

Score: 98.5

Establishment ID: 3034011702

☒ Inspection ☐ Re-Inspection

State: NC

Date: 12/09/2019

Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 2:25 PM

Time Out: 3:53 PM

Permittee: P B'S TAKE OUT INC

Total Time: 1 hrs 28 min

Telephone: (336) 748-8990

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: 1

No. of Repeat Risk Factor/Intervention Violations: 0

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	NO	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"/>			Management, employees knowledge; responsibilities & reporting	3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of reporting, restriction & exclusion	3	15	0	
Good Hygienic Practices					.2652, .2653				
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>			No discharge from eyes, nose or mouth	1	0	0	
Preventing Contamination by Hands					.2652, .2653, .2655, .2656				
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Hands clean & properly washed	4	2	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	15	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks supplied & accessible	2	1	0	
Approved Source					.2653, .2655				
9	<input checked="" 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"/>			Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Food separated & protected	3	15	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>			Food-contact surfaces: cleaned & sanitized	3	15	0	
15	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	15	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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	0	
Highly Susceptible Populations					.2653				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered	3	15	0	
Chemical					.2653, .2657				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved & properly used	1	0	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 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.									
	IN	OUT	N/A	NO	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	0	
29	<input checked="" 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	0	
Food Temperature Control					.2653, .2654				
31	<input type="checkbox"/>	<input type="checkbox"/>			Proper cooling methods used; adequate equipment for temperature control	1	0	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				

Comment Addendum to Food Establishment Inspection Report

Establishment Name: PB'S TAKE OUT
 Location Address: 1412 S. HAWTHORNE RD.
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: P B'S TAKE OUT INC
 Telephone: (336) 748-8990

Establishment ID: 3034011702
☒ Inspection ☐ Re-Inspection Date: 12/09/2019
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: ppate05@aol.com
 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
Cole Slaw	make-unit	46 .0	Hot Water	3-compartment sink	124.0			
Tomatoes	make-unit	44 .0	C. Sani	3-compartment sink	100.0			
Burger	reheat	179.0	Serv Safe	Stephen Cann 11-12-19	000.0			
Hotdogs	reheat	173.0						
Cheese	hot holding	152.0						
Burger	hot holding	163.0						
Fries	hot holding	179.0						
Chili	hot holding	163.0						

Person in Charge (Print & Sign): *First* Brandon *Last* Pate
 Regulatory Authority (Print & Sign): *First* Victoria *Last* Murphy

Brandon Pate
Vicki Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • 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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: The following items were stored soiled in the clean dish area: 1 china hat strainer, 1 knife, and 2 lids. Food-contact surfaces shall be clean to sight and touch. CDI: PIC moved items to ware washing area to be cleaned. 0-points
- 31 3-501.15 Cooling Methods - PF: Tomatoes and coleslaw prepared less than an hour prior were placed into the make-unit without first being cooled to 41 F and below. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer through the container walls and loosely covered or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surfaces of the food. CDI: PIC moved items it the 2-door upright cooler to cool for the duration of time left to cool.
- 53 6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Thorough cleaning is needed on floors underneath the equipment and on ceiling tils. Physical facilities shall be cleaned as often as necessary to keep them clean.