

Food Establishment Inspection Report

Score: 93

Establishment Name: COOK OUT #10

Establishment ID: 3034020434

Location Address: 3101 PETERS CREEK PKWY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 15 / 2014 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 10 : 20 am pm

Time Out: 01 : 00 am pm

Permittee: COOK OUT RESTAURANTS LLC

Total Time: 2 hrs 40 minutes

Category #: III

Telephone: (336) 650-0110

FDA Establishment Type: Fast Food Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 2

Water Supply: Municipal/Community On-Site Supply

No. 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	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	1.5	0	
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	3	1.5	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.5	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.5	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.5	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.5	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
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	2	1	0	

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	1	0.5	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	
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	1	0.5	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.5	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	
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	1	0.5	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.5	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0.5	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
Total Deductions:					7			



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City: WINSTON SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27127

Category #: III

Wastewater System: Municipal/Community On-Site System

Email 1:

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: COOK OUT RESTAURANTS LLC

Email 3:

Telephone: (336) 650-0110

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Lettuce	Walk in cooler	45	BBQ	Hot hold	150	Food	Reggie Coleman	00
Chilli meat	Walk in cooler	42	Hot dogs	Hot hold	147			
BBQ	Walk in cooler	42	Hamburger	Final cook	167			
Lettuce	Make unit	45	Chicken	Final cook	178			
Cole slaw	Make unit	45	Chicken	Hot hold	168			
Tomatoes	Make unit	62	Fries	Hot hold	150			
Hot dogs	Make unit	39	Hot water	3 compartment sink	130			
Chilli	Hot hold	152	Sanitizer	Chlorine bottle	50			

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 - Three employee observed washing hands properly but recontaminating hands with handwashing sink handle. To avoid recontamination close handle with a barrier such as a paper towel. CDI- All employees rewashed hands properly to avoid contamination.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - 0 pts. - One sanitizer container did not register on test strips. Chlorine sanitizer shall read between 50-100ppm. CDI- PIC adjusted sanitizer and it read 50 ppm. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Although all soda nozzles were clean two tea nozzles had minor-moderate build up of mold. Ensure that tea nozzles are being cleaning and sanitizing. CDI- Tea nozzle was clean and sanitized.
- 31 3-501.15 Cooling Methods - PF - 0 pts. - Tomatoes and cole slaw prepared at room temperature and placed in cold holding unit. Tomatoes read a temperature of 62F cole slaw 46F. Foods prepared at room temperatures shall be cooled down within 4 hours. To ensure foods are cooled down properly use rapid cooling equipment such as a walk in cooler or freezer and loosely or completely uncover containers. Ensure that all foods including lettuce, cole slaw, tomatoes and any other items prepared at room temperature are cooled down properly. All foods were within time and temperature parameters. CDI- Items were moved to walk in cooler.

Person in Charge (Print & Sign): Reggie

First *Last*
Coleman

Regulatory Authority (Print & Sign): Wendy

First *Last*
Grijalva

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 36 6-202.13 Insect Control Devices, Design and Installation - C - A insect control device is installed above the preparation sink in the kitchen. Insect control devices shall be installed so that the device is not located over a food preparation area. Remove device from current location. Consult pest control management.// 6-202.15 Outer Openings, Protected - C - The drive through windows are not self closing. Outer openings shall be protected against the entry of insects and rodents by self closing windows. Repair windows so that they are all self closing.
- 38 2-402.11 Effectiveness-Hair Restraints - C - 0 pts. - One employee observed washing dishes without an effective hair restraint. Food employees shall wear an effective hair restraint at all times when working with food, equipment, utensils, single service items, and linens. CDI- Employee donned hair restraint.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repair the condensate leaks in the walk in freezer and reach in cooler below the make unit. No evidence of food contamination was found today, but as condensate is considered wastewater do not store food items below the damaged or leaking areas until leaks are repaired. (Repeat). Install PVC piping around condensation lines of walk in cooler and freezer to properly protect food. Replace rusty supports of plumbing in walk in cooler and the gasket of the produce make top. / At time of inspection cooler drawer unit read a temperature of 68F. PIC stated that there were issues with this unit before. Maintenance employee stated that the unit was simply not plugged in correctly. Unit was repaired prior to leaving inspection. Ensure that all equipment is in good working conditions at all times. It was recommended to assess the make unit next to the hot holding station. Lower portion of unit read 41F and items on upper portion read from 45-56F. All
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed on the casters and under preparation tables, exterior of ice machine, the exterior of cook line equipment, under fryers, and beverage stations.
- 52 5-501.113 Covering Receptacles - C - Dumpster door and cardboard receptacle lid found open. All receptacles shall have tight fitting doors and lids and shall be maintained closed at all times.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floors: Cleaning is needed on the floors along baseboards and in corners below equipment in the front service area. (Repeat) Walls: Detailed cleaning needed on all walls throughout establishment including under equipment and hard to reach locations. Recaulking needed on handwashing sink near exit door. Ceilings: Ensure that all electrical and other penetrations exiting through the ceiling are properly sealed and are smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting - C - Lighting is low along all the preparation surface and grill line (10-30 FC) and in the walk in cooler (3 FC) (repeat). Lighting along preparation surfaces shall be at least 50 foot candles and in walk in cooler at least 10 foot candles.



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✓
Spell



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