Food Establishment Inspection Report

Score: 96

Establishment Name: SHEETZ #355
Location Address: 5198 REIDSVILLE RD
City: WALKERTOWN
State: NC
Zip: 27051
County: 34 Forsyth
Permittee: SHEETZ INC 355
Telephone: (336) 595-1126
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034020591
☒ Inspection ☐ Re-Inspection
Date: 08 / 18 / 2015 **Status Code:** A
Time In: 01 : 15 ○ am ☒ pm **Time Out:** 4 : 30 ○ am ☒ pm
Total Time: 3 hrs 15 minutes
Category #: II
FDA Establishment Type: _____
No. of Risk Factor/Intervention Violations: 2
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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2 / 0	☐	☐	☐
					Employee Health .2652				
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 / 1.5 / 0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3 / 1.5 / 0	☐	☐	☐
					Good Hygienic Practices .2652, .2653				
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2 / 1 / 0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1 / 0.5 / 0	☐	☐	☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656				
6	☐	☒			Hands clean & properly washed	4 / ☒ / 0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 / 1.5 / 0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2 / 1 / 0	☐	☐	☐
					Approved Source .2653, .2655				
9	☒	☐			Food obtained from approved source	2 / 1 / 0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2 / 1 / 0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2 / 1 / 0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2 / 1 / 0	☐	☐	☐
					Protection from Contamination .2653, .2654				
13	☒	☐	☐	☐	Food separated & protected	3 / 1.5 / 0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3 / 1.5 / ☒	☒	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 / 1 / 0	☐	☐	☐
					Potentially Hazardous Food Time/Temperature .2653				
16	☐	☐	☐	☒	Proper cooking time & temperatures	3 / 1.5 / 0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3 / 1.5 / 0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3 / 1.5 / 0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3 / 1.5 / 0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3 / 1.5 / 0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3 / 1.5 / 0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2 / 1 / 0	☐	☐	☐
					Consumer Advisory .2653				
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1 / 0.5 / 0	☐	☐	☐
					Highly Susceptible Populations .2653				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 / 1.5 / 0	☐	☐	☐
					Chemical .2653, .2657				
25	☒	☐	☐		Food additives: approved & properly used	1 / 0.5 / 0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2 / 1 / 0	☐	☐	☐
					Conformance with Approved Procedures .2653, .2654, .2658				
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1 / 0.5 / 0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2 / 1 / 0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1 / 0.5 / 0	☐	☐	☐
					Food Temperature Control .2653, .2654				
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1 / 0.5 / 0	☐	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1 / 0.5 / 0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1 / 0.5 / 0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1 / 0.5 / 0	☐	☐	☐
					Food Identification .2653				
35	☒	☐			Food properly labeled: original container	2 / 1 / 0	☐	☐	☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657				
36	☐	☒			Insects & rodents not present; no unauthorized animals	2 / ☒ / 0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2 / 1 / ☒	☐	☐	☐
38	☒	☐			Personal cleanliness	1 / 0.5 / 0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1 / 0.5 / 0	☐	☐	☐
40	☐	☐	☒		Washing fruits & vegetables	1 / 0.5 / 0	☐	☐	☐
					Proper Use of Utensils .2653, .2654				
41	☒	☐			In-use utensils: properly stored	1 / 0.5 / 0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 / 0.5 / 0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1 / 0.5 / 0	☐	☐	☐
44	☒	☐			Gloves used properly	1 / 0.5 / 0	☐	☐	☐
					Utensils and Equipment .2653, .2654, .2663				
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 / 1 / ☒	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1 / 0.5 / ☒	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1 / ☒ / 0	☐	☐	☐
					Physical Facilities .2654, .2655, .2656				
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 / 1 / 0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2 / 1 / ☒	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2 / 1 / 0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 / 0.5 / 0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1 / 0.5 / ☒	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1 / ☒ / 0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1 / 0.5 / ☒	☐	☐	☐

Total Deductions: 4

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CR Off

Comment Addendum to Food Establishment Inspection Report

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Telephone: (336) 595-1126

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☒ Inspection ☐ Re-Inspection   Date: 08/18/2015
Comment Addendum Attached? ☐   Status Code: A
                                 Category #: II

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Barry Disher	ServSafe Expires	0	eggs	make unit 2	37	chicken bites	reheat from	159
guacomole	make unit	39	turkey	make unit 2	39	milk	small reach-in beverage	42
tomato	make unit	40	salami	reach-in	43	air	small reach-in blender	40
shredded	make unit	40	hot dog	reach-in	41	watermelon	retail cooler	41
pico	make unit	37	cheese	dispenser	140	creamer	retail dispenser	42
meatball	hot holding cabinet	145	milk	walk-in cooler	39	hot water	3 comp. sink	128
chili	hot holding cabinet	156	steak	walk-in cooler	36	chicken	retail	47
philly steak	make unit 2	38	mac & cheese	hot holding	153			

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 Employee washed hands for approximately 10 seconds. Employees must wash hands for a minimum of 20 seconds with at least 10-15 seconds of vigorously rubbing hands to clean all parts. Employee rewashed hands as corrective action.
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14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Two condiment dispensers and approximately four plastic containers required additional cleaning to remove food debris and/or sticker residues. Clean utensils to sight and touch. Utensils sent ot be rewashed as corrective action.

36   6-501.111 Controlling Pests - PF Flies present. Eliminate pests.

Person in Charge (Print & Sign):   *First* Barry   *Last* Disher

Regulatory Authority (Print & Sign):   *First* Anthony   *Last* Williams

REHS ID: 1846 - Williams, Tony

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 6 1

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✔
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37   3-305.11 Food Storage-Preventing Contamination from the Premises - C Food in boxes stored on the floor in the walk-in cooler and freezer. Food must be maintained 6 inches above the floor. Soda crates are unapproved shelving.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair leaking retail refrigeration unit.

46   4-204.119 Warewashing Sinks and Drainboards, Self-Draining - C Sanitizing side drainboard collects water. Repair to self drain into basin. Keep area clean.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Clean area beneath beverage stations in the retail area. Clean cabinets and areas around drains and utility lines in the beverage counter. Clean line equipment on tops to remove dust.

49   5-203.14 Backflow Prevention Device, When Required - P Backflow protection is not present on the water line to the tea urns in the retail area. Provide documentation of built-in backflow prevention or install ASSE 1022 backflow prevention devices.

52   5-501.13 Receptacles - C Dumpster is leaking at the bottom seam of the dumpster. Replace dumpster. Replace missing lid on open trash receptacle.
5-501.115 Maintaining Refuse Areas and Enclosures - C Clean minor debris from dumpster area. Remove items that are no longer necessary.

53   6-501.12 Cleaning, Frequency and Restrictions - C Clean floors under equipment and around drains under cabinetry. Clean ceilings in the mens restroom.
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repair ceiling damage in the womens restroom.

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54   6-303.11 Intensity-Lighting - C Lighting low along the prep line at 23-43 f/c. Provide 50 f/c of light at all food prep area. Lighting low at 13 f/c in the prep line handwashing station. Provide 20 f/c of light at handwashing stations. Lighting low at 13 f/c in the back toilets and in the restrooms. Provide 20 f/c of light at all fixtures in the restrooms. Lighting low at 4-9 f/c in the walk-in cooler. Provide 10 f/c in the walk-in cooler.

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