

Food Establishment Inspection Report

Score: 94.5

Establishment Name: BURGER KING #4002

Establishment ID: 3034012172

Location Address: 2433 LEWISVILLE CLEMMONS RD

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 08 / 16 / 2018 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 11 : 50 am pm Time Out: 03 : 45 am pm

Permittee: CARROLS LLC BK

Total Time: 3 hrs 55 minutes

Telephone: (336) 766-0205

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: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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 0 0 0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 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 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 0
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2 2 2 2
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 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13 2 2 2
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	2	13 2 2 2
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 0 0
Potentially Hazardous Food Time/Temperature .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13 0 0 0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13 0 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 0 0 0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 0 0 0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13 0 0 0
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 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 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	13 0 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 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 0 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 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 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 0 0
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03 0 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 0 0
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 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 0 0
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 0 0 0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03 0 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03 0 0 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 0 0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03 2 0 0
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	2 0 0 2
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 0
Utensils and Equipment .2653, .2654, .2663						
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1 0 0 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03 0 0 0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	2	03 0 0 2
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 0 0
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 2 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 0 0 0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	2	03 0 0 2
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03 2 0 0
Total Deductions:					5.5	



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURGER KING #4002
Location Address: 2433 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: CARROLS LLC BK
Telephone: (336) 766-0205

Establishment ID: 3034012172
 Inspection Re-Inspection **Date:** 08/16/2018
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** II
Email 1: dchaplin@carrols.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
Chick patty	Hot holding	173	onion rings	final cook	207			
Chick patty	final cook	172	quat sani	3-comp sink (ppm)	300			
Beef patty	hot holding (left)	151	quat sani	bucket (ppm)	200			
beef patty	hot holding (right)	167	lettuce	walk-in cooler	40			
beef patty	final cook	185	shake mix	ice cream machine	43			
Spicy chick	final cook	173	Servsafe	E. Hagadorn 11-27-22	00			
chick nugget	hot holding	148	ambient	milk reach-in	34			
French fries	hot holding	172	hot water	3-compartment sink	131			

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.

- 6 **2-301.14 When to Wash - P -** One out of 6 employees who were observed washing hands turned off the faucet with bare hands rather than paper towel. Food employees shall clean their hands after engaging in activities that contaminate the hands. Employees may use a paper towel to operate faucet handles to prevent recontamination of hands as allowed under 2-301.12. CDI: Employee rewashed hands using proper procedure. 0 pts.
- 13 **3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P -** In small reach-in freezer across from fryer line, an opened package of raw chicken patties were observed on top shelf with opened package of vegetable burgers on the bottom shelf. In the sliding-top freezer beside the fryers, open packages of raw chicken fries were being stored directly beside open packages of french fries. Food shall be protected from cross-contamination by arranging each type of food in equipment so that contamination is prevented. CDI: Vegetable burgers were placed on top shelf of the reach-in freezer, and all raw chicken was placed in walk-in freezer from the slide-top freezer. 0 pts.
- 14 **4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT -** All items in 3 bins of utensils in clean utensil storage in the walk-in cooler containing tongs, plastic trays used for hot holding, lids, and other dispensing items were found to be soiled. The tomato slicer was soiled on the prep sink. The shield of the ice dispenser was soiled with pink and black mold accumulation. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items were sent to 3-compartment sink to be washed, rinsed, and sanitized, and washing procedure began on ice dispenser shield.

Lock Text

Person in Charge (Print & Sign): *First* Elizabeth *Last* Hagadorn
Regulatory Authority (Print & Sign): *First* Michael Frazier *Last* Shaneria Sanders


 Verification Required Date: ___ / ___ / ___

REHS ID: 2683 - Shaneria Sanders

REHS Contact Phone Number: (336) 703 - 3144



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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURGER KING #4002

Establishment ID: 3034012172

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.



- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Several utensils including tongs and metal trays used for hot holding were being stored in the walk-in cooler contacting boxes of raw bacon. Utensils being stored above prep sink were on heavily soiled shelving. Cleaned utensils shall be stored where they are not exposed to splash, dust, or other contamination. 0pts.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - REPEAT - Several stacks of cups in the establishment were being stored with the rim of the cups exposed to open air. Recommend stacking cups lower in dispensers or leaving original plastic sleeve on cups while being dispensed. An open package of single-use lids were being stored under condiment dispensing station in contact with a sanitizer bucket. Single-use items shall be stored where they are not exposed to splash, dust, or other contamination.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT - The fan covers and the back vent of the walk-in cooler condenser, and the vent of the fly fan over the back door were dusty. The shelving above the 3-compartment sink used for utensil storage is heavily soiled. Additional cleaning is needed inside fryers. NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P - The atmospheric backflow prevention device incorporated into the faucet at the canwash is not of adequate design to handle continuous pressure that can be applied due to the Y-splitter attached to the faucet. Recommend attaching Wilkins LFN-9 or similar device above the splitter. CDI: Splitter was detached from faucet head and will only be attached when chemical tower is needed. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - REPEAT - Tile grout is worn in several places throughout the establishment. Physical facilities shall be maintained in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C - REPEAT - Additional floor cleaning is needed under shelving in dry storage and water heater rooms, as well as under deep fryers. Ceiling cleaning is needed throughout kitchen due to dust accumulation. Floors, walls, and ceilings shall be kept clean.
- 54 6-303.11 Intensity-Lighting - C - Lighting at canwash was measured at 5 foot candles. Light intensity shall be at least 20 foot candles at 30 inches above the floor in areas used for warewashing. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C - Air vents throughout kitchen and in men's and women's restrooms are extensively dusty. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. 0 pts.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURGER KING #4002

Establishment ID: 3034012172

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: BURGER KING #4002

Establishment ID: 3034012172

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: BURGER KING #4002

Establishment ID: 3034012172

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

