

# Food Establishment Inspection Report

Score: 94.5Establishment Name: KINGS HOTDOGSEstablishment ID: 3034012053Location Address: 1009A VILLAGE SQUARE SHOP CTR☒ Inspection ☐ Re-InspectionCity: RURAL HALLState: NCDate: 08 / 15 / 2016 Status Code: AZip: 27045County: 34 ForsythTime In: 02 : 55 <sup>am</sup><sub>pm</sub> Time Out: 05 : 55 <sup>am</sup><sub>pm</sub>Total Time: 3 hrs 0 minutesPermittee: KINGS HOT DOGSCategory #: IITelephone: (336) 969-4688FDA Establishment Type: Fast Food RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 4Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Repeat Risk Factor/Intervention Violations:           

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	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<input checked="" type="checkbox"/>	<input checked="" 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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Conformance with Approved Procedures .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			<u>2</u>	<u>1</u>	<u>0</u>	<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	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .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			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:							5.5			

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: KINGS HOTDOGS

Location Address: 1009A VILLAGE SQUARE SHOP CTR

City: RURAL HALL State: NC

County: 34 Forsyth Zip: 27045

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: KINGS HOT DOGS

Telephone: (336) 969-4688

Establishment ID: 3034012053

☒ Inspection ☐ Re-Inspection Date: 08/15/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: II

Email 1: kingshotdogs@windstream.net

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Joel Harris 5-19-19	00	lettuce	make unit	49	chili	hot hold	145
chlorine	spray bottle	50	tomatoes	cooling	60	nacho cheese	hot hold	148
hotdog	hot hold	145	slaw	make unit	49			
hamburger	final cook	180	bologna	reach in	49			
raw chicken	reach in	42	chicken salad	reach in	50			
french fries	slacking	32	bbq	reach in	49			
honey	walk in cooler	45	corndog	reach in	53			
hot water	three comp sink	150	macaroni	walk in cooler	42			

## 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.

- 6 2-301.14 When to Wash - P: 0 pts. One employee washed hands, then used hands to turn off faucets instead of using paper towel as barrier. Hands shall be washed when contaminated. CDI: Employee re-washed hands correctly, then used paper towel to turn off faucets.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: 0 pts. Front handsink had spoon laying on side of sink at beginning of inspection. Handsinks shall be used only for handwashing and for no other purpose. CDI: Spoon moved to three comp sink to be washed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. Tea nozzle soiled. Food contact surfaces shall be clean to sight and touch. CDI: Re-washed, rinsed and sanitized.



Person in Charge (Print & Sign): Joel *First* Harris *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

*[Signature]*

*Michelle Bell*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 08 / 25 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3141



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Establishment ID: 3034012053

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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Reach in make unit on cook line not holding proper temperature because temperature knob had been hit by accident. Food temperatures: lettuce 49F, slaw 45-49F, bologna 49F (2 pks), bbq 49F, chicken salad 50F, and corndog 53F. Potentially hazardous foods shall be maintained at 45F and below. CDI: All foods moved to walk in cooler at 45F until make unit reaching proper temperature (25F after being adjusted).
- 31 3-501.15 Cooling Methods - PF: Tomatoes in make unit at 60F had just been sliced. When cooling, place in equipment designed to rapidly cool food items (walk in coolers) until product can maintain 45F and then place in cold holding equipment. CDI: Tomatoes moved to walk in cooler to cool.
- 34 4-302.12 Food Temperature Measuring Devices - PF: 0 pts. No thin diameter probe thermometer present for accurately measuring thin items such as hamburgers. Provide a thin diameter probe thermometer for thin foods. Verification is required to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc by 8-25-16.
- 38 2-402.11 Effectiveness-Hair Restraints - C. : 0 pts. Two employees with beards and two employees with ponytails swinging coming out of the backs of hats. Effective hair restraints shall be worn to prevent potential contamination of food. Provide beard guards when beards exceed eyebrow length and restrain ponytails from swinging.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: 0 pts. Slaw/bbq containers being reused to store single service forks and spoons by beverage station. Single use articles shall be used for original purpose and then discarded. Discontinue use. CDI: Containers discarded during inspection.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: The following equipment is in need of repair: REPEAT: Bread rack rusting, some rusting present around posts under cutting board of make unit, meat walk in cooler has slight split in gasket, repair shut-off switch to beverage machine to shut-off soda flow while ice lid is open, product walk in cooler floor rusted, shelf to reach in of make unit chipping/rusting at ends, duct tape wrapped around handles of fry baskets (remove), bottom shelf of register prep table needs re-conditioning. Equipment shall be maintained in good repair. Repair listed.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: The following nonfood contact surfaces need additional cleaning: meat walk in cooler needs floor cleaning, handle of cooler doors and area around sticky, floor cleaning needed in walk in freezer, ice machine lid sticky, two tongs with residue in the inside of handles, doors of cabinets at customer self-service station sticky. Nonfood contact surfaces shall be maintained clean to sight and touch.



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- 51 6-501.18 Cleaning of Plumbing Fixtures - C: 0 pts. Toilet soiled in men's restroom underneath seat. Plumbing fixtures shall be maintained clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Floor chipping paint. Ceiling tile missing above grill hood. A few cracked tile present around the drain of the three comp sink. Seal floor transition by ice cream cooler to floor. Toilets in both men's and women's restrooms need recaulked to floor. Wall damage present behind toilet in men's restroom. Caulk cracking on tops of baseboards in men's and women's restrooms. Floors, walls, and ceilings shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C: Wall soiled in men's restroom. Walls shall be cleaned when necessary.
- 54 6-501.110 Using Dressing Rooms and Lockers - C: Cell phone sitting on prep shelving and cell phone charger on prep table. Employee items shall be stored in designated employee area. CDI: Items moved.//6-303.11 Intensity-Lighting - C: REPEAT: Lighting low in the following areas (in ftcd): Men's sink 6 and toilet 5, women's sink 3 and toilet 5, make unit 35-40, hot hold prep tables 36-79, right end of grill 46, bun prep 40-42, walk in produce 3, walk in storage 6-12. Increase lighting to meet 10 ftcd in areas of food storage, 20 ftcd at fixtures in restrooms and equipment storage, and 50 ftcd at areas of food prep.



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Spell



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✓  
Spell

