

# Food Establishment Inspection Report

Score: 94Establishment Name: BURGER KING 108 CARROLS 757Establishment ID: 3034012182Location Address: 2100 PETERS CREEK PARKWAY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 08 / 24 / 2016 Status Code: AZip: 27107County: 34 ForsythTime In: 04 : 20 <sup>am</sup><sub>pm</sub> Time Out: 06 : 05 <sup>am</sup><sub>pm</sub>Total Time: 1 hr 45 minutesPermittee: CARROLS LLC BKCategory #: IITelephone: (336) 723-6065FDA Establishment Type: Fast Food RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 3Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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            |  |  |  | <u>2</u> | <u>0</u>                            | <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                                |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| Good Hygienic Practices .2652, .2653   |                                     |                                     |                                     |  |  |  |  |          |                                     |                                     |                                     |
| 4  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  |  | <u>2</u> | <u>1</u>                            | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <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  |  |  |  | <u>4</u> | <input checked="" type="checkbox"/> | <u>0</u>                            | <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    |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 8  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  |  | <u>2</u> | <u>1</u>                            | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Approved Source .2653, .2655   |                                     |                                     |                                     |  |  |  |  |          |                                     |                                     |                                     |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| Protection from Contamination .2653, .2654   |                                     |                                     |                                     |  |  |  |  |          |                                     |                                     |                                     |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| Potentially Hazardous Food Time/Temperature .2653  |                                     |                                     |                                     |  |  |  |  |          |                                     |                                     |                                     |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 22   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Time as a public health control: procedures & records  |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| Consumer Advisory .2653  |                                     |                                     |                                     |  |  |  |  |          |                                     |                                     |                                     |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| Highly Susceptible Populations .2653   |                                     |                                     |                                     |  |  |  |  |          |                                     |                                     |                                     |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  |  | <u>3</u> | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| Chemical .2653, .2657  |                                     |                                     |                                     |  |  |  |  |          |                                     |                                     |                                     |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <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 |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <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  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/> |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <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                                 |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| Food Identification .2653  |                                     |                                     |                                     |   |  |  |  |          |                                     |                                     |                          |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <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  |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/> |
| 37   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  |  | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u>                            | <input type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <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  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  |  | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u>                            | <input type="checkbox"/> |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  |  | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u>                            | <input type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| 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 |  |  |  | <u>2</u> | <u>1</u>                            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 46   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  |  | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u>                            | <input type="checkbox"/> |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  |  | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u>                            | <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   |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/> |
| 49   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  |  | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u>                            | <input type="checkbox"/> |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/> |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  |  | <u>1</u> | <u>05</u>                           | <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  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/> |
| Total Deductions:  |                                     |                                     |                                     |   |  |  |  |          |                                     | <u>6</u>                            |                          |

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURGER KING 108 CARROLS 757

Establishment ID: 3034012182

Location Address: 2100 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection Date: 08/24/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107

Category #: II

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

Email 1: dchaplin@carrols.com

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

Email 2:

Permittee: CARROLS LLC BK

Email 3:

Telephone: (336) 723-6065

## Temperature Observations

| Item          | Location           | Temp | Item           | Location            | Temp | Item | Location | Temp |
|---------------|--------------------|------|----------------|---------------------|------|------|----------|------|
| chili         | walk-in cooler     | 39   | quat sanitizer | bucket (ppm)        | 200  |      |          |      |
| lettuce       | walk-in cooler     | 40   | burger         | final cook          | 175  |      |          |      |
| ham           | walk-in cooler     | 40   | ServSafe       | Dion Gordon 2-14-17 | 0    |      |          |      |
| chicken patty | hot hold           | 182  |                |                     |      |      |          |      |
| nuggets       | final cook         | 171  |                |                     |      |      |          |      |
| burger        | hot hold           | 150  |                |                     |      |      |          |      |
| hot water     | 3-compartment sink | 150  |                |                     |      |      |          |      |
| wash water    | 3-compartment sink | 101  |                |                     |      |      |          |      |

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - 1 employee at drive thru observed chewing gum. Food employees must not eat food or chew gum while in the kitchen. 0 pts.



- 6 2-301.14 When to Wash - P - 1 employee observed touching faucet handles with bare hands directly after washing hands. Employees must use a clean barrier, such as a paper towel, to turn off faucet handles after washing hands. CDI - Employee and manager spoken to about correct handwashing procedure.

- 8 6-301.14 Handwashing Signage - C - Handwash signs not present in both restrooms. Manager states signs were taken down to clean. Handwash signs must be at all handsinks used by employees. CDI - Manager posted handwash signs in both restrooms. 0 pts.

Person in Charge (Print & Sign): Dion *First* Gordon *Last*

Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*

  


REHS ID: 2544 - Lee, Andrew

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3128



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Lettuce and mayonnaise uncovered at make table. Also, both ice machines left open for significant periods of time during inspection. Food must be covered to prevent contamination.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Multiple stacks of pans were still wet. Utensils must be air dried prior to stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Fry containers and salad bowls stored with food-contact sides facing up. Fry containers were also stacked above the rim of the container. Boxes of single-service items on the floor in the outside storage room. Single-use and single-service articles must not be stored on the floor and must be stored in a manner that prevents potential contamination. Invert fry containers and salad bowls so that food-contact sides are protected.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Ice machine shield is missing screws causing in to lay in the ice and soap dispenser in back of establishment is being held together by tape. Equipment shall be maintained in good repair. 0 pts.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - Employee washing utensils in 3-compartment sink vat that measured 101F. When manually washing equipment and utensils, the wash water temperature must be at least 110F. CDI - Vat refilled with water that measured above 110F.
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning is need underneath equipment, on the sides of equipment, and the tops of equipment such as hot hold units and underneath the fryers. Clean equipment at a frequency necessary to maintain them clean.
- 49 5-205.15 System Maintained in Good Repair - C - Leak present in the piping underneath the 3-compartment causing water to pool on the floor. Repair the leak so that water does not pool around the 3-compartment sink.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floor grout is worn in multiple locations in the kitchen. Replace the grout so that water does not pool in the space between the tiles. 0 pts.



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Spell



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✓  
Spell

