Food Establishment Inspection Report Score: 98 Establishment Name: SEVEN ELEVEN Establishment ID: 3034020819 Location Address: 1005 SOUTH MAIN STREET X Inspection Re-Inspection City: KERNERSVILLE Date: 07/30/2021 State: NC Status Code: A Zip: 27284 County: 34 Forsyth Time In: 1:05 PM Time Out: 2:50 PM Total Time: 1 hrs 45 min Permittee: RLN ENTERPRISES LLC Telephone: (336) 996-9963 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 1 Water Supply: X Municipal/Community On-Site Supply 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. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDIR VR OUT CDI R VR IN OUT N/A N/O IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمالها 28 Pasteurized eggs used where required **Employee Health** .2652 2100 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control & exclusion .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate equipment for temperature control 31 🛛 1 0.5 0 Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 🛛 1050 - -Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 Thermometers provided & accurate X П Hands clean & properly washed 420 -Food Identification □ □ No bare hand contact with RTE foods or pre-approved alternate procedure properly followed 3 1.5 0 - - -X 35 🛛 🗀 Food properly labeled: original container 210 - -X 21XX 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 🛛 🗆 210 - unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🗆 X 10 2100 38 🛛 10.50 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🗓 🔲 🗀 39 🛛 Wiping cloths: properly used & stored 1 0.5 0 □ 🛛 □ Required records available: shellstock tags, parasite destruction 2100 40 🗆 Washing fruits & vegetables 1 0.5 0 Protection from Contamination .2653, .2654 Proper Use of Utensils 3150 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored dried & handled 42 🛛 🗆 Proper disposition of returned, previously 15 🛛 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 | □ | IXI Potentially Hazardous Food Tlme/Temperature .2653 44 🛛 16 \| \| \| \| \| \| \| \| Proper cooking time & temperatures 3 1.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3150 - -□ | ☑ | Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 □ 🛛 3 1.5 0 approved, cleanable, properly designed, constructed, & used □ Proper cooling time & temperatures Warewashing facilities: installed, maintained & used; test strips 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 3 1.5 0 □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 21 3 1.5 0 □ □ Proper date marking & disposition Time as a public health control:procedures & records Hot & cold water available; 48 🖾 🗀 🗀 22 210 - -X 49 🛛 Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 | | | | 50 🛛 Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied .2653 51 🛛 |24| 🗆 | 🗆 | 🖾



Chemical

25 🗆 🗆 🔯

X

 Total Deductions: |2

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

Conformance with Approved Procedures .2653, .2654, .2658

.2653, .2657

Food additives: approved & properly used

Toxic substances properly identified stored,

52 🛛

53 🗆 X

54

1 0.5 0 | | | |

210 -

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020819 Establishment Name: SEVEN ELEVEN Location Address: 1005 SOUTH MAIN STREET Date: 07/30/2021 X Inspection Re-Inspection City: KERNERSVILLE State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27284 Water sample taken? Yes X No Category #: II Wastewater System:

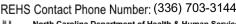
Municipal/Community

On-Site System Email 1: reginaldnoble@aol.com Municipal/Community On-Site System Water Supply: Permittee: RLN ENTERPRISES LLC Email 2: Telephone: (336) 996-9963 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 141.0 hot water 3 comp sink 200.0 quat sanitizer ppm 3 comp sink 41.0 tomatoes cold hold display 142.0 hot holding hot dog 141.0 beef taquito hot holding 142.0 hot dog hot holding cold hold display reach in 40.0 ambient air 157.0 chili dispenser 41.0 reach in cooler hotdog 39.0 ambient air walk in cooler 36.0 ambient air retail self serve cooler **First** Last P. ... Ph asexpets Person in Charge (Print & Sign): Reginald Noble

REHS ID: 2809 - Pleasants, Lauren

First

Verification Required Date:

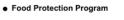


Regulatory Authority (Print & Sign): Lauren



Last

Pleasants





Comment Addendum to Food Establishment Inspection Report

Establishment Name: SEVEN ELEVEN Establishment ID: 3034020819

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.

- 8 6-301.11 Handwashing Cleanser, Availability PF No soap available at back hand washing sink. Each handwashing sink shall be provided with a supply of hand cleaning compound. CDI- Soap placed at handwashing sink. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C Box of buffalo chicken stored on floor in walk in cooler. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. CDI- Chicken package moved to shelf. 0 pts.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C Box of cups stored on floor in dry storage room. 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 at least 6 inches of the floor. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Replace rusted lid storage container by soda machine in retail area. In soda machine, drain pan and grate soiled and rusted. Replace if necessary, or have serviced to repair. Recaulk right side of splashguard at front handwashing sink. Repair or replace broken paper towel dispenser at back handwashing sink. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C REPEAT- Additional cleaning needed on the following equipment: coffee counter cabinets and drawers, gasket of small reach in freezer, underneath soda dispenser boxes in dry storage area, inside base of 1 door upright freezer, in all trash cabinets in self serve area, around ice chute and in drain pan of soda machine, and in cabinets behind the counter. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C Reseal coved base outside of mop/can wash. Replace missing tile behind hot holding box on counter. Repair broken tile by grease trap lid. Seal pipe penetrations in ceiling in dry storage area. In men's restroom, recaulk handwashing sink to wall and toilet to the floor. Physical facilities shall be maintained in good repair.
 - 6-501.12 Cleaning, Frequency and Restrictions C Floor cleaning needed under self-serve equipment and in dry storage area. Remove storage from floor so it is easily cleanable. Physical facilities shall be maintained clean.
- 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking C Employee's beverage stored on counter in contact with hot holding cabinet. Suitable facilities shall be located in an area where contamination of food, equipment, utensils, linens, and single-service and single-service articles can not occur. Store employee beverage on bottom shelves below products for food stand. 0 pts.