

# Food Establishment Inspection Report

Score: 93.5

Establishment Name: STEAK N SHAKE #2151

Establishment ID: 3034012511

Location Address: 1540 S STRATFORD RD.

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10/19/2020

Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 10:40 AM

Time Out: 1:04 PM

Permittee: STUTI, LLC

Total Time: 2 hrs 24 min

Telephone: (336) 842-8328

Category #: III

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 2

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.        |                                     |                                     |                                     |  |                                     |                          |
| IN   | OUT                                 | N/A                                 | NO                                  | Compliance Status  | OUT                                 | CDI                      |
| <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            | <input checked="" 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                                | <input type="checkbox"/>            | <input type="checkbox"/> |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   | <input type="checkbox"/>            | <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   | <input type="checkbox"/>            | <input type="checkbox"/> |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  | <input type="checkbox"/>            | <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  | <input type="checkbox"/>            | <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    | <input type="checkbox"/>            | <input type="checkbox"/> |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | <input type="checkbox"/>            | <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   | <input type="checkbox"/>            | <input type="checkbox"/> |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  | <input type="checkbox"/>            | <input type="checkbox"/> |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   | <input type="checkbox"/>            | <input type="checkbox"/> |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |                                     |                          |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   | <input type="checkbox"/>            | <input type="checkbox"/> |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   | <input type="checkbox"/>            | <input type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              | <input type="checkbox"/>            | <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   | <input type="checkbox"/>            | <input type="checkbox"/> |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  | <input type="checkbox"/>            | <input type="checkbox"/> |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   | <input type="checkbox"/>            | <input type="checkbox"/> |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  | <input type="checkbox"/>            | <input type="checkbox"/> |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   | <input type="checkbox"/>            | <input type="checkbox"/> |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  | <input type="checkbox"/>            | <input type="checkbox"/> |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  | <input type="checkbox"/>            | <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                                      | <input type="checkbox"/>            | <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   | <input type="checkbox"/>            | <input type="checkbox"/> |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |                                     |                          |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   | <input type="checkbox"/>            | <input type="checkbox"/> |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  | <input type="checkbox"/>            | <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 | <input type="checkbox"/>            | <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                                 | NO                                  | Compliance Status   | OUT                      | CDI                      |
| <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  | <input type="checkbox"/> | <input type="checkbox"/> |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  | <input type="checkbox"/> | <input type="checkbox"/> |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  | <input type="checkbox"/> | <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                                 | <input type="checkbox"/> | <input type="checkbox"/> |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  | <input type="checkbox"/> | <input type="checkbox"/> |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   | <input type="checkbox"/> | <input type="checkbox"/> |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |                          |                          |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | <input type="checkbox"/> | <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  | <input type="checkbox"/> | <input type="checkbox"/> |
| 37   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | <input type="checkbox"/> | <input type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  | <input type="checkbox"/> | <input type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   | <input type="checkbox"/> | <input type="checkbox"/> |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Proper Use of Utensils</b> .2653, .2654   |                                     |                                     |                                     |   |                          |                          |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | <input type="checkbox"/> | <input type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | <input type="checkbox"/> | <input type="checkbox"/> |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  | <input type="checkbox"/> | <input type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Utensils and Equipment</b> .2653, .2654, .2663  |                                     |                                     |                                     |   |                          |                          |
| 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | <input type="checkbox"/> | <input type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | <input type="checkbox"/> | <input type="checkbox"/> |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   | <input type="checkbox"/> | <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   | <input type="checkbox"/> | <input type="checkbox"/> |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | <input type="checkbox"/> | <input type="checkbox"/> |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  | <input type="checkbox"/> | <input type="checkbox"/> |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   | <input type="checkbox"/> | <input type="checkbox"/> |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   | <input type="checkbox"/> | <input type="checkbox"/> |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   | <input type="checkbox"/> | <input type="checkbox"/> |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   |                          | <b>6.5</b>               |



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** STEAK N SHAKE #2151 .  
**Location Address:** 1540 S 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:** STUTI, LLC  
**Telephone:** (336) 842-8328

**Establishment ID:** 3034012511  
 Inspection  Re-Inspection **Date:** 10/19/2020  
**Comment Addendum Attached?**  **Status Code:** A  
**Water sample taken?**  Yes  No **Category #:** III  
**Email 1:** snstriad@gmail.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 |
|---------------|-------------|------|-----------|--------------------|------|------|----------|------|
| Burger        | final cook  | 206  | Tomatoes  | make-unit 2        | 37   |      |          |      |
| Bacon         | final cook  | 163  | Lettuce   | make-unit 2        | 34   |      |          |      |
| Fries         | final cook  | 173  | Mushrooms | make-unit 2        | 40   |      |          |      |
| Tomatoes      | make unit 1 | 35   | Tomatoes  | walk-in cooler     | 40   |      |          |      |
| Lettuce       | make unit 1 | 36   | Hot Water | 3-compartment sink | 119  |      |          |      |
| Cheese Sauce  | hot holding | 141  | Quat Sani | 3-compartment sink | 200  |      |          |      |
| Cooked Onions | hot holding | 171  | C. Sani   | dish machine       | 50   |      |          |      |
| Chili         | hot holding | 180  |           |                    |      |      |          |      |

**Person in Charge (Print & Sign):** Eric *First* Lawhorn *Last*  
**Regulatory Authority (Print & Sign):** Victoria *First* Murphy *Last*

  


**REHS ID:** 2795 - Murphy, Victoria

**Verification Required Date:**

**REHS Contact Phone Number:** (336) 703-3814



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section

• Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** STEAK N SHAKE #2151 .

**Establishment ID:** 3034012511

## 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 2-102.11 Demonstration - C: There was no certified food protection manager on duty during the start of the inspection. Upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this code. The person in charge 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. The person in charge is not required to be a certified food protection manager when the food establishment is not operating and food is not being prepared, packaged, or served for immediate consumption.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Seven pans were stored soiled in the clean dish area. Food-contact surfaces shall be clean to sight and touch. CDI: PIC placed items in warewashing area to be cleaned.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Items uncovered at the milkshake station. Food shall be protected from contamination by storing the food where it is not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C: The reach-in cooler is unable to hold temperatures at 41 F or below./Reach-in cooler leaking/Ambient temperature measured at 42.9 F. Equipment shall be maintained in good repair. CDI: PIC moved potentially hazardous items recently placed in the cooler back into the walk-in cooler to hold temperature .
- 47 4-602.13 Nonfood Contact Surfaces-REPEAT- C: Cleaning is needed to/on the following items: make-unit, microwaves, shelves in the walk-in cooler, freezer floor, overhead shelf, and outside of all equipment. Nonfood-contact surfaces of equipment shall be cleaned at frequency necessary to preclude accumulation of soil residues.
- 53 6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Thorough cleaning to walls throughout the kitchen are and floors under all equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.