

# Food Establishment Inspection Report

Score: 98

Establishment Name: TACO BELL 3940

Establishment ID: 3034012070

Location Address: 2437 LEWISVILLE CLEMMONS RD

Inspection  Re-Inspection

City: CLEMMONS State: NC

Date: 11 / 17 / 2017 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 11 : 25 <sup>am</sup> <sub>pm</sub> Time Out: 01 : 00 <sup>am</sup> <sub>pm</sub>

Permittee: BURGER BUSTERS INC.

Total Time: 1 hr 35 minutes

Telephone: (336) 766-0107

Category #: IV

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: \_\_\_\_\_

| 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 |
| <b>Supervision .2652</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            | 2   | 0   |   |    |
| <b>Employee Health .2652</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                | 3   | 13  | 0 |    |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   | 3   | 13  | 0 |    |
| <b>Good Hygienic Practices .2652, .2653</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   | 2   | 1   | 0 |    |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  | 1   | 03  | 0 |    |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                          |                                     |                                     |                                     |  |     |     |   |    |
| 6  | <input checked="" type="checkbox"/> | <input 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   | 13  | 0 |    |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | 2   | 1   | 0 |    |
| <b>Approved Source .2653, .2655</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 9  | <input checked="" type="checkbox"/> | <input 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"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   | 2   | 1   | 0 |    |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            | 2   | 1   | 0 |    |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 13   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food separated & protected   | 3   | 13  | 0 |    |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   | 3   | X   | 0 | X  |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              | 2   | 1   | 0 |    |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                     |                                     |                                     |                                     |  |     |     |   |    |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooking time & temperatures   | 3   | 13  | 0 |    |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  | 3   | 13  | 0 |    |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   | 3   | 13  | 0 |    |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  | 3   | 13  | 0 |    |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   | 3   | 13  | 0 |    |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  | 3   | 13  | 0 |    |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  | 2   | 1   | 0 |    |
| <b>Consumer Advisory .2653</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      | 1   | 03  | 0 |    |
| <b>Highly Susceptible Populations .2653</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   | 3   | 13  | 0 |    |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   | 1   | 03  | 0 |    |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  | 2   | 1   | 0 |    |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                              |                                     |                                     |                                     |  |     |     |   |    |
| 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 |    |

| 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 |
| <b>Safe Food and Water .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |     |     |   |    |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  | 1   | 03  | 0 |    |
| 29   | <input checked="" type="checkbox"/> | <input 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   | 03  | 0 |    |
| <b>Food Temperature Control .2653, .2654</b>   |                                     |                                     |                                     |   |     |     |   |    |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 | 1   | 03  | 0 |    |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  | 1   | 03  | 0 |    |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   | 1   | 03  | 0 |    |
| 34   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Thermometers provided & accurate  | 1   | 03  | X |    |
| <b>Food Identification .2653</b>   |                                     |                                     |                                     |   |     |     |   |    |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2   | 1   | 0 |    |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |     |     |   |    |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  | 2   | 1   | 0 |    |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | 2   | 1   | 0 |    |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  | 1   | 03  | 0 |    |
| 39   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Wiping cloths: properly used & stored   | 1   | 03  | X | X  |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   | 1   | 03  | 0 |    |
| <b>Proper Use of Utensils .2653, .2654</b>   |                                     |                                     |                                     |   |     |     |   |    |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | 1   | 03  | 0 |    |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | 1   | 03  | 0 |    |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  | 1   | 03  | 0 |    |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | 1   | 03  | 0 |    |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |     |     |   |    |
| 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2   | 1   | X |    |
| 46   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | 1   | X   | 0 | X  |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   | 1   | 03  | X | X  |
| <b>Physical Facilities .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |     |     |   |    |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   | 2   | 1   | 0 |    |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | 2   | 1   | 0 |    |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  | 2   | 1   | 0 |    |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   | 1   | 03  | 0 |    |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   | 1   | 03  | 0 |    |
| 53   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   | 1   | 03  | 0 |    |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  | 1   | 03  | 0 |    |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   | 2   |     |   |    |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACO BELL 3940  
 Location Address: 2437 LEWISVILLE CLEMMONS RD  
 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: BURGER BUSTERS INC.  
 Telephone: (336) 766-0107

Establishment ID: 3034012070  
 Inspection  Re-Inspection Date: 11/17/2017  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: rs003940@tacobell.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

| Item      | Location               | Temp | Item         | Location           | Temp | Item      | Location | Temp |
|-----------|------------------------|------|--------------|--------------------|------|-----------|----------|------|
| ServSafe  | Charles Harris 12-6-21 | 00   | Tomatoes     | Make unit 2        | 40   | Chicken   | Hot hold | 148  |
| Hot water | 3-compartment sink     | 120  | Pico         | Make unit 2        | 39   | Steak     | Hot hold | 152  |
| Hot water | Handsink               | 100  | Ambient      | Reach-in cooler    | 38   | Chx tacos | Hot hold | 173  |
| Potatoes  | Hot hold               | 143  | Chlorine ppm | Bucket             | 0    |           |          |      |
| Chicken   | Reheat                 | 168  | Chlorine ppm | 3-compartment sink | 100  |           |          |      |
| Tomatoes  | Make unit              | 40   | Beef         | Hot hold           | 149  |           |          |      |
| Lettuce   | Make unit              | 41   | Beef         | Hot cabinet        | 155  |           |          |      |
| Pico      | Make unit              | 40   | Chicken      | Hot cabinet        | 158  |           |          |      |

## 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 - 2 scoops and one pan were soiled in clean dish storage. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Pan and scoops washed, rinsed, and sanitized.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Chlorine sanitizer measured below 50 ppm in the 3-compartment sink. Chlorine sanitizer shall be maintained between 50-200 ppm or at a concentration specified by the manufacturer. Use around 75% of the sanitizer packet to achieve the correct concentration until test strips or quat sanitizer are provided. CDI - Solution adjusted to 100 ppm chlorine.
- 34 4-204-112 Temperature Measuring Devices-Functionality - PF - 0 pts - Provide ambient air thermometers in the reach-in cooler and in the reach-in freezer. Cold or hot holding equipment shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - 3 sanitizer buckets measured below 50 ppm chlorine. Sanitizer buckets shall be stored in a sanitizer solution between uses that is maintained at the correct concentration (50-200 ppm chlorine). CDI - Buckets refilled with 100 ppm chlorine.

Lock Text



Person in Charge (Print & Sign): Charles *First* Harris *Last*

Regulatory Authority (Print & Sign): Grayson *First* Hodge *Last*

*Charles Harris*  
*Grayson Hodge REHSI*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 11 / 20 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3383



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Ice build-up is present around the water lines in the walk-in freezer. Equipment and utensils shall be maintained in good repair. Evaluate for leaks.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - Chlorine sanitizer is being used in the establishment, but chlorine test strips are not available. Test strips or other testing devices shall be available for each sanitizer in the establishment. Quat sanitizer is usually used in the restaurant. The person in charge stated that the wrong sanitizer was delivered. Verification of test strips or quat sanitizer is required by 11-20-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 pts - Repeat: Cleaning is needed around a few catch trays and inside of the cabinet below the beverage machine in the dining area. Nonfood contact surfaces of equipment shall be maintained clean.



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✓  
Spell



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✓  
Spell



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✓  
Spell

