

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: APPLEBEE'S

Establishment ID: 3034012590

Location Address: 6310 ALLEGACY WAY

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 02 / 14 / 2019 Status Code: U

Zip: 27012

County: 34 Forsyth

Time In: 10 : 30 ☒ am ☐ pm Time Out: 02 : 10 ☒ am ☐ pm

Permittee: APPLEBEE'S RESTAURANTS MID ATLANTIC, LLC

Total Time: 3 hrs 40 minutes

Telephone: (336) 712-1063

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 4

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

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	N/O	Compliance Status			OUT	CDI	R	VR
<b>Supervision</b> .2652										
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</b> .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	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
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</b> .2652, .2653, .2655, .2656										
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</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3		0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3		0	
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</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03		
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
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</b> .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
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .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	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .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	1		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1		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</b> .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		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		
<b>Physical Facilities</b> .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	1		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1		0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1		0	
Total Deductions: <u>5.5</u>										



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DHHS is an equal opportunity employer.



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☒ Inspection ☐ Re-Inspection Date: 02/14/2019

Comment Addendum Attached? ☐ Status Code: U

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: clemmons7532@applebeesrestaurants.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
potatoes	COOLING at 10:35	124	mexi rice	make line - base	39	final rinse	dish machine	164
potatoes	COOLING at 12:15	60	prime rib	"	40	quat sanitizer	dispenser at 3 comp	150
soup	4 -dr cooler	40	chicken	"	41			
pasta	FINAL COOK	174	chicken	FINAL COOK	200	Food Safety	Jason Adkins 9/10/20	00
lettuce	ref. drawer	43	ham	walk-in cooler	40			
tomatoes	make line - top	38	ribs	"	40			
slaw	"	40	slaw	1-dr cooler	39			
cooked onion	chef base	40	slaw	well at expo line	38			

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C At beginning of inspection, observed employee drink on table next to metal containers holding food products. Employee drinks must be stored in a designated area below food prep surfaces. CDI - drink was moved.
- 13 3-304.15 (A) Gloves, Use Limitation - P Observed employee leave food prep area, employee used gloved hands to touch walk-in cooler door handle, then resumed food prep activities. Observed employee pick up a dropped utensil with gloved hand, then return to cook line to resume food prep activities. If used, single-use gloves shall be used for only one task such as working with ready to eat food or with raw animal animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI - REHS discussed hand washing with employees; gloves were removed, hands properly washed, and new gloves donned.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Plates, bowls, ramekins, ladles with food debris today. Lemon slicer needed detail cleaning on/around blades. Food contact surfaces shall be clean to sight and touch. CDI - dishes were rewashed.  
4-702.11 Utensils and Food contact surfaces shall be sanitized before use after cleaning. P  
Observed employee temp a steak at the expo line; thermometer was not sanitized prior to temping. Utensils and food contact surfaces of equipment shall be sanitized before use after cleaning. CDI - discussion with manager.

Lock  
Text  
☒

Person in Charge (Print & Sign): Jason First Last Adkins

Regulatory Authority (Print & Sign): Aubrie First Last Welch

*Jason Adkins*

*Aubrie Welch REHS*

REHS ID: 2519 - Aubrie Welch

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3131



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- 23 3-603.11 Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. Pf On the "Daily Special" menu insert, the 6 oz sirloin (Wednesday's special) is not asterisked to a consumer advisory, even though it may be served undercooked. All foods that may be served undercooked, including specials, must be tied to a consumer advisory to remind consumers of the increased risks associated with consuming undercooked foods. CDI - manager removed the menu inserts until a solution from corporate is obtained.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Trough drain at bar is directly over an ice bin; this drain pipe needs to be enclosed so that no drips or leaks can go into the ice bin. During inspection, the ice bin remained covered with a sheet pan, and no dripping was observed.
- 38 2-303.11 Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed. Employee working expo line was wearing a watch today; when handling food, employees should not wear jewelry on their hands or arms.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Plates stored on 5 tier rack are exposed to splash from hand washing at the adjacent hand sink. Bins used for storage of metal lids had debris in bottom. Ice bucket was placed on floor while being filled from the ice machine. Scrubbing pads were stored on shelf below bulk cleaners in outside storage building; relocate above chemicals. Cleaned equipment...shall be stored in a clean, dry location where it is not exposed to splash, dust, or other contamination, and at least 6 inches above the floor.
- 45 Ch. 4 - Equipment in need of repair/replacement throughout the establishment. Please refer to the transitional permit list for detailed notes about equipment; all equipment must be brought up to Food Code standards by June 9, 2019.
- 47 4-602.13 Nonfood Contact Surfaces - C Clean the underside of the shelf above the prep line, and frequently touched items such as the handles of the microwaves. Clean the interior of the glass coolers at the bar.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P The backflow preventer installed at the bar is not rated for continuous pressure, and nozzle was attached to hose today. CDI - manager removed spray nozzle from the hose.



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✓  
Spell

- 53 Ch. 6 - Floor repairs/grouting needed throughout the establishment. Clean ceiling around vents; dust accumulation present today. Please refer to the transitional permit list for detailed notes about facility repairs; establishment must be brought up to Food Code standards by June 9, 2019.
- 54 6-303.11 Intensity-Lighting - C Lighting is not meeting foot candle requirements in areas throughout the kitchen today. Please refer to the transitional permit list for detailed notes about lighting.



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Spell

