

# Food Establishment Inspection Report

Score: 92

Establishment Name: FIVE GUYS BURGERS AND FRIES

Establishment ID: 3034012365

Location Address: 3792 CREEKSHIRE CT

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 25 / 2015 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 02 : 00 <sup>am</sup><sub>pm</sub> Time Out: 04 : 50 <sup>am</sup><sub>pm</sub>

Permittee: FIVE GUYS OPERATIONS LLC

Total Time: 2 hrs 50 minutes

Telephone: (336) 765-0944

Category #: III

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 3

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	<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				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<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				2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<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				4	<input checked="" type="checkbox"/>	0	<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				3	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	<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				2	1	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required				1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<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				2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<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				1	05	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	1	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<input checked="" type="checkbox"/>	<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				2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0	<input type="checkbox"/>
Total Deductions:										8	

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# Comment Addendum to Food Establishment Inspection Report

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Location Address: 3792 CREEKSHIRE CT

☒ Inspection ☐ Re-Inspection Date: 02/25/2015

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: III

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

Email 1: fg0307@fiveguys.com

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

Email 2:

Permittee: FIVE GUYS OPERATIONS LLC

Email 3:

Telephone: (336) 765-0944

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hamburger	final cook	199	cooked	hot hold	138	servsafe	Lizbeth Zarate	00
french fries	hot hold	147	grilled onions	hot hold	145			
lettuce	make unit	44	lettuce	reach in	38			
tomatoes	make unit	41	tomatoes	reach in	40			
raw	cooler drawers	43	raw	walk in cooler	39			
cheese	ice bath	42	lettuce	walk in cooler	42			
cheese	cooler drawers	38	tomatoes	walk in cooler	39			
hot water	three comp sink	155	quat sanitizer	three comp sink	200			

## 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 2-301.12 Cleaning Procedure - P, 2-301.14 When to Wash - P: Food employee washed hands approximately 5 seconds then turned off faucets without using paper towel. When washing hands, food employees shall wash for 10 to 15 seconds, then use the papertowel to turn off the faucets after drying hands. CDI: Employee shown correct handwashing procedure, then re-washed hands. / Food employee working with raw hamburger and wearing gloves, discarded gloves and then donned a new pair and started working with cooked patties without washing hands in between. Food employees shall wash hands when switching between working with raw food and working with ready-to-eat food and before donning gloves. CDI: Food employee discarded gloves, washed hands, and donned new pair of gloves.
- 8 6-301.12 Hand Drying Provision - PF: Paper towel dispenser for hand sink across from three compartment sink was not operating. Each handwashing sink shall be provided with individual, disposable towels. CDI: Paper towels placed above sink until dispenser repaired. // 5-202.12 Handwashing Sinks, Installation - PF: Handwashing sink in food prep area had no hot water available at beginning of inspection. A handwashing sink shall be provided with water of at least 100F. CDI: Employee turned on valve under sink.
- 22 3-501.19 Time as a Public Health Control - P, PF: Timer was not started for two separate batches of parcooked french fries. According to the time as a public health control procedures, a timer must be started after a batch has been parcooked and then a new timer once a new batch of french fries is being parcooked. CDI: Timers started once mistake was realized.

✓  
Spell

Person in Charge (Print & Sign): Rhonda <sup>First</sup> Johnson <sup>Last</sup>

Regulatory Authority (Print & Sign): Michelle Bell <sup>First</sup> Carla Day <sup>Last</sup>

REHS ID: 2405 - Day, Carla

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3144



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- 37 3-305.14 Food Preparation - C: Soiled buckets used for obtaining cut potatoes, sitting on drainboard of potato cleaning sink. Water from drainboard under soiled buckets flowing back onto washed and sliced potatoes. During preparation, unpackaged food shall be protected from environmental sources of contamination. CDI: Soiled buckets moved to be cleaned.
- 38 2-402.11 Effectiveness-Hair Restraints - C: 0 pts. Two food employees not wearing beard restraints. Food employees shall wear restraints to keep hair from contacting exposed food.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. Six pans stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. CDI: Pans sent to be re-washed.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF: Test strips on-site, but were dropped in sanitizer and left unreliable. Test strips shall be available for testing sanitizer solutions. PIC left with string of strips until obtaining new ones.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. 3 large pans were stored with handles and outside of container soiled. Nonfood-contact surfaces shall be clean to sight and touch. PIC sent to be re-washed.
- 49 5-205.15 System Maintained in Good Repair - P:0 pts. Small leak under handwash sink in grilling area. Repair./ Faucet handles at handsink in grilling area not functioning properly and water will not turn off. Repair.
- 51 5-501.17 Toilet Room Receptacle, Covered - C: Women's restroom shall have a covered receptacle for the placement of feminine hygiene products. Provide./6-501.18 Cleaning of Plumbing Fixtures - C: Toilet seat in both restrooms soiled underneath. Clean.



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- 52 5-501.113 Covering Receptacles - C: 3 out of 4 dumpster doors open. Keep doors closed to afford protection from pests. Doors closed.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C: 0 pts. Crack in flooring forming at baseboard to flooring juncture in walk-in cooler. Repair./ Tile cracking around drains in grill area and by potato sink. Repair.//6-201.17 Walls and Ceilings, Attachments - C: Screws coming loose from wall panel above walk-in cooler. Tighten.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: Detailed cleaning needed along baseboards in walk-in cooler.



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Spell



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