

# Food Establishment Inspection Report

Score: 94

Establishment Name: COOK OUT #7

Establishment ID: 3034020409

Location Address: 245 SUMMIT POINT LANE

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: COOK OUT WINSTON INC.

Telephone: (336) 760-3335

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/30/2022 Status Code: A

Time In: 12:05 PM Time Out: 2:15 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

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
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	X
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	3	X	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	1	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT	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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> IN OUT	Insects & rodents not present; no unauthorized animals	2	X	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> IN OUT	Warewashing facilities: installed, maintained & used; test strips	1	X	0
49	<input checked="" type="checkbox"/> IN OUT	Non-food contact surfaces clean	1	X	0
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	1	X	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					<b>6</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: COOK OUT #7  
 Location Address: 245 SUMMIT POINT LANE  
 City: WINSTON SALEM State: NC  
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 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
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 Permittee: COOK OUT WINSTON INC.  
 Telephone: (336) 760-3335

Establishment ID: 3034020409  
☒ Inspection ☐ Re-Inspection Date: 06/30/2022  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: jtowery@40shakes.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
pork BBQ	steam well	181						
chili	steam well	195						
quesadilla	prep cooler - overstacked	53						
quesadilla	prep cooler - below fill line	41						
shredded cheese	prep cooler (top)	41						
burger	FINAL COOK	170						
grilled chicken	hot holding on grill	169						
raw bacon	meat prep cooler (top)	37						
raw burger	meat prep (drawer)	41						
chicken tender	hot holding	198						
fries	hot holding	150						
corn dog	ref. drawer (bottom)	40						
ambient air	ref. drawer (top)	38						
watermelon	walk-in cooler	35						
sliced cheese	walk-in cooler	38						
cheesecake	prep cooler for shakes	38						
ServSafe	William Johnson 9/17/24	0						
hot water	prep sink	121						

First  
 Person in Charge (Print & Sign): William

Last  
 Johnson

*[Signature]*

First  
 Regulatory Authority (Print & Sign): Aubrie

Last  
 Welch

*[Signature]*

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:

REHS Contact Phone Number: (336) 703-3131

Authorize final report to  
 be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

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 • Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** COOK OUT #7

**Establishment ID:** 3034020409

**Date:** 06/30/2022 **Time In:** 12:05 PM **Time Out:** 2:15 PM

### 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.

- 8 2-301.14 When to Wash (P) Employee exited rest room and returned to work station without washing hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep and after using the toilet room. CDI - PIC spoke with employee, hands were washed.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Lever scoop, 2 plastic containers, 1 metal container with food debris stored on clean dish rack. Food contact surfaces shall be clean to sight and touch. CDI - placed at sink for re-washing.  
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) buildup in ice machine around chute. Equipment food contact surfaces and utensils shall be cleaned in equipment such as ice bins at a frequency specified by the manufacturer, or absent manufacturer's specifications, at a frequency necessary to preclude accumulation of soil residues.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Quesadillas in prep cooler were 53-63F; they were stacked over the fill lines of the containers. Time/temperature control for safety (TCS) foods held cold shall be maintained at 41F or below. CDI - discarded; quesadillas below fill lines were 41F.
- 28 7-202.12 Conditions of Use (P) Cl sanitizer in sani buckets was over 200 ppm. Poisonous or toxic materials shall be used according to law and Food Code, and applied so that a hazard to employees or other persons is not constituted. CDI - PIC re-filled sani buckets at 50-100 ppm.
- 38 6-501.111 Controlling Pests (Pf) Flies present in kitchen, on food prep surfaces. The premises shall be maintained free of insects, rodents, and other pests.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment REPEAT - (C) Bottom left refrigerated drawer will not close tightly due to bent frame. Repair/replace. Replace missing knobs on chargrill. Continue to work on replacing old rusted shelving, such as chemical storage rack. Equipment shall be maintained in good repair.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) Buildup/soil present in compartments of 3 comp sink. The compartments of sinks shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function.
- 49 4-602.13 Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.  
REPEAT: Nonfood contact surfaces throughout establishment are soiled with accumulation of debris to include, but not limited to, shelving, crevices, gaskets, tops/sides/underneath equipment, bases of fryers, fan guards in walk-in freezer. Nonfood contact surfaces of equipment shall be maintained clean.
- 51 5-203.14 Backflow Prevention Device, When Required (P) Spray nozzle attached to hose at can wash without correct backflow installed. A plumbing system shall be installed to preclude backflow of a contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached by installing an approved backflow prevention device. In order to leave the nozzle attached to the hose, a backflow preventer rated for continuous pressure must be installed. CDI - as a temporary fix, PIC removed nozzle from hose. Keep nozzle disconnected, or install correct backflow prevention prior to next inspection.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods: REPEAT: Chipping finish on ceiling tiles. Floor grates and sinks chipping finish. The premises shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions: Cleaning on floors (esp. under/behind equipment) and walls needed throughout. Establishment shall be maintained clean.