## Food Establishment Inspection Report

Establishment Name: STARBUCKS HARRIS TEETER #228						
Location Address: 4150 CLEMM	IONS RD.					
City: CLEMMONS	State: North Carolina					
Zip: 27012 Count	ty: 34 Forsyth					
Permittee: HARRIS TEETER, L	LC					
Telephone: (336) 778-1445						
	pection C Educational Visit					
Wastewater System:						
	On-Site System					
Water Supply:						
	◯ On-Site Supply					

_		
	Date: 05/16/2024 Time In: 10:15 AM Category#: II	_Status Code: _A _Time Out: _11:15 AM
	FDA Establishment Type:	Fast Food Restaurant
	No. of Risk Factor/Interve No. of Repeat Risk Factor/	ention Violations: 0

Establishment ID: 3034012518

Score:

100

		0	) IV	lun	icipal/Community On-Site Supply						
					e Illness Risk Factors and Public Health Ir contributing factors that increase the chance of developing foo					s	
Public Health Interventions: Control measures to prevent foodborne illness or injury  Compliance Status  OUT C									CDI	R	VR
		<u> </u>				Ľ	00	_	CDI	K	VIN
S	upe	ervis	ion		.2652	_					
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	M	оит	N/A		Certified Food Protection Manager	1		0			
E	mp	loye	e H	ealt	h .2652						
3	Ņ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
G	000	d Hy	gie	nic I	Practices .2652, .2653	•					
		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			
Pi	rev	entir	ng (	Cont	amination by Hands .2652, .2653, .2655, .265	6					
8	X	OUT			Hands clean & properly washed	4	2	0			
9	×	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	OUT	N/A		Handwashing sinks supplied & accessible	2	1	0			
Α	ppr	ove	d S	ourc	ee .2653, .2655						
11	ìX	оит	Г	П	Food obtained from approved source	2	1	0			
12	٠,	оит		Ŋ <b>X</b> Ó		2	1	0			
13	X	OUT			Food in good condition, safe & unadulterated	2	1	0			
14	Required records available: shellstock tags						1	0			
Pı	rote	ectio	n f	rom	Contamination .2653, .2654	_		_			
15	iχ	оит	N/A	N/O	Food separated & protected	3	1.5	0			
	-	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
Р	ote	ntial	lv F	laza	rdous Food Time/Temperature .2653	_					
		OUT				3	1.5	0			
19	IN	OUT	N/A	Ŋφ	Proper reheating procedures for hot holding	3	1.5	0			
	IN	OUT	<b>1)X</b> (4	N/O	Proper cooling time & temperatures	3	1.5	-			
		OUT			Proper hot holding temperatures	3	1.5	-			
22		OUT	_	-	Proper cold holding temperatures	3	1.5	0	$\square$		<u> </u>
23 24	ŕ	оит			Proper date marking & disposition Time as a Public Health Control; procedures &	3	1.5	0			
	L			Ш	records sory .2653		1.3	Ľ			
Consumer advisory provided for raw/											
	L		_	Ш	undercooked foods	1	0.5	0			L
H	gh	ly Si	usc	epti	ble Populations .2653	Т					
26	IN	оит	ŊΧ		Pasteurized foods used; prohibited foods not offered	3	1.5	0			L
		nica			.2653, .2657						
_	<del> </del>	OUT		-	Food additives: approved & properly used	1	0.5	⊢			
28	X	OUT	N/A		Toxic substances properly identified stored & used	2	1	0	ш		
С	onf	orm	and	e w	ith Approved Procedures .2653, .2654, .2658	_					_
29	IN	оит	ΝX		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			

Safe Food and Water  Pasteurized eggs used where required  Safe Food and Water and ice from approved source  Safe Food and Water and ice from approved source  Safe Food Safe Food and Water and ice from approved source  Safe Food Safe Food and Water and ice from approved source  Safe Food Safe Safe Food Safe Food Safe Food Safe Food Safe Food Safe Food Safe Safe Food Sa	cals,	'									
Pasteurized eggs used where required   1   0.5   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0   0.5   0.5   0.5   0.5   0.5   0.5   0.5   0.5   0.5   0.5   0.5   0.5   0.5   0.5   0.5   0.5   0.5   0.5	Compliance Status OUT CDI R VE										
Water and ice from approved source   2   1   0	Safe Food and Water .2653, .2655, .2658										
Water and ice from approved source   2   1   0	$\top$										
Food Temperature Control  33 X OUT  Proper cooling methods used; adequate equipment for temperature control  1 0.5 0  34 IN OUT X NO Plant food properly cooked for hot holding  35 X OUT NA NO Approved thawing methods used  1 0.5 0  36 X OUT  Thermometers provided & accurate  1 0.5 0  Food Identification  2653  7 X OUT  Food properly labeled: original container  Prevention of Food Contamination  2652, 2653, 2654, 2656, 2657  38 X OUT  Insects & rodents not present; no unauthorized animals  OUT  Contamination prevented during food preparation, storage & display  40 X OUT  Personal cleanliness  1 0.5 0  41 X OUT  Wiping cloths: properly used & stored  1 0.5 0  Proper Use of Utensils  2653, 2654  43 X OUT  Utensils, equipment & linens: properly stored, dried & handled  Utensils, equipment & linens: properly stored, dried & handled  5 X OUT  Utensils and Equipment  2653, 2654, 2663  47 IN OXT  Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used  Warewashing facilities: installed, maintained & used; adequate adequate and used; aces and contact surfaces clean  1 0.5 0  Physical Facilities  2654, 2655, 2656	$\top$										
Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 34 N OUT ANNO Plant food properly cooked for hot holding 1 0.5 0 35 X OUT NA NO Approved thawing methods used 1 0.5 0 36 X OUT Thermometers provided & accurate 1 0.5 0 Thermometers provided & accurate 1											
equipment for temperature control 1 0.5 0  34 N OUT XA NO Plant food properly cooked for hot holding 1 0.5 0  35 X OUT NA NO 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  Prevention of Food 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 X OUT NA 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 X OUT Gloves used properly 1 0.5 0  Utensils and Equipment .2653, .2654, .2663  47 N OXT Equipment .2653, .2654, .2663  48 X OUT Warewashing facilities: installed, maintained & used; test strips 49 X OUT Non-food contact surfaces clean 1 0.5 0  Physical Facilities .2654, .2655, .2656	Food Temperature Control .2653, .2654										
35   X   Out   N/A   N/O   Approved thawing methods used   1   0.5   0	Γ										
Thermometers provided & accurate   1   0.5   0	T										
Food Identification   2653   37   X   out   Food properly labeled: original container   2   1   0	I										
Prevention of Food Contamination  2 1 0  Prevention of Food Contamination  2 2 1 0  Prevention of Food Contamination  2 1 0  Insects & rodents not present; no unauthorized animals  2 1 0  39 10 out Contamination prevented during food preparation, storage & display  40 10 out Personal cleanliness  1 0.5 0  41 10 out Wiping cloths: properly used & stored  1 0.5 0  42 10 out N/A Washing fruits & vegetables  1 0.5 0  Proper Use of Utensils  2 1 0  43 10 out In-use utensils: properly stored  44 10 out Utensils, equipment & linens: properly stored, dried & handled  45 10 out Gloves used properly  Utensils and Equipment  2 1 0  2 1 0  2 1 0  2 1 0  2 1 0  2 1 0  2 1 0  2 1 0  39 10 out Personal cleanliness  1 0.5 0  40 10 out Wiping cloths: properly used & stored  1 0.5 0  41 10 out Proper Use of Utensils  2 1 0  42 10 out Proper Use of Utensils  2 1 0  43 10 out Proper Use of Utensils  2 1 0  44 10 out Utensils, equipment & linens: properly stored, dried & handled  45 10 out Gloves used properly  46 10 out Gloves used properly  47 10 out Utensils and Equipment  2 1 0.5 0  48 10 out Warewashing facilities: installed, maintained & used; test strips  49 10 out Non-food contact surfaces clean  1 0.5 0  Physical Facilities  2 1 0  2	L										
Prevention of Food Contamination  2652, .2653, .2654, .2656, .2657  38											
Insects & rodents not present; no unauthorized animals   2   1   0											
animals  ani											
Proper Use of Utensils   1 0.5 0   1 0.5 0   2											
1											
A2   X   OUT   N/A   Washing fruits & vegetables											
Proper Use of Utensils   .2653, .2654	$\perp$										
1	L										
44 M our Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0  45 M our Single-use & single-service articles: properly stored & used 1 0.5 0  46 M our Gloves used properly 1 0.5 0  Utensils and Equipment .2653, .2654, .2663  47 IN OXT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used  48 M our Warewashing facilities: installed, maintained & used; test strips  49 M our Non-food contact surfaces clean 1 0.5 0  Physical Facilities											
dried & handled 1 0.5 0  45 X out Single-use & single-service articles: properly stored & used 1 0.5 0  46 X out Gloves used properly 1 0.5 0  Utensils and Equipment .2653, .2654, .2663  47 IN OXT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used  48 X out Warewashing facilities: installed, maintained & used; test strips 49 X out Non-food contact surfaces clean 1 0.5 0  Physical Facilities											
Stored & used											
Utensils and Equipment  .2653, .2654, .2663  47 IN OXT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used  Warewashing facilities: installed, maintained & 1 0.5 0  Warewashing facilities: installed, maintained & 1 0.5 0  Physical Facilities  .2654, .2655, .2656											
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used  Warewashing facilities: installed, maintained & 1 0.5 0  Warewashing facilities: installed, maintained & 1 0.5 0  Physical Facilities  .2654, .2655, .2656	_L										
47 N OXT approved, cleanable, properly designed, constructed & used  48 M out Warewashing facilities: installed, maintained & 1 0.5 0  49 M out Non-food contact surfaces clean 1 0.5 0  Physical Facilities .2654, .2655, .2656											
1   0.5   0	x										
Physical Facilities .2654, .2655, .2656											
50 X OUT N/A Hot & cold water available; adequate pressure 1 0.5 0	$\Box$										
51 Χ ουτ Plumbing installed; proper backflow devices 2 1 0	I										
52 X out Sewage & wastewater properly disposed 2 1 0	$\perp$										
Toilet facilities: properly constructed, supplied & cleaned 1 0.5 0	$\perp$										
Garbage & refuse properly disposed; facilities maintained 1 0.5 0	$\perp$										
55 X out Physical facilities installed, maintained & clean 1 0.5 0	4	Ш									
Meets ventilation & lighting requirements; designated areas used	L										
TOTAL DEDUCTIONS: 0											





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012518 Establishment Name: STARBUCKS HARRIS TEETER #228 Location Address: 4150 CLEMMONS RD. Date: 05/16/2024 City: CLEMMONS State: NC Educational Visit Status Code: A Zip:\_27012 County: 34 Forsyth Category #: II Comment Addendum Attached? Email 1:s228mgr001@harristeeter.com Water Supply: X Municipal/Community ☐ On-Site System Permittee: HARRIS TEETER, LLC Email 2:s228mgr002@harristeeter.com Telephone: (336) 778-1445 Email 3: Temperature Observations Temp Item/Location Temp Item/Location Temp Item/Location 41 milk/milk cooler ambient air/sandwich cooler 38 124 hot water/3 compartment sink 400 ppm quat sanitizer/3 compartment sink Did not sign, but First Last berieser tocass Colamarino Person in Charge (Print & Sign): Bret Last

Regulatory Authority (Print & Sign): Daygan

Shouse

Verification Dates: Priority:

REHS ID:3316 - Shouse, Daygan

Priority Foundation:

Core:

REHS Contact Phone Number:

Authorize final report to be received via Email:



## **Comment Addendum to Inspection Report**

Establishment Name: STARBUCKS HARRIS TEETER #228 Establishment ID: 3034012518

**Date:** 05/16/2024 **Time In:** 10:15 AM **Time Out:** 11:15 AM

Certifications							
Name	Certificate #	Туре	Issue Date	Expiration Date			
Bret Colamarino		Food Service	02/19/2024	02/19/2029			
Violations cite	Observed in this report must be correc	vations and Corrected within the time frames belo		8-405.11 of the food code.			

<sup>47 4-501.11</sup> Good Repair and Proper Adjustment - Equipment (C) Cabinet door next to big trash can and cabinet door with trash can inside it do not stay shut. Equipment shall be maintained in a state of good repair and condition. REPEAT with improvement