135



Establishment Name: STARBUCKS 21131 Establishment ID: 3034060024

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.

4-501.19 Manual Warewashing Equipment, Wash Solution Temperature. 0-pts. The wash water was only 95F, it should be at least 110F when it is in use.



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