

# Food Establishment Inspection Report

Score: 90

Establishment Name: BURGER KING 11117 CARROLS 793

Establishment ID: 3034012169

Location Address: 1551 UNION CROSS RD

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 09/23/2020

Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 1:25 PM

Time Out: 7:10 PM

Permittee: CARROLS LLC BK

Total Time: 5 hrs 45 min

Telephone: (336) 992-3777

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: 6

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                                 | NO                                  | 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   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Employee Health</b> .2652   |                                     |                                     |                                     |  |  |     |                                     |                          |                          |
| 2  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  | 3   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Good Hygienic Practices</b> .2652, .2653  |                                     |                                     |                                     |  |  |     |                                     |                          |                          |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656                          |                                     |                                     |                                     |  |  |     |                                     |                          |                          |
| 6  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Hands clean & properly washed  |  | 4   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 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   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Approved Source</b> .2653, .2655  |                                     |                                     |                                     |  |  |     |                                     |                          |                          |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |  |     |                                     |                          |                          |
| 13   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food separated & protected   |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  | 3   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |  |     |                                     |                          |                          |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 18   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooling time & temperatures   |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 19   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper hot holding temperatures  |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 22   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Time as a public health control: procedures & records  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Consumer Advisory</b> .2653   |                                     |                                     |                                     |  |  |     |                                     |                          |                          |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <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   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |  |     |                                     |                          |                          |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <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   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |

| Good Retail Practices  |                                     |                                     |                                     |   |  |                                     |                                     |                          |                          |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|--|-------------------------------------|-------------------------------------|--------------------------|--------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. |                                     |                                     |                                     |   |  |                                     |                                     |                          |                          |
| IN   | OUT                                 | N/A                                 | NO                                  | 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                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  | 2                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |  |                                     |                                     |                          |                          |
| 31   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 34   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Thermometers provided & accurate  |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |  |                                     |                                     |                          |                          |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  | 2                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657  |                                     |                                     |                                     |   |  |                                     |                                     |                          |                          |
| 36   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  |  | 2                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 37   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  | 2                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <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                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <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                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 46   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <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                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 49   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  | 2                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 50   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  | 2                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 51   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 52   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| Total Deductions: 10   |                                     |                                     |                                     |   |  |                                     |                                     |                          |                          |



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURGER KING 11117 CARROLS 793  
 Location Address: 1551 UNION CROSS RD  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: CARROLS LLC BK  
 Telephone: (336) 992-3777

Establishment ID: 3034012169

☒ Inspection ☐ Re-Inspection Date: 09/23/2020  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: eshelton@carrols.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  |
|---------------------------|---------------------|-------|-----------------------|---------------|-------|-----------------|-----------------------|-------|
| french fries              | final cook          | 202.0 | ice cream             | shake machine | 39.0  | chicken nuggets | final cook            | 202.0 |
| whopper JR                | final cook          | 170.0 | spicy chicken         | hot hold      | 137.0 | french fries    | reheat                | 200.0 |
| food safety certification | Ashley Jones 8-3-22 | 000.0 | crispy chicken        | hot hold      | 139.0 | ambient         | juice cooler          | 41.0  |
| lettuce                   | walk in cooler      | 39.0  | fish                  | hot hold      | 145.0 | ambient         | shake reach in cooler | 40.0  |
| tomatoes                  | cooling at 1342     | 47.6  | chicken nuggets       | hot hold      | 135.0 |                 |                       |       |
| tomatoes                  | cooling at 1400     | 46.0  | spicy chicken nuggets | hot hold      | 146.0 |                 |                       |       |
| ambient                   | reach in freezer    | 5.0   | jalapeno poppers      | hot hold      | 139.0 |                 |                       |       |
| french fries              | hot holding         | 115.0 | chicken fries         | hot hold      | 135.0 |                 |                       |       |

Person in Charge (Print & Sign): Ashley Jones

Regulatory Authority (Print & Sign): Michelle Bell

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 10/03/2020

REHS Contact Phone Number: (336) 703-3134



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: BURGER KING 11117 CARROLS 793

Establishment ID: 3034012169

## 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 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P: Two food employees could not name symptoms or illnesses and did not know where to find the information. One food employee knew three of the symptoms but did not know where to access the rest of the information. One food employee was more versed in symptoms and illnesses and knew where to find the information (hanging outside of the office in the kitchen). Food employees shall have the knowledge and understand when to report foodborne illnesses and symptoms management. CDI: Manager informed of lack of knowledge among employees. Employees educated on location of information.
- 6 2-301.14 When to Wash - P: 0 pts. Manager returned into kitchen from using restroom and did not re-wash hands after entering prior to handling money drawer then single service items. Hands shall be washed when contaminated and changing tasks. CDI: Manager educated and re-washed hands.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. In walk in freezer, opened bag of raw chicken patties on shelf above opened box of impossible burgers. In reach in freezer, opened bag of raw chicken nuggets on top of onion rings. Foods shall be protected from cross contamination (in freezer, when commercial packaging has been opened) by placing in proper storage order. CDI: Foods rearranged in proper cooking order.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: The following items were soiled: flaps at the to of the bun warmer, egg grill, two fryer salt dispensers, three sauce buckets, 3 heavily coated baking pans (with carbon build-up). Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C: Tea and beverage machine nozzles soiled. Beverage dispensing nozzles shall be cleaned as frequently as necessarily to prevent an accumulation of soil.
- 18 3-501.14 Cooling - P: Tomatoes sliced at 10:00am measured 46F-47.6F at 1:42pm and 46F at 2pm. Potentially hazardous foods shall be cooled from 70F to 41F in 4 hours. CDI: Tomatoes that had reached 41F and below (stored around edges of pans were kept and stored in walk in cooler. Tomatoes out of compliance were discarded.)
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: French fries 115F-121F in hot holding. Potentially hazardous foods shall be maintained at 135F and above. CDI: Fries reheated to 202F.
- 31 3-501.15 Cooling Methods - PF: Sliced tomatoes being cooled were stored in three stacked pans. The two bottom pans had lids and the top pan was covered with plastic wrap. When cooling, methods shall be taken to quickly cool potentially hazardous foods such as loosening plastic wrap to allow heat transfer, unstacking foods to allow air flow around pans, and loosely covering foods. CDI: Tomatoes were discarded that were out of temperature and others were placed in pan with vented lid.
- 34 4-204-112 Temperature Measuring Devices-Functionality - C: 0 pts. Thermometers missing from reach in freezer with chicken patties and also juice cooler. Temperature measuring devices shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit. Replace missing thermometers.
- 36 6-501.111 Controlling Pests - C: 0 pts. Two flies present. Pests shall be controlled on the premises.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: The ice bin at the drive thru remained open for the majority of the inspection. At the beginning of the inspection, the ice machine in the rear of the kitchen had the door open. A bag of onions was on the floor in the dry storage room. A case of drink syrups was on the floor in dry storage. A bag of Impossible burger patties were on the floor in the walk in freezer. The brushes used to clean the shake machine were being stored in a container above applesauce and ham in the walk in cooler. Food shall be protected from contamination by the premises.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: A case of paper cups on the floor of the dry storage room. Single service articles shall be stored at least 6 inches above the floor./ Some single service cups stored out of dispensers and without plastic covering. Single service cups shall be stored protecting mouth rims. Maintain in plastic packaging or in protective dispenser.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF: Tomato slicer with broken "tooth" blade./ One wire fryer scoop with broken areas of wire coming loose from sides. Multi-use food contact surfaces shall be free of breaks, cracks, chips, and shall be smooth. Verification is required for replacement/removal of these two items by October 3, 2020 to Michelle Bell or bellmi@forsyth.cc or 336-703-3134.//4-501.11 Good Repair and Proper Adjustment-Equipment - C: The following equipment is in need of repair: charbroiler missing screws, raw burger cart rusting, chemical shelf cage rusting, rinse vat stopper broken, wash vat stopper broken, spring arm broken at three comp sink, shelving drooping in walk in freezer, handle loose on Chescor unit, replace screw caps on undersides of prep table at chicken nuggets where missing, condensate line in walk in cooler needs PVC pipe wrap jacketing and the jacketing in the walk in freezer needs repaired due to cracking, ice accumulation around door in walk in freezer in areas, floor panel in walk in cooler with light rust and some shelving legs with light rust. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: 0 pts. Rinse and wash vat of three comp sink lightly soiled. Warewashing equipment shall be cleaned as frequently as necessary to prevent recontamination of equipment and utensils and if used, at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Nonfood contact surfaces of equipment soiled throughout including heavy grease accumulation on fryers, underneath fryers on casters, shelving throughout, syrup in ICEE machine cabinet, dust accumulation on hanging items such as viewing screens, etc. Microwave soiled. Trays for holding food with grease accumulation on handles. Nonfood contact surfaces of equipment shall be cleaned as frequently as necessary to prevent accumulation of soil.
- 49 5-203.14 Backflow Prevention Device, When Required - P: ICEE machine missing backflow prevention device. An approved backflow prevention device shall be installed according to law to meet ASSE standards on a water supply system. Install a backflow preventer for ICEE machine in accordance with NC Plumbing Code. Verification of installation required by October 3, 2020 to Michelle Bell at 336-703-3134 or bellmi@forsyth.cc.//5-205.15 (B) System maintained in good repair - C: Plumbing leak present under three comp sink wash basin, at canwash faucet, and faucets at three comp sink do not fully turn off water when turned off. Urinal clogged in men's room. Plumbing systems shall be maintained in good repair.
- 50 5-402.13 Conveying Sewage - P: 0 pts. Canwash drain is clogged and water will not flow through drain. Water puddles in canwash. Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system that is maintained according to law. CDI: Manager was able to unclog drain during inspection.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: 0 pts. Soiled urinal in men's restroom. Urinals and toilets shall be maintained clean.
- 52 5-501.113 Covering Receptacles - C: All four dumpsters doors open. Receptacles shall be maintained covered and closed to prevent attraction of pests.//5-501.115 Maintaining Refuse Areas and Enclosures - C: Light debris and accumulation under recyclables receptacle. Maintain refuse areas clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Seal top of hood into ceiling. Paneling in mopsink needs resealing to floor, cracked tiles need replacement and grout needs to be added where low/missing. Plumbing access cover missing in women's restroom on wall. Floors, walls and ceilings shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Floor cleaning needed throughout. Ceiling framing needs cleaning. Floors, walls, and ceilings shall be cleaned as frequently as necessary to prevent accumulation of soil. //6-201.17 Walls and Ceilings, Attachments - C: Menus hanging from ceiling have chains that need to be sleeved and cleanable. Attachments shall be easily cleanable.
- 54 6-303.11 Intensity-Lighting - C: REPEAT: Lighting is low in the following areas (in fctd): biscuit prep and the adjoining biscuit oven 45, chicken

nugget prep with reach in freezer 39, egg grill 37, walk in freezer 2 and drive thru beverage machine 30. Increase lighting to meet 10 fctd in areas of food storage and 50 fctd in areas of food preparation.