

Food Establishment Inspection Report

Score: 93

Establishment Name: TACO BELL 3940

Establishment ID: 3034012070

Location Address: 2437 LEWISVILLE CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 07/29/2021

Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 10:15 AM

Time Out: 1:15 PM

Permittee: BURGER BUSTERS INC.

Total Time: 3 hrs 0 min

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: 3

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	1	0	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0	0			
Potentially Hazardous Food Time/Temperature .2653										Compliance with Approved Procedures .2653, .2654, .2658										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 7										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0													
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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	0	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

Page 1 of

DHHS is an equal opportunity employer. Food Establishment Inspection Report, 3/2013



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: 07/29/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: rs003940@tacobell.com
 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
diced tomatoes	makeline	41.0						
shredded lettuce	makeline	41.0						
ground beef	makeline	175.0						
rice	makeline	138.0						
diced tomatoes	makeline - drive-thru side	41.0						
shredded lettuce	maekline - drive-thru side	42.0						
potato bites	makeline - drive-thru side (DISC)	108.0						
chicken	makeline - drive-thru side	169.0						
refried beans	makeline - drive-thru side	152.0						
ground beef	walk-in cooler	39.0						
steak	warming cabinet	175.0						
hot water	3 comp sink	117.0						
ServSafe	Valerie Lindsay 1/18/2024	0.0						

Person in Charge (Print & Sign): Valerie Lindsay
 Regulatory Authority (Print & Sign): Aubrie Welch

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 07/30/2021

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services

Page 1 of _____

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 3/2013

• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACO BELL 3940

Establishment ID: 3034012070

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 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P The quat sanitizer dispenser at the 3 comp sink is not working, so establishment was using packets of chlorinated sanitizer. The strength of the chlorinated sanitizer in 3 comp sink was 25 ppm when checked with REHS's chlorine test strips. One of two sanitizer containers at make line also read 25 ppm. A chemical sanitizer used in a sanitizing solution shall be used in accordance with EPA-registered label use instructions; CI sanitizer should be 50 - 200 ppm. CDI - additional packet added to sink, sanitizer container refilled (200 ppm). VERIFICATION REQUIRED - Please call when sanitizer dispenser is fixed.
- 19 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Majority of metal pans had food debris, greasy residue. A couple scoops also had food debris. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI - items left on table to be re-cleaned.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P potato bites 108-113F (in cabinet with taco shells), fries 121-138 (on make line). Potentially hazardous foods held hot shall be maintained at 135F or above. CDI - both discarded; new batch of potato bites placed in different warming cabinet, where they were 155F. Per manager, there is usually a timer for the fries and they are only held 15 minutes; timer was found and placed back on make line.
- 22 3-501.19 Time as a Public Health Control - PF Per PIC, establishment uses time for fries on the make line and they are only held for 15 minutes. At beginning of inspection, the timer could not be located and the fries were below 135F. If time without temperature control is used as the public health control for ready to eat potentially hazardous food that is displayed or held for sale or service, the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. CDI - timer was located and used.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - One plastic, single-service container without a handle (black portion container) was being used as a scoop for the cinnamon. 2 scoop handles were stored in contact with food products on makeline. Multi-use scoops shall be stored in food with the handles upright, out of the food. Adjust handles and provide multi-use scoop for the cinnamon.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Stack of cups in corner at drive-thru were unprotected, with mouth-contact portions of cups exposed. Single-service and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination; and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. CDI - manager discarded cups.
- 45 4-201.11 Equipment and Utensils-Durability and Strength - C - Rectangular metal pan with cracks, pair of tongs with damage to green coating on handles, cracked plastic lid for cinnamon sugar, several metal pans with dented interior corners where food debris is trapped. (note: PIC discarded rectangular metal pan and tongs). Utensils shall be discarded once they are damaged. // 4-402.11 Fixed Equipment, Spacing or Sealing-Installation - C - Repeat - Caulk missing with food debris between make-unit and work table facing the storage shelving. Equipment that is fixed because it is not easily moveable shall be sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Caulking between ventilation hood panels on right and left side above fryers is peeling. Recaulk where old caulking is peeling. Ice accumulation in walk-in freezer - re-wrap pipes as needed/address underlying cause of icing. Equipment shall be maintained in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF Since quat dispenser is not working, establishment is using packets of chlorinated cleaner as sanitizer, but no chlorine test strips are present. A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided. VERIFICATION REQUIRED by tomorrow, Friday, July 30, 2021.
Note: The quat test strips are past their expiration date, obtain quat test strips that are within date.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed throughout, including but not limited to: shelving at make line, esp. undersides of the shelving over the food products; inside and outside of the cooler under the make line including vents, inside Delfield freezer esp. interior base, hot holding cabinet esp. handles, dust on fan guards in walk-in cooler, gray plastic cart (food debris), filters in hood over fryers, back edge of table under frozen drink machine, trough under drink machine at drive-thru, gray tub under packages of thawing guacamole in walk-in cooler, exteriors and lids of dry storage bins in wheeled rack by office, cabinet under drink machine in dining room. Ccleaning concerns are REPEAT. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C Clean fixtures in both restrooms - toilets including the bases/sides, hand sinks, urinal. Replace damaged toilet seat in women's room (stall to the right). Plumbing fixtures shall be cleaned as often as necessary to keep them clean.

- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C - Recycling dumpster has a hole beside the arm channel (right side). Recommend contacting waste management company for replacement. Receptacles for refuse shall be maintained in good repair. // 5-501.113 Covering Receptacles - C - One dumpster door was open. Receptacles shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Grout is low in areas, such as in front of 3 comp sink. Physical facilities shall be maintained in good repair.
6-501.12 Cleaning, Frequency and Restrictions - C Cleaning is needed throughout, including but not limited to: ceiling and walls around vents where there is dust accumulation, floor under equipment, walls with buildup such as to left of front hand sink, and behind equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 54 6-303.11 Intensity-Lighting - C Lighting low at fryers (27 foot-candles). Lighting low at right side of makeline (38-47 foot-candles). Lighting shall be at least 50 foot-candles at food prep surfaces.

GENERAL COMMENTS:

VERIFICATION REQUIRED by tomorrow, Friday, July 30 - the sanitizer dispenser at the 3 comp sink needs to be repaired and the correct test strips need to be available - quat test strips that are not expired. Chlorine test strips are needed for the chlorinated cleaner. Please call/text Aubrie - 336-830-4460