Fo	0	d	E	st	ablishment Inspection	R	ep	ort					So	ore: <u>95.5</u>			
Esta	ab	lis	hn	ner	t Name: BURGER KING							Es	tablishment ID: 3034012135				
					ess: 415 JONESTOWN RD							_	⊠ Inspection				
City: WINSTON SALEM State: NC										[Da	te:	09/22/2016 Status Code: A				
-	Zip: County: Grate:										Time In: $\underline{09}$: $\underline{45} \otimes \underline{am}$ Time Out: $\underline{11}$: $\underline{55} \otimes \underline{am}$ pm						
	Permittee: CARROLS LLC BK										Го	tal ⁻	Time: 2 hrs 10 minutes	0 . P			
	Celephone: (336) 760-8430										Ca	teg	ory #: <u>II</u>				
										F	-D	AE	stablishment Type: Fast Food Restaurant				
					System: XMunicipal/Community				stem	1 1	٧o	. of	Risk Factor/Intervention Violations:	2			
Wa	er	S	up	ply	/ : ⊠Municipal/Community □On-	Site	Sup	ply		1	٧o	. of	Repeat Risk Factor/Intervention Vio	ations:			
Ris	k fa	ctor	's: C	ontri	ness Risk Factors and Public Health Int buting factors that increase the chance of developing foodt ventions: Control measures to prevent foodborne illness of	oorne ill	Iness.	IS	G	ood F	Reta	ail Pra	Good Retail Practices actices: Preventative measures to control the addition of path and physical objects into foods.	logens, chemicals,			
	V C	DUT I	N/A	N/O	Compliance Status	OUT	г се	N R V		ΝΟ				OUT CDI R VR			
	_	/isic	_	_	.2652 PIC Present; Demonstration_Certification by					1	<u> </u>	-	Nater .2653, .2655, .2658				
	_			alth	accredited program and perform duties .2652		ШL				-	×	Pasteurized eggs used where required				
2 2	<u> </u>	yee	пе	aiui	Management, employees knowledge;	215	ΠГ		29	_	_	_	Water and ice from approved source	210			
3 2	_		_		responsibilities & reporting Proper use of reporting, restriction & exclusion	3 1.5			30				Variance obtained for specialized processing methods				
			ien	ic Pr	ractices .2652, .2653					_	Т.	perat	Proper cooling methods used; adequate				
4 2					Proper eating, tasting, drinking, or tobacco use	21			31		_		equipment for temperature control				
5 🛛	_	7	_		No discharge from eyes, nose or mouth	1 0.5			32			ן⊵	Plant food properly cooked for hot holding				
	_	_	1 C a	onta	mination by Hands				33		וב	⊐⊵	Approved thawing methods used	10.50			
6 [X	<u> </u>		Hands clean & properly washed	4 🗙			34				Thermometers provided & accurate	1 0.5 0 🗆 🗆 🗆			
7 🛛					No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 1.5				od Id	ent	ificat					
8 🛛	_				Handwashing sinks supplied & accessible	21	ПГ		35		<u> </u>		Food properly labeled: original container	210			
	_		So	urce	•			-11-	- 36		ion	Of F	ood Contamination .2652, .2653, .2654, .2656, .26 Insects & rodents not present; no unauthorized				
9 🛛	3				Food obtained from approved source	21	0		1 ⊢-+		╧	_	animals Contamination prevented during food				
10 C	ונ			X	Food received at proper temperature	21	0		37			_	preparation, storage & display	210 🗆 🗆			
11 🛛	3				Food in good condition, safe & unadulterated	21			38	_			Personal cleanliness				
12 [×		Required records available: shellstock tags, parasite destruction	21			39				Wiping cloths: properly used & stored				
					Contamination .2653, .2654				40				Washing fruits & vegetables	1 0.5 0			
13 🛛	3				Food separated & protected	3 1.5	0			_	Т	e of L	Itensils .2653, .2654				
14 🛛	3				Food-contact surfaces: cleaned & sanitized	3 1.5			41	_	_	_	In-use utensils: properly stored				
15 D	3				Proper disposition of returned, previously served, reconditioned, & unsafe food	21			42	_			Utensils, equipment & linens: properly stored, dried & handled	10.50			
Po	ent	ially	/ Ha	azaro	dous Food Time/Temperature .2653			1 1	43				Single-use & single-service articles: properly stored & used	1 0.5 0			
16 🛛	3				Proper cooking time & temperatures	3 1.5	0		44				Gloves used properly	10.50			
17 C	ו נ			X	Proper reheating procedures for hot holding	3 1.5			Ute	ensils	s ar	nd Eq	Lipment .2653, .2654, .2663				
18 🗆	וב			X	Proper cooling time & temperatures	3 1.5] 45	⊐∣⊵	≤∣		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 🗙 0 🗆 🗆 🗆			
19 🗌		X			Proper hot holding temperatures	3 1.5	XX		46				Warewashing facilities: installed, maintained, & used; test strips	10.50			
20 🛛					Proper cold holding temperatures	3 1.5			╗┝─┼		3		Non-food contact surfaces clean				
21 🛛	_				Proper date marking & disposition	3 1.5				ysica		acilit					
22 🛿	_				Time as a public health control: procedures &	21			48				Hot & cold water available; adequate pressure	210 🗆 🗆			
		mer	· Ac	lviso	records .2653			,	49				Plumbing installed; proper backflow devices	210 🗆 🗆			
23 [] [X		Consumer advisory provided for raw or undercooked foods	1 0.5			50				Sewage & waste water properly disposed	21000			
Hig	hly	<u> </u>	_	ptibl	le Populations .2653	Ļ,		· ·	51				Toilet facilities: properly constructed, supplied				
24 🗆][X		Pasteurized foods used; prohibited foods not offered	3 1.5			_			_	& cleaned Garbage & refuse properly disposed; facilities				
Ch		<u> </u>	_		.2653, .2657					_		+	maintained				
25			X		Food additives: approved & properly used				┥┝─┼		4	_	Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;				
26 🛛					Toxic substances properly identified stored, & used	21		וווונ	54				designated areas used				
27 F		_	nce X	WIT	h Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	21							Total Deductions	4.5			
-' -	- ['	1	<u> </u>	N-								. E ~:	vironmental Health Section • Food Protection Proc				
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b	blishment Name: BURGER KING												Establishment ID: 3034012135						
tion Address: 415 JONESTOWN RD													_		[⊠Inspection □Re-Inspection			
WINSTON SALEM						tat	te:	١	١C				D	ate	9 / 2 2 / 2 Ø 1 6 Status Code: A				
	271	04		County: 34 Forsyth	Ŭ			_					Ti	me	e In	: <u>Ø 9</u> : <u>4 5 0 pm</u> Time Out: <u>1 1</u> : <u>!</u>	558		
-				County:County:CARROLS LLC BK									Total Time: $2 \text{ hrs } 10 \text{ minutes}$						
	itte	-	-													γ #: II			
-				(336) 760-8430											× .	tablishment Type: Fast Food Restaurant			
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eı	r S	up	ply	y: ⊠Municipal/Community □On	-Si	te	Sι	Jpl	oly							Repeat Risk Factor/Intervention Viol			
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				ness Risk Factors and Public Health In ibuting factors that increase the chance of developing food		-			3			Goo	d Po	tail (Dract	Good Retail Practices ices: Preventative measures to control the addition of path	ogene		
				ventions: Control measures to prevent foodborne illness of				3.				300	u Ke	tan r	-raci	and physical objects into foods.	logens		
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				accredited program and perform duties	2		0				28			X		Pasteurized eggs used where required	10		
Т	oyee	He	alth	.2652 Management employees knowledge:	-						29	X				Water and ice from approved source	2		
+				Management, employees knowledge; responsibilities & reporting	3	1.5					30			\mathbf{X}		Variance obtained for specialized processing methods	10		
				Proper use of reporting, restriction & exclusion	3	1.5	0				F	bod	Ten	nper	atur	e Control .2653, .2654			
a	нус	lien		Proper poting testing drinking or telepage upo	2						31	X				Proper cooling methods used; adequate equipment for temperature control	10		
				Proper eating, tasting, drinking, or tobacco use	_		0				32				Χ	Plant food properly cooked for hot holding	10		
		~	- mto	No discharge from eyes, nose or mouth	Ľ	0.5	0				33				X	Approved thawing methods used	10		
Т	\mathbf{X}	Ju	JIIId	mination by Hands .2652, .2653, .2655, .2656 Hands clean & properly washed	4	X	0	X			34	X				Thermometers provided & accurate	10		
+	-			No bare hand contact with RTE foods or pre-	-	1.5					F	boc	Ider	ntific	catio	n .2653			
+				approved alternate procedure properly followed	3						35	X				Food properly labeled: original container	2		
ro		So	uroc	Handwashing sinks supplied & accessible	2	1	0						T	n of	Foc	d Contamination .2652, .2653, .2654, .2656, .26	<u> </u>		
	ved	50	urce	e .2653, .2655 Food obtained from approved source	2	1					36	X				Insects & rodents not present; no unauthorized animals	2		
+			X		<u>د</u>		0				37	X				Contamination prevented during food preparation, storage & display	2		
+			Δ	Food received at proper temperature	-						38	X				Personal cleanliness	10		
+		_	_	Food in good condition, safe & unadulterated Required records available: shellstock tags,		1					39	X				Wiping cloths: properly used & stored	10		
		X		parasite destruction	2	1	0				40	X	П			Washing fruits & vegetables	10		
ec				Contamination .2653, .2654 Food separated & protected	3	1.5	0						er Us	se o	f Ute	nsils .2653, .2654			
+											41	X				In-use utensils: properly stored	10		
				Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously served	3	1.5					42	X				Utensils, equipment & linens: properly stored, dried & handled	10		
				reconditioned, & unsafe food	2	1	0				43	X	П			Single-use & single-service articles: properly stored & used	10		
en 		у на		dous Food Time/Temperature .2653 Proper cooking time & temperatures	3	1.5	Π					X				stored & used Gloves used properly	10		
+					5	1.5					44		$ \Box$			Gioves used property			
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			X	Proper reheating procedures for hot holding Proper cooling time & temperatures	3	1.5	0				U 45	tens	sils a	and	Equi	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2		
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURGER KING	Establishment ID: 3034012135									
Location Address: 415 JONESTOWN RD City: WINSTON SALEM State: County: 34 Forsyth Zip: 27104	Inspection Re-Inspection Date: 09/22/2016 Comment Addendum Attached? Status Code: A Category #: II									
Wastewater System: X Municipal/Community On-Site System Water Supply: X Municipal/Community On-Site System	Email 1:									
Permittee: CARROLS LLC BK	Email 2:									
Telephone: _(336) 760-8430	Email 3:									
Temperature Observations										

Temperature Observations											
ltem Servsafe	Location Susan Godfrey 02/22/19	Temp 0	Item Hot water	Location Active wash	Temp 98	Item	Location	Temp			
Chili	Hot hold	110	Hot water	3 comp sink	117						
Sausage	Hot hold	154	Quat sanitzer	3 comp sink	200						
Eggs	Hot hold	160									
Hashbrowns	Final	179									
Lettuce	Walk in cooler	45									
Hamburger	Final	162									
Lettuce	Make unit	44									

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- Two food employees observed washing hands and turning off water faucet using bare hands. Food employees shall wash their hands after engaging in activities that contaminate the hands and shall use a barrier such as paper towels to turn off water faucet. CDI- Employees were asked to re-wash hands using proper handwashing procedures.

19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- 0 pts. Small pan of chili held hot at 110F. Potentially hazardous food shall be held hot at 135F. CDI- Chili was discarded and new pan of chili was reheated to 192F.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repair/placement needed on uneven shelf in walk in freezer and torn gasket on walk in freezer and reach in. PVC flexible pipe wrap needed on condensing unit in walk in freezer. Equipment shall be maintained in good repair.

Person in Charge (Print & Sign):	Susan	First	Godfrey	Last	Cm	Critat
Regulatory Authority (Print & Sign)	Eva :	First	Robert F	Last REHSI	En Robert	REH/51
REHS ID	: 2551	- Robert, Eva			_ Verification Required Date:/	_/
REHS Contact Phone Numbe	: (<u>33</u>	<u>6</u>) <u>703</u> - <u>313</u>	3 5			
North Carolina Department	of Health &	DHHS is 3	s an equal o	ublic Health Environ poportunity employer. nent Inspection Report, 3	mental Health Section • Food Protection Pro	gram

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURGER KING

Establishment ID: 3034012135

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.	

47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT. Detail cleaning needed on: fan guards of walk in freezer; ventilation hood; inside fryer doors; dry storage shelf; walk in cooler shelf. Nonfood-contact surfaces shall be kept clean to prevent accumulation of dirt, dust and food residue.

53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Seal/recaulk pan holding unit and three compartment sink. Floor grout throughout is wearing. Seal floor tiles to allow for easy cleaning. Repair ceiling holes in women's restroom. Physical facilities shall be easily cleanable.





Spell

Establishment Name: BURGER KING

Establishment ID: 3034012135

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.



√ Spell

Establishment Name: BURGER KING

Establishment ID: 3034012135

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.



Establishment Name: BURGER KING

Establishment ID: 3034012135

Spell

NCPH

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.

