

Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #7809
Location Address: 625 JONESTOWN ROAD
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: RTM OPERATING COMPANY, LLC
Telephone: (336) 760-1553

Establishment ID: 3034014062
 Inspection Re-Inspection **Date:** 01/14/2020
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** II
Email 1:
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
Chicken Tenders	final cook	176.0	Lettuce	slicer cold well	40.0			
Brisket	reheat	173.0	Tomato	slicer cold well	41.0			
Roast	hot holding	148.0	Brisket	walk-in cooler	41.0			
Gyro	specialty cold well	40.0	Corned Beef	walk-in cooler	41.0			
Ham	specialty cold well	39.0	Tomato	walk-in cooler	41.0			
Lettuce	specialty cold well	39.0	Quat Sani	3-compartment sink	200.0			
Sauerkraut	specialty cold well	41.0	Hot Water	3-compartment sink	133.0			
Corned Beef	specialty cold well	38.0	Serv Safe	Andrew Stanley 5-31-23	000.0			

Person in Charge (Print & Sign): Andrew Stanley
Regulatory Authority (Print & Sign): Victoria Murphy

Andrew Stanley

Victoria 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: 4 pans and 1 tomato slicer. Food-contact surfaces shall be clean to sight and touch. CDI: PIC moved items to manual warewashing area where they were cleaned.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: A slice of roast on the hot holding slicer measured at a temperature of 120 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: PIC indicated that the roast was placed on the unit 30 minutes prior. PIC voluntarily discarded item.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: Containers uncovered in the 2-door upright freezer. Food shall be protected from contamination. 0-points
- 47 4-602.13 Nonfood Contact Surfaces-REPEAT - C: Cleaning needed on/to the following items: shelves in the walk-in cooler, shelves above 3-compartment sink, and inside reach-in coolers. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods -REPEAT- C: Recaulk around 3-compartment sink/regROUT in between floor tiles throughout the kitchen area. Physical facilities shall be maintained in good repair.