

# Food Establishment Inspection Report

Score: 87

Establishment Name: COOK OUT #7

Establishment ID: 3034020409

Location Address: 245 SUMMIT POINT LANE

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: COOK OUT WINSTON INC.

Telephone: (336) 760-3335

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 10/20/2021 Status Code: A

Time In: 11:50 AM Time Out: 4:10 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 11

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	X	0			
2	IN	<input checked="" type="checkbox"/>	N/A	Certified Food Protection Manager	X	0			
<b>Employee Health .2652</b>									
3	IN	<input checked="" type="checkbox"/>		Management, food & conditional employee; knowledge, responsibilities & reporting	2	X	0	X	
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	X	X	
<b>Good Hygienic Practices .2652, .2653</b>									
6	IN	<input checked="" type="checkbox"/>		Proper eating, tasting, drinking or tobacco use	1	0.5	X	X	
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	X	0	X	
<b>Approved Source .2653, .2655</b>									
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0		
12	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
13	IN	<input checked="" type="checkbox"/>		Food in good condition, safe & unadulterated	2	1	X	X	
14	IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
<b>Protection from Contamination .2653, .2654</b>									
15	IN	<input checked="" type="checkbox"/>	N/A/N/O	Food separated & protected	3	X	0	X	
16	IN	<input checked="" type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	3	X	0		X
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	N/A/N/O	Proper cooking time & temperatures	3	1.5	0		
19	IN	OUT	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0		
20	IN	<input checked="" type="checkbox"/>	N/A/N/O	Proper cooling time & temperatures	3	X	0	X	X
21	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0		
22	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper cold holding temperatures	3	1.5	0		
23	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	0		
24	IN	OUT	<input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0		
<b>Consumer Advisory .2653</b>									
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0		
<b>Highly Susceptible Populations .2653</b>									
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0		
<b>Chemical .2653, .2657</b>									
27	IN	OUT	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0		
28	IN	<input checked="" type="checkbox"/>	N/A	Toxic substances properly identified stored & used	2	1	X	X	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>									
29	IN	OUT	<input checked="" type="checkbox"/>	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	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0		
<b>Food Temperature Control .2653, .2654</b>									
33	IN	<input checked="" type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control	1	X	0	X	X
34	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0		
35	<input checked="" type="checkbox"/>	OUT	N/A/N/O	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	IN	<input checked="" type="checkbox"/>		Food properly labeled: original container	2	1	X		
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>									
38	<input checked="" type="checkbox"/>	OUT		Insects & rodents not present; no unauthorized animals	2	1	0		
39	IN	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display	2	X	0		
40	IN	<input checked="" type="checkbox"/>		Personal cleanliness	1	0.5	X		
41	<input checked="" type="checkbox"/>	OUT		Wiping cloths: properly used & stored	1	0.5	0		
42	IN	<input checked="" type="checkbox"/>	N/A	Washing fruits & vegetables	1	0.5	X		
<b>Proper Use of Utensils .2653, .2654</b>									
43	IN	<input checked="" type="checkbox"/>		In-use utensils: properly stored	1	X	0	X	
44	IN	<input checked="" type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	X	0	X	
45	IN	<input checked="" type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	X	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"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0	X	
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0		
49	IN	<input checked="" type="checkbox"/>		Non-food contact surfaces clean	1	X	0	X	
<b>Physical Facilities .2654, .2655, .2656</b>									
50	<input checked="" type="checkbox"/>	OUT	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	IN	<input checked="" type="checkbox"/>	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X		
54	<input checked="" type="checkbox"/>	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0		
55	IN	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	1	X	0	X	
56	IN	<input checked="" type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	0.5	X		
<b>TOTAL DEDUCTIONS:</b>					<b>13</b>				



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 245 SUMMIT POINT LANE  
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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: COOK OUT WINSTON INC.  
 Telephone: (336) 760-3335

Establishment ID: 3034020409  
 Inspection  Re-Inspection Date: 10/20/2021  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1:  
 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
lettuce	make unit	41.0	shake mix	reach in	40.0			
grilled chicken	cooling at 1206	54.0	cheesecake	reach in	40.0			
grilled chicken	cooling at 1229	47.0	hot water	three comp	128.0			
cheese quesadilla	cooling at 1206	56.0						
cheese quesadilla	cooling at 1229	51.0						
lettuce	walk in cooler	41.0						
burger	hot hold	153.0						
raw bacon	prep cooler	41.0						
hot dog	prep cooler	42.0						
burger patty	prep cooler	41.0						
raw chicken	prep cooler	34.0						
chicken tender	final cook	193.0						
hamburger	final cook	180.0						
corn dog	hot hold	155.0						
french fries	hot hold	150.0						
bbq	steam well	175.0						
chili	steam well	179.0						
cheese	steam well	139.0						
ambient	walk in	39.0						
chlorine	sanitizer bucket	200.0						

Person in Charge (Print & Sign): Amanda First Last  
Hawks  
 Regulatory Authority (Print & Sign): Michelle First Last  
Bell

Amanda Hawks  
Michelle Bell

REHS ID: 2464 - Bell, Michelle Verification Required Date: 10/30/2021

REHS Contact Phone Number: (336) 703-3134



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.

- 1 2-102.11 (A), (B) and (C) (1), (4) - (16), 2-103.11 PIC shall ensure rules in the code for food safety and handling are met: Person in charge does not have food safety certification; priority violations present during inspection; questions posed, such as, employee health, delivery temperatures, etc. could not be answered during inspection. Based on the RISKS inherent to the FOOD operation, during inspections and 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: (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; Pf or (B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an accredited program; or (C) Responding correctly to the inspector's questions as they relate to the specific FOOD operation.
- 2 2-102.12 (A) Certified Food Protection Manager: Manager on duty has not received certification from an accredited food safety certification program. The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
- 3 2-201.11 Ensure food employees understand when to report illnesses, symptoms and exposure. P: Manager knew two symptoms and one illness that contributes to foodborne illness. The PERMIT HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD. CDI: Information given to manager about the five symptoms and six illnesses leading to foodborne illness.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event: 0 pts. No procedures present for clean-up of vomiting and diarrheal events. A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter 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: Sample vomiting and diarrheal plan provided to establishment.
- 6 2-401.11 Eating, Drinking, or Using Tobacco: 0 pts. Two employee drinks on prep table upon entry (no food present). Employee drinks shall be stored to prevent contamination of food, clean equipment, utensils, etc. CDI: Drinks moved to low shelving.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance: Ice cream scoop laying in bowl of handwashing sink. Ice bucket in front of sink. Handwashing sinks shall be maintained accessible at all times and used for only handwashing. CDI: Scoop removed and ice bucket moved to storage on ice machine.
- 13 3-202.15 Package Integrity: 0 pts. Dented can of ketchup. FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. CDI: Manager educated and can segregated.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation: Unwashed cases of tomatoes stored above slaw and pickles. Food shall be protected from contamination from unwashed fruits and vegetables.//3-304.15 (A) Gloves, Use Limitation: Employee handled raw chicken tenders with gloves, removed gloves, then handled bag of French fries with same gloves./ Employee wiped face with gloves, then handled ice scoop and began making beverages with same gloves./ Employee contacted trash can with gloves, then handled tortilla with same gloves. If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: All employees educated, removed gloves and washed hands.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils: Two soiled metal pans, 3 sticky sauce bottles, soiled plastic pans (under lip), soiled dicer. Food contact surfaces of equipment and utensils shall be clean to sight and touch.//4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency: Ice machine soiled. Employees stated tongs for grabbing hot hold items and cutting board for food contact items are cleaned once per day. Shake mixer is sanitized once per day. Equipment food contact surfaces and utensils, if used with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD, EQUIPMENT FOOD CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. In EQUIPMENT such as ice makers:(A) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. Verification of new cleaning procedures for food contact items required by 10-30-21 to Michelle Bell at bellmi@forsyth.cc or 336-703-3134.
- 20 3-501.14 Cooling: REPEAT: Sliced tomatoes 65F at 12:01pm in make unit and 65F at 12:28pm. Slaw 47F at 12:01pm in make unit and 47F at 12:30pm. TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled within 4 hours. CDI: Foods were going to be used within the 4 hour window or discarded by manager. Do not overstack foods above cooling zone of make unit.
- 28 7-102.11 Common Name - Working Containers: 0 pts. One unlabeled bottle of chemical. Bottles of chemical removed from bulk chemicals shall be labeled with common name. CDI: Manager removed bottle to discard/label.
- 33 3-501.15 Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. REPEAT: Cold air must flow around product to remove the heat. -Pf: Food overstacked in make unit after preparation was not allowing it to cool properly. Provide adequate refrigeration time for proper cooling in walk in cooler or submerge down in cooling zone of make unit for proper cooling. Other effective means may be used. Manager to hold pans in cooling zone of make unit. CDI: Food would be used before 4 hours was exceeded.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food: 0 pts. Salt unlabeled in container of dry storage. Ingredients removed from bulk containers shall be identified with their common name.

- 39 3-305.11 Food Storage - Preventing Contamination from the Premises: Ice bin being maintained open in drive thru. Handwashing sink by ice machine is able to splash onto shelving with food ingredients next to it. Food shall be protected by contamination from the premises. Maintain ice bin closed at drive thru. Install splashguard to left of handwashing sink to prevent splash onto shelving of provide spacing to eliminate hazard.
- 40 2-303.11 Prohibition - Jewelry: 0 pts. Employee in drive thru wearing bracelets. Food employees shall only wear a solid band ring while working with food.
- 42 3-302.15 Washing Fruits and Vegetables: 0 pts. Discussion with manager about onions. Onions are washed after slicing. Fruits and vegetables shall be washed PRIOR to slicing. Onions shall be washed with peels on.
- 43 3-304.12 Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain. REPEAT: Ice scoop handle laying on ice. Ice scoop at ice machine being stored in soiled container. Maintain handle of scoop upright out of ice and in an clean container.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required: REPEAT: Multiple pans stacked wet. Equipment and utensils shall be completely air-dried prior to stacking.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing: Containers for storing condiments soiled. Store single-service and single-use articles in clean containers.//4-904.11 Kitchenware and Tableware - Preventing Contamination: Cups stacked out of protective plastic packaging. Maintain mouthparts of cups protected.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment: REPEAT: The following equipment is in need of repair: wheels missing from refrigerated drawers, knobs missing from hot well set, broken handle on walk in cooler door, gaps present in panels inside walk in cooler (at ceiling), threshold of walk in cooler and walk in freezer need sealed and tightened to floor, heat strip broken for walk in freezer door, condensate leaking from evaporator in walk in freezer, rusted shelving present in walk in cooler and freezer, rusted shelving in dry storage, shelving needs replacement in milkshake area. Equipment shall be maintained in good repair.
- 49 4-602.13 Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue. REPEAT: Nonfood contact surfaces throughout establishment are soiled with accumulation of debris to include, but not limited to, shelving, crevices, gaskets, tops/sides/underneath equipment. Nonfood contact surfaces of equipment shall be maintained clean.
- 53 6-202.14 Toilet Rooms, Enclosed: 0 pts. Repair self-closure on restroom to fully close when let-go. Restroom doors shall self-close.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods: Seal around pipe penetrations into ceilings and walls. Caulk handwashing sink to wall in restroom and caulk toilet to floor. Door frame for restroom is rusting. Escutcheon plate is needed around plumbing in restroom. FRP trim is missing or damaged in some locations and needs repair/replacement. Repair open piping in floor near bag-n-box. Re-caulk mopsink area. Chipping finish on ceiling tiles. Floor grates and sinks chipping finish. The premises shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions: REPEAT: Air conditioning vents throughout soiled and dusty. Floors, walls and ceilings soiled throughout. Establishment shall be maintained clean.//6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed: No coved base present in restroom. Add.
- 56 6-303.11 Intensity - Lighting: 0 pts. Lighting is low in walk in freezer at 4ftcd. Increase lighting to 10 ftcd./ Shake machine 33ftcd. Increase to 50 ftcd.