

Food Establishment Inspection Report

Score: 94.5

Establishment Name: STARBUCKS #11269

Establishment ID: 3034014067

Location Address: 605 JONESTOWN ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: STARBUCKS COFFEE CO AP S AC3

Telephone: (336) 765-7540

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/13/2022 Status Code: A

Time In: 3:10 PM Time Out: 5:00 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

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

Compliance Status				OUT	CDI	R	VR
Supervision .2652							
1	IN	OUT	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	IN	OUT	N/A	Certified Food Protection Manager	X	0	
Employee Health .2652							
3	X	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	X	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0
5	X	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653							
6	X	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	X	OUT		No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	X	OUT		Hands clean & properly washed	4	2	0
9	X	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	X	OUT	N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655							
11	X	OUT		Food obtained from approved source	2	1	0
12	IN	OUT	X	Food received at proper temperature	2	1	0
13	X	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	X/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	X	OUT	N/A/N/O	Food separated & protected	3	1.5	0
16	IN	OUT	X	Food-contact surfaces: cleaned & sanitized	3	X	0
17	X	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
18	IN	OUT	X/N/O	Proper cooking time & temperatures	3	1.5	0
19	IN	OUT	X/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	X/N/O	Proper cooling time & temperatures	3	1.5	0
21	IN	OUT	X/N/O	Proper hot holding temperatures	3	1.5	0
22	X	OUT	N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	X	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	0
24	IN	OUT	X/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	IN	OUT	X	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	X	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	X	Food additives: approved & properly used	1	0.5	0
28	X	OUT	N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	X	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658							
30	IN	OUT	X	Pasteurized eggs used where required	1	0.5	0
31	X	OUT		Water and ice from approved source	2	1	0
32	IN	OUT	X	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	X	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	IN	OUT	X/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	IN	OUT	X/N/O	Approved thawing methods used	1	0.5	0
36	X	OUT		Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	X	OUT		Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	X	OUT		Insects & rodents not present; no unauthorized animals	2	1	0
39	X	OUT		Contamination prevented during food preparation, storage & display	2	1	0
40	X	OUT		Personal cleanliness	1	0.5	0
41	X	OUT		Wiping cloths: properly used & stored	1	0.5	0
42	IN	OUT	X	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654							
43	X	OUT		In-use utensils: properly stored	1	0.5	0
44	X	OUT		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	IN	OUT	X	Single-use & single-service articles: properly stored & used	1	0.5	X
46	X	OUT		Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	X	OUT		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	X	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	OUT	X	Non-food contact surfaces clean	X	0.5	0
Physical Facilities .2654, .2655, .2656							
50	X	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	X	OUT		Plumbing installed; proper backflow devices	2	1	0
52	X	OUT		Sewage & wastewater properly disposed	2	1	0
53	X	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	X	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN	OUT	X	Physical facilities installed, maintained & clean	X	0.5	0
56	X	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:				5.5			



Comment Addendum to Inspection Report

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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.

- 1 2-103.11 Person in Charge (A) - (P)-PF: The manager on duty was not a certified food protection manager. The person in charge shall ensure that: employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. CDI: The manager on duty was given a packet of information about PIC duties.
- 2 2-102.12 (A) Certified Food Protection Manager-C: There was no certified food protection manager on the shift. (A) The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness-P: The dish machine cycle was ran several times and measured at the following temperatures: 111 F, 133 F, 152 F, 159 F, 150 F. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under §4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions. *PIC was instructed to sanitize all items washed in the dish machine, in the 3-compartment sink. VR: A verification is needed by 01/14/2022. Contact Victoria Murphy at murphyvl@forsyth.cc or (336)703-3814
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing-C: Several boxes stored on the floor throughout the facility. 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.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Thorough cleaning is needed to/on the following: outer surfaces of all equipment, all cabinets along barista line, all refrigeration units, and all counter tops along barista line. Nonfood-contact surfaces shall be clean to sight and touch.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-C: Seal holes in walls at can wash area. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Thorough cleaning is needed to/on all the walls and floors throughout the facilities. Physical facilities shall be cleaned as often as necessary to keep them clean.