

Food Establishment Inspection Report

Score: 99.5

Establishment Name: STARBUCKS

Establishment ID: 3034012459

Location Address: 34 MILLER ST.

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: PUBLIX NORTH CAROLINA, LP

Telephone: (336) 724-3707

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 10/19/2021 Status Code: A

Time In: 2:26 PM Time Out: 3:50 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 0

No. of Repeat Risk Factor/Intervention Violations: 0

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 checked="" type="checkbox"/> OUT N/A | PIC Present, demonstrates knowledge, & performs duties | 1 | 0 | |
| 2 | <input checked="" type="checkbox"/> OUT N/A | Certified Food Protection Manager | 1 | 0 | |
| Employee Health .2652 | | | | | |
| 3 | <input checked="" type="checkbox"/> OUT | Management, food & conditional employee; knowledge, responsibilities & reporting | 2 | 1 | 0 |
| 4 | <input checked="" type="checkbox"/> OUT | Proper use of reporting, restriction & exclusion | 3 | 1.5 | 0 |
| 5 | <input checked="" type="checkbox"/> OUT | Procedures for responding to vomiting & diarrheal events | 1 | 0.5 | 0 |
| Good Hygienic Practices .2652, .2653 | | | | | |
| 6 | <input checked="" type="checkbox"/> OUT | Proper eating, tasting, drinking or tobacco use | 1 | 0.5 | 0 |
| 7 | <input checked="" type="checkbox"/> OUT | No discharge from eyes, nose, and mouth | 1 | 0.5 | 0 |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | |
| 8 | <input checked="" type="checkbox"/> OUT | Hands clean & properly washed | 4 | 2 | 0 |
| 9 | <input checked="" type="checkbox"/> OUT N/A N/O | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | 4 | 2 | 0 |
| 10 | <input checked="" type="checkbox"/> OUT N/A | Handwashing sinks supplied & accessible | 2 | 1 | 0 |
| Approved Source .2653, .2655 | | | | | |
| 11 | <input checked="" type="checkbox"/> OUT | Food obtained from approved source | 2 | 1 | 0 |
| 12 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Food received at proper temperature | 2 | 1 | 0 |
| 13 | <input checked="" type="checkbox"/> OUT | Food in good condition, safe & unadulterated | 2 | 1 | 0 |
| 14 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 |
| Protection from Contamination .2653, .2654 | | | | | |
| 15 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O | Food separated & protected | 3 | 1.5 | 0 |
| 16 | <input checked="" type="checkbox"/> OUT | Food-contact surfaces: cleaned & sanitized | 3 | 1.5 | 0 |
| 17 | <input checked="" type="checkbox"/> OUT | Proper disposition of returned, previously served, reconditioned & unsafe food | 2 | 1 | 0 |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | |
| 18 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 |
| 19 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O | Proper reheating procedures for hot holding | 3 | 1.5 | 0 |
| 20 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 |
| 21 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O | Proper hot holding temperatures | 3 | 1.5 | 0 |
| 22 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O | Proper cold holding temperatures | 3 | 1.5 | 0 |
| 23 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O | Proper date marking & disposition | 3 | 1.5 | 0 |
| 24 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 |
| Consumer Advisory .2653 | | | | | |
| 25 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Consumer advisory provided for raw/undercooked foods | 1 | 0.5 | 0 |
| Highly Susceptible Populations .2653 | | | | | |
| 26 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Pasteurized foods used; prohibited foods not offered | 3 | 1.5 | 0 |
| Chemical .2653, .2657 | | | | | |
| 27 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Food additives: approved & properly used | 1 | 0.5 | 0 |
| 28 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Toxic substances properly identified stored & used | 2 | 1 | 0 |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 29 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Compliance with variance, specialized process, reduced oxygen packaging 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.

| Compliance Status | | OUT | CDI | R | VR |
|---|---|--|-----|-----|------------|
| Safe Food and Water .2653, .2655, .2658 | | | | | |
| 30 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Pasteurized eggs used where required | 1 | 0.5 | 0 |
| 31 | <input checked="" type="checkbox"/> OUT | Water and ice from approved source | 2 | 1 | 0 |
| 32 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Variance obtained for specialized processing methods | 2 | 1 | 0 |
| Food Temperature Control .2653, .2654 | | | | | |
| 33 | <input checked="" type="checkbox"/> OUT | Proper cooling methods used; adequate equipment for temperature control | 1 | 0.5 | 0 |
| 34 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O | Plant food properly cooked for hot holding | 1 | 0.5 | 0 |
| 35 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O | Approved thawing methods used | 1 | 0.5 | 0 |
| 36 | <input checked="" type="checkbox"/> OUT | Thermometers provided & accurate | 1 | 0.5 | 0 |
| Food Identification .2653 | | | | | |
| 37 | <input checked="" type="checkbox"/> OUT | Food properly labeled: original container | 2 | 1 | 0 |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | |
| 38 | <input checked="" type="checkbox"/> OUT | Insects & rodents not present; no unauthorized animals | 2 | 1 | 0 |
| 39 | <input checked="" type="checkbox"/> OUT | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 |
| 40 | <input checked="" type="checkbox"/> OUT | Personal cleanliness | 1 | 0.5 | 0 |
| 41 | <input checked="" type="checkbox"/> OUT | Wiping cloths: properly used & stored | 1 | 0.5 | 0 |
| 42 | <input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Washing fruits & vegetables | 1 | 0.5 | 0 |
| Proper Use of Utensils .2653, .2654 | | | | | |
| 43 | <input checked="" type="checkbox"/> OUT | In-use utensils: properly stored | 1 | 0.5 | 0 |
| 44 | <input checked="" type="checkbox"/> OUT | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0.5 | 0 |
| 45 | <input checked="" type="checkbox"/> OUT | Single-use & single-service articles: properly stored & used | 1 | 0.5 | 0 |
| 46 | <input checked="" type="checkbox"/> OUT | Gloves used properly | 1 | 0.5 | 0 |
| Utensils and Equipment .2653, .2654, .2663 | | | | | |
| 47 | <input checked="" type="checkbox"/> OUT | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1 | 0.5 | 0 |
| 48 | <input type="checkbox"/> IN <input checked="" type="checkbox"/> T | Warewashing facilities: installed, maintained & used; test strips | 1 | 0.5 | 0 |
| 49 | <input checked="" type="checkbox"/> OUT | Non-food contact surfaces clean | 1 | 0.5 | 0 |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 50 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Hot & cold water available; adequate pressure | 1 | 0.5 | 0 |
| 51 | <input checked="" type="checkbox"/> OUT | Plumbing installed; proper backflow devices | 2 | 1 | 0 |
| 52 | <input checked="" type="checkbox"/> OUT | Sewage & wastewater properly disposed | 2 | 1 | 0 |
| 53 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Toilet facilities: properly constructed, supplied & cleaned | 1 | 0.5 | 0 |
| 54 | <input checked="" type="checkbox"/> OUT | Garbage & refuse properly disposed; facilities maintained | 1 | 0.5 | 0 |
| 55 | <input type="checkbox"/> IN <input checked="" type="checkbox"/> T | Physical facilities installed, maintained & clean | 1 | 0.5 | 0 |
| 56 | <input checked="" type="checkbox"/> OUT | Meets ventilation & lighting requirements; designated areas used | 1 | 0.5 | 0 |
| TOTAL DEDUCTIONS: | | | | | 0.5 |



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: PUBLIX NORTH CAROLINA, LP
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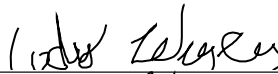

Establishment ID: 3034012459
 Inspection Re-Inspection Date: 10/19/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: evenvts.1475@publix.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-----------------|--------------------------------------|-------|------|----------|------|------|----------|------|
| CFPM | Ryan Goehle 4/22/26 | 0.0 | | | | | | |
| hot water | 3 compartment sink | 105.0 | | | | | | |
| quat sanitizer | 3 compartment sink (ppm) | 200.0 | | | | | | |
| milk | milk reach in | 38.0 | | | | | | |
| half & half | milk reach in | 38.0 | | | | | | |
| air temperature | reach in for sandwiches | 36.4 | | | | | | |
| air temperature | reach in with milk and tea | 33.4 | | | | | | |
| air temperature | front display case with milk cartons | 36.2 | | | | | | |

Person in Charge (Print & Sign): Cody First Last
Wigeley
 Regulatory Authority (Print & Sign): Jackie First Last
Martinez

REHS ID: 3003 - Martinez, Jackie

Verification Required Date: 10/22/2021

REHS Contact Phone Number: (336) 703-3137



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.

• Food Protection Program



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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.

- 48 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature-PF- Hot water at 3 compartment sink reached a maximum of 105F. Per manufacturer's instructions of liquid detergent establishment uses for sink, it requires to be mixed with warm water temperature of at least 120F. The temperature of the wash solution in manual WAREWASHING EQUIPMENT shall be maintained at not less than 110F or the temperature specified on the cleaning agent manufacturer's label instructions. VERIFICATION REQUIRED by 10/22/21 that hot water at 3-compartment sink reaches a minimum of 120F per manufacturers instructions.
- 55 6-501.12 Cleaning, Frequency and Restrictions-C- Cleaning is needed on FRP walls throughout back storage area. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.