Food Establishment Inspection Report Score: 90 Establishment Name: TACO BELL 20055 Establishment ID: 3034011157 Location Address: 349 AKRON DRIVE Date: 09/14/2020 City: WINSTON SALEM Status Code: A State: NC Time In: 12:30 PM Time Out: 2:45 PM County: 34 Forsyth Zip: 27105 Total Time: 2 hrs 15 min **BURGER BUSTERS INC** Permittee: Category #: IV Telephone: (336) 744-1750 FDA Establishment Type: Fast Food Restaurant Wastewater System:

Municipal/Community

On-Site System No. of Risk Factor/Intervention Violations: 4 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 2 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, Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT NA NO Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 28 □ □ □ □ Pasteurized eggs used where required 10501000 Employee Healti \boxtimes 2000-1-1-Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3 15 0 Variance obtained for specialized processing 30 3 15 0 \square Proper use of reporting, restriction & exclusion Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🛛 equipment for temperature control $|\boxtimes|\Box$ Proper eating, tasting, drinking, or tobacco use 32 🖂 \square Plant food properly cooked for hot holding No discharge from eyes, nose or mouth 1 0.5 0 33 🛛 Approved thawing methods used MB0 - -Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 Thermometers provided & accurate Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre-3140 - approved alternate procedure properly followed 35 🛛 🗀 Food properly labeled: original container 2000 - I - I Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 2110 - -Food obtained from approved source Contamination prevented during food 37 🛛 21000 preparation, storage & display ΙП Food received at proper temperature 38 🛛 Personal cleanliness Food in good condition, safe & unadulterated 211000000 39 \boxtimes Wiping cloths: properly used & stored Required records available: shellstock tags, 12 \Box parasite destruction 40 🛛 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils X ☐ Food separated & protected 3 15 0 - -41 🛛 In-use utensils: properly stored 1030 - -14 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 IN Proper disposition of returned, previously served dried & handled 15 🖾 🗀 reconditioned, & unsafe food Single-use & single-service articles: properly 1030 - -Potentially Hazardous Food Tlme/Temperature stored & used Proper cooking time & temperatures 3 15 0 - -44 \boxtimes Gloves used properly 1050 -17 0 0 0 Utensils and Equipment .2653, .2654, .2663 lα Proper reheating procedures for hot holding 3 13 0 - -Equipment, food & non-food contact surfaces 45 □ 🗆 18 X 3 1.5 0 П approved, cleanable, properly designed, Proper cooling time & temperatures constructed, & used Warewashing facilities: installed, maintained, & \square 3 15 0 - -Proper hot holding temperatures 46 🛛 used: test strips \square Proper cold holding temperatures 47 Non-food contact surfaces clean X Proper date marking & disposition 3 15 0 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48|⊠|□|□| Hot & cold water available: adequate pressure П 2100000 records 49 M Plumbing installed; proper backflow devices Consumer Advisory .2653 Consumer advisory provided for raw or |23| □ | □ | 🖾 50 🛛 2000 Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied Pasteurized foods used; prohibited foods not & cleaned |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 \square Chemical .2653, .2657



Conformance with Approved Procedures

Food additives: approved & properly used

Toxic substances properly identified stored, & used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

2653 2654 2658

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198

Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;

Total Deductions:

designated areas used

53

0.9

Comment Addendum to Food Establishment Inspection Report

Comment Addentition to a Cod Lotabilion in the Cod in Account						
Establishment ID: 3034011157						
Inspection						
Comment Addendum Attached? X Status Code: A						
Water sample taken? Yes X No Category #: IV						
Email 1:						
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	
hot water	3 comp sink	120	shredded chicken	hot holding	138	lettuce	reach in cooler	41	
quat ppm	3 comp sink	0	rice	hot holding	147	shredded cheese	reach in cooler	40	
quat ppm	3 comp sink remade	150	beef	warming cabinet	155	steak	walk in cooler	40	
quat ppm	sanitizer bucket	150	chicken	warming cabinet	169	diced tomatoes	walk in cooler	40	
diced tomatoes	make unit	52	steak	warming cabinet	164	shredded cheese	walk in cooler	40	
black beans	hot holding	164	pico	make unit	39	lighting food candles	walk in cooler	5	
refried beans	hot holding	159	lettuce	make unit	41				
ground beef	hot holding	152	cheddar	make unit	41				

First

Last

Person in Charge (Print & Sign): Mildred

Williams

First

REHS ID: 2809 - Pleasants, Lauren

Last

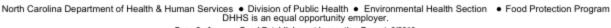
Regulatory Authority (Print & Sign): Lauren

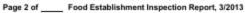
Pleasants

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144









Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACO BELL 20055 Establishment ID: 3034011157

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

- 2-102.12 Certified Food Protection Manager C No certified food protection manager present during inspection. The person in charge shall demonstrate knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program (ANSI-accredited).
- 6 2-301.14 When to Wash P Food employee washed hands and used bare hands to turn off handwashing sink faucets. Hands shall be washed any time they are contaminated by using the correct handwashing procedure and using a barrier such as a paper towel to turn off faucets in order to avoid recontaminating the hands. CDI- Employee was educated and washed hands correctly for the duration of the inspection.
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness P Quat sanitizer measured 0 ppm at 3 compartment sink. A chemical sanitizer used in a sanitizing solution shall meet criteria specified under 7-204.11. A quaternary ammonium solution shall have a concentration as specified under 7-204.11 and as indicated by manufacturer's use, and measure 150-400ppm. CDI- Sanitizer vat was refilled and measured 150ppm.
 - 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P- REPEAT- The following dishes and utensils soiled with food residue: 2 plastic lids, 7 plastic bins, 2 metal lids, and a coffee pitcher. Food-contact surfaces shall be clean to sight and touch. CDI- Items placed at 3 compartment sink to be washed, rinsed, and sanitized.
 - 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency C- REPEAT- Pink buildup in dining room drink nozzles. Buildup observed in drive thru drink machine. Equipment such as soda nozzles and ice machines shall be cleaned at a frequency to preclude the accumulation of soil or mold. Clean nozzles nightly.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P REPEAT- In make line, diced tomatoes measured 52F. TCS foods shall be maintained at 41F or below. CDI- Tomatoes voluntarily discarded by PIC.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required C REPEAT- Metal pans stacked wet on dish shelving. Equipment and utensils shall air dry after cleaning and sanitizing.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C REPEAT- Rewrap condensate drainage line in walk-in cooler and freezer to prevent leaks. Walk-in freezer has significant ice buildup on shelves and ceiling. Replace gasket on freezer at fryer line. 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: rethermalizer and fryers, gaskets of warming cabinets, reach in coolers, inside of freezer at fryer line, rolling racks and white bins for dry goods, clean dish shelving, and outer surface of ice chute in dining room drink machine. Nonfood contact surfaces shall be free of dust, dirt, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair C Leak present at 3 compartment sink at sanitizer feed and hose. Plumbing systems shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures C All toilets and urinal in restrooms need additional cleaning. Handwashing sink in kitchen needs cleaning in basin. Plumbing fixtures shall be maintained clean.
- 52 5-501.113 Covering Receptacles C Dumpster lids are open. Receptacles for refuse, recyclables, and returnables shall remain closed with tight-fitting lids and doors. Maintain lids closed.
- 6-501.12 Cleaning, Frequency and Restrictions C REPEAT- Floor cleaning needed in walk in cooler and freezer under shelving, under fryers and rethermalizer, under dry storage shelving, and in restrooms. Physical facilities shall be maintained clean.
 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C REPEAT- Replace missing tiles in can wash. Physical facilities shall be maintained in good repair.
- 6-303.11 Intensity-Lighting C Lighting in walk-in cooler measured 5-7 foot candles. Lighting in walk-in coolers shall measure at least 10 foot candles. Increase lighting in cooler.
 - 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking C Employee drinks stored on prep surfaces and above a bag of food on dry storage area. Backpack hanging on water filter equipment. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Store drinks at designated break desk. Lockers or other suitable facilities shall be located in a designated area where contamination of food, equipment, utensils, linens, and single-service and single-use articles can not occur.