

# Food Establishment Inspection Report

Score: 87.5

Establishment Name: LITTLE CAESARS 8

Establishment ID: 3034012831

Location Address: 7819 NORTHPOINT BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: PREMIER STORES INC.

Telephone: (336) 842-5548

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 11/23/2021 Status Code: A

Time In: 11:20 AM Time Out: 2:30 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 1

**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
<b>Supervision .2652</b>					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>
2	<input checked="" type="checkbox"/> OUT N/A				
Certified Food Protection Manager		1	0		
<b>Employee Health .2652</b>					
3	IN <input checked="" type="checkbox"/>				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	IN <input checked="" type="checkbox"/>				
Procedures for responding to vomiting & diarrheal events		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>					
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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	IN <input checked="" type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Food separated & protected		3	1.5	0	
16	IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> 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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O				
Time as a Public Health Control; procedures & records		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Consumer Advisory .2653</b>					
25	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> 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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	IN <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT N/A				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Insects & rodents not present; no unauthorized animals		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
39	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Contamination prevented during food preparation, storage & display		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Utensils, equipment & linens: properly stored, dried & handled		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Non-food contact surfaces clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Plumbing installed; proper backflow devices		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	<input checked="" type="checkbox"/>	0	
54	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Physical facilities installed, maintained & clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
56	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Meets ventilation & lighting requirements; designated areas used		1	0.5	<input checked="" type="checkbox"/>	
<b>TOTAL DEDUCTIONS:</b>					<b>12.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LITTLE CAESARS 8  
 Location Address: 7819 NORTHPOINT BLVD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: PREMIER STORES INC.  
 Telephone: (336) 842-5548

Establishment ID: 3034012831  
 Inspection  Re-Inspection Date: 11/23/2021  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1: bcolborne@premierstoresinc.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	Romailo Blane 4/27/24	0						
hot water	3 comp sink	126						
quat sanitizer	3 comp sink	0						
pepperoni deep dish	final cook	166						
cheese pizza	hot holding	138						
mozzarella sticks	make unit	39						
pepperoni	make unit	40						
sausage	reach in	36						
mozzarella	reach in	41						
pepperoni	walk in	37						
pizza sauce	walk in	37						

Person in Charge (Print & Sign): Tiarra First Last  
Scriven  
 Regulatory Authority (Print & Sign): Lauren First Last  
Pleasants

  


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REHS ID: 2809 - Pleasants, Lauren Verification Required Date: 11/24/2021

REHS Contact Phone Number: (336) 703-3144

# Comment Addendum to Inspection Report

Establishment Name: LITTLE CAESARS 8

Establishment ID: 3034012831

## 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 (A), (B) and (C) (1), (4) - (16) Demonstration - (PF) - Person in charge did not accurately keep track of TPHC procedures for prepped pizzas, individual pizza sauces were not labeled with time, quat sanitizer at 3 compartment sink read 0ppm, atmospheric backflow prevention at can wash was in poor repair, bleach cleaner was stored on a prep shelf with pans, and establishment was not maintained clean. Based on the risks inherent to the food operation, the person in charge shall demonstrate knowledge of foodborne disease prevention and the requirements of the Food Code. There were multiple violations of priority items during the inspection. VERIFICATION required within 72 hours upon completion of other violations requiring verification. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when all priority verifications are complete.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) - Establishment did not have new employee reporting agreement with 5 symptoms of foodborne illness and 6 reportable foodborne illnesses. The permit holder shall require food employees to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. A food employee shall report the information in a manner that allows the person in charge to reduce the risk of foodborne disease transmission. CDI- New copy of employee reporting agreement provided by REHS. 0 pts.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) - Establishment with no written procedures for the clean up of vomit or diarrhea. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI- Copy of new reporting agreement provided by REHS. 0 pts.
- 10 6-301.12 Hand Drying Provision (Pf) - No paper towels provided at front handwashing sink. Each handwashing sink shall be provided with individual disposable towels or an approved hand-drying device. CDI- Person in charge replaced paper towels during inspection. 0 pts.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) - Quat sanitizer at 3 compartment sink measured 0 ppm on test strip. A chemical sanitizer used in a sanitizing solution at contact times specified under 4-703.11 shall meet criteria specified under 7-204.11 and shall measure concentration per manufacturer's instructions, which is 200-400 ppm. VERIFICATION required by the end of 11/23/21 on sanitizer concentration. Ecolab technician called during inspection. Call Lauren Pleasants at (336)703-3144 when repair complete.  
  
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) - REPEAT- Hand mixer blade, plastic lid, scraper, spatula, and other dishes soiled with grease and food residue. Sanitizer is not functioning. Food-contact surfaces shall be clean to sight and touch. VERIFICATION required within 24 hours by 11/24/21. Contact Lauren Pleasants when dishwashing is complete.
- 24 3-501.19 Time as a Public Health Control (P) - Prepared pizzas on speed rack not labeled with time in which pizzas shall be cooked and served. Individually portioned pizza sauce containers with no time labels. Food shall be marked or identified to indicate the time it is removed from temperature control. CDI- Timers set on speed racks. PIC educated on labeling of individual sauces.
- 28 7-201.11 Separation - Storage (P) - Bottle of bleach cleaner stored on lower shelf of prep table with pizza pans. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, single-service and single-use articles by separating them by space or partitioning and locating them in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. CDI- Bottle moved to empty lower shelf of dish shelving. 0 pts.
- 38 6-501.111 Controlling Pests (Pf) - Cobwebs with dead flies observed by back door, and a dead roach and other dead insects observed in dry storage. The premises shall be maintained free of insects, rodents, and other pests. Routinely inspect shipments and premises for evidence of pests, and eliminate harborage conditions. VERIFICATION required by 12/3/21 of pest control. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when pest control is complete.  
  
6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests (C) - Remove dead flies, cobwebs, and dead insects in dry storage room. Dead or trapped pests shall be removed from the premises that prevents their accumulation, decomposition, or the attraction of other pests. Increase cleaning frequency.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - REPEAT- Large container of pizza sauce stored on the floor by the make unit. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. CDI- Container placed in sauce machine.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - REPEAT- Dishes stored as clean on soiled and greasy shelving. Cleaned and sanitized utensils and equipment shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. Maintain dish

shelving clean.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - REPEAT- Replace torn gasket on walk in cooler. Remove rust from underside of 3 compartment sink and prep sink. Remove molded caulk from 3 compartment sink backsplash and recaulk backsplash to the wall. Recaulk front of rinse vat of 3 compartment sink. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- REPEAT - Deep cleaning needed on the following equipment, including but not limited to: Doors and gaskets of make unit cooler, inside cooler cavity, outside of the ovens and underneath the rollers, outer surfaces of sauce machine, the dough machine, the water dispenser, the prep sink, the rolling cart, the flour racks, the hand mixer, dish shelving, lower prep shelves, dough portioning machine, dough rounder, scale, and hot holding cabinets. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. Increase cleaning of facility.
- 51 5-203.14 Backflow Prevention Device, When Required (P) - Hose bibb at can wash is broken at the atmospheric breaker and has a major leak when water is turned on. A plumbing system shall be installed to preclude backflow of solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment. VERIFICATION required by 11/24/21 of repair of backflow prevention device at hose bibb. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when repair is complete.  
Backflow prevention device at water dispenser for dough and sauce needs a drain tube on the drain port of the device. Install drain tube to run to floor drain.
- 53 6-202.14 Toilet Rooms, Enclosed (C) - Employee restroom door does not self close. A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. Repair door to self-close.  
  
6-501.18 Cleaning of Plumbing Fixtures (C) - Toilet cleaning needed in employee restroom. Sink cleaning needed in employee and public restroom. Maintain plumbing fixtures clean.
- 54 5-501.113 Covering Receptacles (C) - Dumpster with lid and door left open. Maintain waste receptacles closed with tight-fitting lids and doors. 0 pts.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - REPEAT- Replace peeling basetile underneath back handwashing sink. Repair wall damage in employee storage area. Replace stained ceiling tiles in employee restroom. Recaulk can wash basin to the wall. Repair broken cornerguard at can wash. Physical facilities shall be maintained in good repair.  
  
6-501.12 Cleaning, Frequency and Restrictions (C)- REPEAT- Deep wall and floor cleaning needed underneath 3 compartment sink, prep sink, handwashing sink, dough prep areas, and prep tables. Floor cleaning needed around entire kitchen perimeter. All floor drains need cleaning. Wall cleaning needed throughout, especially at dough prep areas, and in restroom under the hand dryer. Physical facilities shall be maintained clean. Increase cleaning frequency of establishment.
- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C) - Employee personal food and drinks stored on top shelf in walk in cooler above food for establishment. Suitable facilities shall be located where contamination of food, equipment, utensils, linens and single-service and single-use articles can not occur. Store employee items on the bottom shelf to prevent cross contamination. 0 pts.

### Additional Comments

15A NCAC 18A .2660 PUBLIC DISPLAY OF GRADE CARDS (b): The person in charge of the food establishment shall keep the grade card posted at the designated location at all times.

15A NCAC 18A .2661 INSPECTIONS AND REINSPECTIONS (h): Upon request of the permit holder or his or her representative a reinspection shall be made. In the case of a food establishment that requests an inspection for the purpose of raising the alphabetical grade, and that holds an unrevoked permit, the regulatory authority shall make an unannounced inspection within 15 days from the date of the request.