

# Food Establishment Inspection Report

Score: 91

Establishment Name: COOK OUT #10

Establishment ID: 3034020434

Location Address: 3101 PETERS CREEK PKWY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 11 / 2018 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 01 : 10 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 50 <sup>am</sup> <sub>pm</sub>

Permittee: COOK OUT RESTAURANTS LLC

Total Time: 3 hrs 40 minutes

Telephone: (336) 650-0110

Category #: III

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: 5

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.        |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| IN   | OUT                                 | N/A                                 | N/O                                 | 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   | 0                                   |                                     |                                     |
| <b>Employee Health</b> .2652   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  | 3   | 13                                  | 0                                   |                                     |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | 3   | 13                                  | 0                                   |                                     |
| <b>Good Hygienic Practices</b> .2652, .2653  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 4  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  | 2   | <input checked="" type="checkbox"/> | 0                                   |                                     |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | 1   | 03                                  | 0                                   |                                     |
| <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"/> | 0                                   | <input checked="" 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   | 13                                  | 0                                   |                                     |
| 8  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | 2   | 1                                   | <input checked="" type="checkbox"/> | <input checked="" 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   | 1                                   | 0                                   |                                     |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  | 2   | 1                                   | 0                                   |                                     |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  | 2   | 1                                   | 0                                   |                                     |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  | 2   | 1                                   | 0                                   |                                     |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 13   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food separated & protected   |  |  | 3   | 13                                  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | 2   | 1                                   | 0                                   |                                     |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  | 3   | 13                                  | 0                                   |                                     |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  |  | 3   | 13                                  | 0                                   |                                     |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  | 3   | 13                                  | 0                                   |                                     |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | 3   | 13                                  | 0                                   |                                     |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3   | 13                                  | 0                                   |                                     |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | 3   | 13                                  | 0                                   |                                     |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  | 2   | 1                                   | 0                                   |                                     |
| <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   | 03                                  | 0                                   |                                     |
| <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   | 13                                  | 0                                   |                                     |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food additives: approved & properly used   |  |  | 1   | 03                                  | 0                                   |                                     |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | 2   | 1                                   | 0                                   |                                     |
| <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   | 1                                   | 0                                   |                                     |

| Good Retail Practices  |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|--|--|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |
| IN   | OUT                                 | N/A                                 | N/O                                 | 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                                   | 03                                  | 0                                   |                                     |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | 2                                   | 1                                   | 0                                   |                                     |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | 1                                   | 03                                  | 0                                   |                                     |
| <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | 1                                   | 03                                  | 0                                   |                                     |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  | 1                                   | 03                                  | 0                                   |                                     |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   |  |  | 1                                   | 03                                  | 0                                   |                                     |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | 1                                   | 03                                  | 0                                   |                                     |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | 2                                   | 1                                   | 0                                   |                                     |
| <b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657  |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  |  |  | 2                                   | 1                                   | 0                                   |                                     |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | 2                                   | 1                                   | 0                                   |                                     |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | 1                                   | 03                                  | 0                                   |                                     |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | 1                                   | 03                                  | 0                                   |                                     |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | 1                                   | 03                                  | 0                                   |                                     |
| <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                                   | 03                                  | 0                                   |                                     |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | <input checked="" type="checkbox"/> | 03                                  | 0                                   | <input checked="" type="checkbox"/> |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | 1                                   | <input checked="" type="checkbox"/> | 0                                   |                                     |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | 1                                   | 03                                  | 0                                   |                                     |
| <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"/> | 0                                   |                                     |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | 1                                   | 03                                  | 0                                   |                                     |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | 1                                   | <input checked="" type="checkbox"/> | 0                                   |                                     |
| <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                                   | 1                                   | 0                                   |                                     |
| 49   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | 2                                   | 1                                   | <input checked="" type="checkbox"/> |                                     |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  | 2                                   | 1                                   | 0                                   |                                     |
| 51   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | 1                                   | <input checked="" type="checkbox"/> | 0                                   |                                     |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1                                   | 03                                  | 0                                   |                                     |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | <input checked="" type="checkbox"/> | 03                                  | 0                                   |                                     |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1                                   | 03                                  | 0                                   |                                     |
| Total Deductions: <u>9</u>   |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |



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DHHS is an equal opportunity employer.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: COOK OUT #10

Location Address: 3101 PETERS CREEK PKWY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27127

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: COOK OUT RESTAURANTS LLC

Telephone: (336) 650-0110

Establishment ID: 3034020434

☒ Inspection ☐ Re-Inspection Date: 01/11/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1: \_\_\_\_\_

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

| Item        | Location          | Temp | Item | Location | Temp | Item | Location | Temp |
|-------------|-------------------|------|------|----------|------|------|----------|------|
| Reggie      | serv safe 9-25-18 | 00   |      |          |      |      |          |      |
| bbq         | heating           | 135  |      |          |      |      |          |      |
| chicken     | hot hold          | 163  |      |          |      |      |          |      |
| lettuce     | make unit         | 43   |      |          |      |      |          |      |
| corndog     | hot hold          | 178  |      |          |      |      |          |      |
| burger      | final cook        | 168  |      |          |      |      |          |      |
| cold drawer | ambient           | 37   |      |          |      |      |          |      |

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C -Employee drink above single use items, employee food dish above box of bananas. Cigarette butts in floor of single service area, in floor of dry storage, on shelf in dry storage. Eating, drinking, and smoking shall take place in designated areas where contamination of clean equipment, linens, utensils and food can not occur.
- 6 2-301.12 Cleaning Procedure - P-Employee lathered and rinsed at same time. Lathering with a cleaning compound shall take place for a minimum of 10 seconds and then rinsing shall occur. CDI-Employee rewashed hands.  
2-301.14 When to Wash -  
P-Employee removed gloves from working with raw meat and attempted to put on fresh gloves to change tasks without washing. Hands shall be washed when changing tasks. CDI- Intervention, and hands were washed appropriately.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF -Employee used handsink to wet towel for wiping, and to rinse off milkshake guard. Handsinks shall be used for hand washing and for no other purpose. CDI-Education. Opts.

Lock  
Text  
☒

Person in Charge (Print & Sign): Reggie Coleman

Regulatory Authority (Print & Sign): Nora Sykes

*[Signature]*

*[Signature]*

REHS ID: 2664 - Sykes, Nora

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3161



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P -Pans of raw bacon stored on shelf above tomatoes. Raw animal products shall be stored in order of final cook temp, and below ready to eat foods. CDI- Bacon relocated. All other stacking was good. 0pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P -Onion slicer stored with onion debris left on it. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be washed.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-Manager stated the utensils are washed at shift change. Open at 10:30am, shift change at 5pm. In use utensils shall be washed, rinsed and sanitized at least every 4 hours. CDI-Education to manager.//4-702.11 Before Use After Cleaning - P-Tea urn was washed out and rinsed and about to go back out to service without being sanitized. Milkshake stir bar wiped off with wet cloth, and guard rinsed in hand sink. All utensils and equipment shall be washed, rinsed and sanitized before use. CDI-Tea urn sanitized, stir bar washed, rinsed and sanitized in place.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C -REPEAT-Multiple stacks of pans stacked and stored wet. Air drying is required. Stagger pans to allow air flow and drying before stacking.
- 43 • 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C -Soiled gloves, a pair of shoes, a bottle of lotion, employee articles stored above and/or in contact with single service items. One box of cups water damaged, several boxes of wrapped utensils had heavy grease damage on boxes. Single service articles shall be stored in a clean, dry location and where they are not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C -Screw heads on 3 compartment sink at drain board and at back create crevices for food and debris. Hood has extra panel attached to side with a clamp and screws, creating holes and is maladjusted, creating a cleaning issue. Clean utensil shelves above 3 comp sink is chipping and rusting. Both drink dispensers dispense with the ice bin open. One drive through window is not self closing (#1). Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C -Cleaning needed inside, outside, fronts, sides, behind and between all equipment. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude soil accumulation.
- 49 5-205.15 (B) System maintained in good repair - C-Drips present at hand sink and vegetable sink. Plumbing systems shall be in good repair. 0pts.



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- 51 6-501.18 Cleaning of Plumbing Fixtures - C -Toilet soiled. Fixtures shall be cleaned as often as necessary to keep them clean. Clean toilet.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C -Fill all holes in ceilings and walls. Remove caulk left over from nonexistent equipment. Physical facilities shall be smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C-Walls and floors throughout require additional cleaning. Physical facilities shall be cleaned at a frequency necessary to keep them clean.



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✓  
Spell



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✓  
Spell

