

Food Establishment Inspection Report

Score: 95

Establishment Name: STARBUCKS COFFEE CO. #11922

Establishment ID: 3034014119

Location Address: 2785 LEWISVILLE-CLEMMONS RD.

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 08 / 07 / 2018 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 10 : 20 ^{am} _{pm} Time Out: 03 : 00 ^{am} _{pm}

Permittee: STARBUCKS COFFEE COMPANY

Total Time: 4 hrs 40 minutes

Telephone: (336) 766-7866

Category #: II

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: 4

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	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			2	0		
Employee Health .2652										
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	
Good Hygienic Practices .2652, .2653										
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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	
8	<input type="checkbox"/>	<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"/>	<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	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	13	0	
15	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" 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 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	<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	
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			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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	13	0	
38	<input type="checkbox"/>	<input checked="" 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	0	
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
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 type="checkbox"/>	<input checked="" 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	
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			2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	13	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	13	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 5										



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

CR
Off



Comment Addendum to Food Establishment Inspection Report

Establishment Name: STARBUCKS COFFEE CO. #11922

Location Address: 2785 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: STARBUCKS COFFEE COMPANY

Telephone: (336) 766-7866

Establishment ID: 3034014119

☒ Inspection ☐ Re-Inspection Date: 08/07/2018

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 will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Vanilla Cream	Left reach-in	39						
half and half	Left reach-in	41						
whole milk	middle reach-in	43						
ambient	right reach-in	35						
hot water	Dish machine	164						
2% Milk	front reach-in	39						
sanitizer	utensil sink (ppm)	200						
CFPM	Libby Butchino 12/5/18	0						

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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF - Employee was observed removing cake pop from packaging and contacting the food portion with bare hands. Employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Cake pop was discarded.
- 8 5-202.12 Handwashing Sinks, Installation - PF - Neither of 2 handwashing sinks in kitchen were providing adequate hot water. Water at prep line handwashing sink measured 82F and water at rear handwashing sink measured 83F. A handwashing sink shall be equipped to provide water at a temperature of at least 100F through a mixing valve or combination faucet. CDI- Plumber repaired handwashing sinks during the inspection. Hot water measured at 108F.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Several seasoning shakers and lids were found with heavy residue remaining on them in clean utensil storage. Utensils shall be clean to sight and touch. CDI: Shakers were sent to utensil sink for cleaning. 0 pts.

Lock
Text



Person in Charge (Print & Sign): *First* On File *Last* On File

Regulatory Authority (Print & Sign): *First* Michael Frazier REHSI *Last* Eva Robert REHS

REHS ID: 2551 - Robert, Eva

Verification Required Date: 08 / 17 / 2018

REHS Contact Phone Number: (336) 703 - 3135



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



[Handwritten signature: Michael Frazier]
[Handwritten signature: Eva Robert]

Comment Addendum to Food Establishment Inspection Report

Establishment Name: STARBUCKS COFFEE CO. #11922

Establishment ID: 3034014119

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.



- 26 7-202.12 Conditions of Use - P,PF - Home Defense insect killer was found in chemical storage with labeling that stated it was solely for residential use. Poisonous or toxic materials shall be used according to manufacturer's use direction that state that use is allowed in a food establishment. CDI: PIC discarded pesticide. 0 pts.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P - Coffee prep sinks on beverage line near cash register is exposed to customers and in need of a sneeze guard. During preparation, unpackaged food shall be protected from environmental sources of contamination. VR: Verification required within 10 days (August 17th, 2018), contact Michael Frazier at fraziemb@forsyth.cc or 336-703-3328.
- 38 2-402.11 Effectiveness-Hair Restraints - C - Male food employee observed handling food and equipment without wearing beard guard. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints and clothing that covers body hair to effectively keep their hair from contacting exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use items. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wet wiping cloth was observed on counter of prep line. A bucket of sanitizer for holding wiping cloths was observed on the ground by the utensil sink. Cloths in-use for wiping food spills shall be held in a chemical sanitizer solution at a concentration specified under 4-501.114, and the containers of chemical sanitizing solution shall be stored off the floor. 0 pts.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Single-service coffee cups being stored throughout establishment stacked above edge of holding sleeve. Single-service items shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Gasket on far left reach-in cooler is torn (work order placed). Vent cover on bottom of right reach-in freezer missing. Shelving in walk-in cooler has peeling paint and is exhibiting early rust development. Maintain equipment in good repair. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Floor of walk-in cooler has food debris underneath racks from milk spills. Large amount of dust buildup on front fan cover and back vent of walk-in cooler condenser unit. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: STARBUCKS COFFEE CO. #11922

Establishment ID: 3034014119

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.



- 49 5-202.13 Backflow Prevention, Air Gap - P - Drain pipe for utensil sink protrudes slightly into floor sink underneath the wash basins. An air gap between the water supply inlet and the flood level rim of the plumbing fixture shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. VR: Verification required, contact Michael Frazier at fraziemb@forsyth.cc or 336-703-3328.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C - Repeat: There is a large buildup of leaf debris and solid refuse in the dumpster enclosure. Remove the green Starbucks umbrella from the dumpster area. Maintain enclosures for refuse free of unnecessary items and clean. // 5-501.114 Using Drain Plugs - C - Drain plug is missing from dumpster. Drains in receptacles for refuse shall have drain plugs in place.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat: Floor throughout kitchen is extensively soiled aside from expected daily buildup of coffee grounds etc., and vents in bathroom ceilings have large amount of dust accumulation. Maintain physical facilities clean. // 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C - Floor/wall juncture near walk-in cooler has had the coved base grouted over and is no longer easily cleanable, and baseboard tile on the outside of the walk-in cooler is separated from wall and has a large gap. Floor and wall junctures shall be coved and sealed. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repeat: Floor tiles are cracked near walk-in cooler and utensil sink, and both toilets are in need of recaulking to floor. Maintain physical facilities in good repair.
- 54 6-303.11 Intensity-Lighting - C - Lighting measured at 8 foot candles at toilet and handwashing sink in women's restroom, 36 foot candles at sandwich ovens, and 37 foot candles at espresso machine. Lighting shall be at an intensity of 20 foot candles in toilet rooms and at least 50 foot candles at food prep areas. Increase the lighting. 0 pts.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: STARBUCKS COFFEE CO. #11922

Establishment ID: 3034014119

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: STARBUCKS COFFEE CO. #11922

Establishment ID: 3034014119

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.

✓
Spell

