

Food Establishment Inspection Report

Score: 94

Establishment Name: BURGER KING 108 CARROLS 757

Establishment ID: 3034012182

Location Address: 2100 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 09 / 2018 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 08 : 15 ☒ am ☐ pm Time Out: 11 : 05 ☒ am ☐ pm

Permittee: CARROLS LLC BK

Total Time: 2 hrs 50 minutes

Telephone: (336) 723-6065

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: 2

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 | N/O | Compliance Status | | | OUT | CDI | R | VR |
| Supervision .2652 | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | | | <u>2</u> | <u>0</u> | <input type="checkbox"/> | <input type="checkbox"/> |
| Employee Health .2652 | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | | | <u>4</u> | <u>2</u> | <u>0</u> | <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 | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Approved Source .2653, .2655 | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Protection from Contamination .2653, .2654 | | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 15 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 22 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Time as a public health control: procedures & records | | | <input checked="" type="checkbox"/> | <u>1</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| Consumer Advisory .2653 | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Highly Susceptible Populations .2653 | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| Chemical .2653, .2657 | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Conformance with Approved Procedures .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 | | | <u>2</u> | <u>1</u> | <u>0</u> | <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 | N/O | Compliance Status | | | OUT | CDI | R | VR |
| Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | |
| 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Food Identification .2653 | | | | | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 36 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 37 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | | | <u>2</u> | <u>1</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 43 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Utensils and Equipment .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 | | | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hot & cold water available; adequate pressure | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 49 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | | <u>2</u> | <u>1</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 51 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | | | <u>1</u> | <u>03</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| 54 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Total Deductions: <u>6</u> | | | | | | | | | | |



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURGER KING 108 CARROLS 757

Location Address: 2100 PETERS CREEK PARKWAY

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: CARROLS LLC BK

Telephone: (336) 723-6065

Establishment ID: 3034012182

☒ Inspection ☐ Re-Inspection Date: 10/09/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: dchaplin@carrols.com

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 |
|---------|---------------|------|------|----------|------|------|----------|------|
| 3-17-22 | Quamaine Love | 0 | | | | | | |
| water | 3 comp | 133 | | | | | | |
| quat | bucket | 200 | | | | | | |
| quat | 3 comp | 200 | | | | | | |
| eggs | final cook | 192 | | | | | | |
| eggs | cold hold | 44 | | | | | | |
| lettuce | walk in | 43 | | | | | | |
| sausage | hot hold | 143 | | | | | | |

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.

- 15 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food - P- Two pans of tomatoes under make line marked for use by 10am, were spoiled, as indicated by mold growth, appearance, and smell. A food that is unsafe, adulterated, or not honestly presented shall be discarded or reconditioned according to an approved procedure. CDI-Discarded.
- 22 3-501.19 Time as a Public Health Control - P,PF- REPEAT-Upon arrival, ham and cheese were marked for discard at 10am. Later during inspection the same ham, per discussion with cook when asked, had no time stamp, and cheese time had been changed for discard at 12 noon. Lettuce pulled out prior to 9:20am was marked for discard at 3pm, and one pan had no time stamp. When using TPHC, procedures shall be written and followed. Follow the establishments written procedures, and train staff to adhere to these procedures for food safety. CDI-Ham and cheese changed back to 10am, lettuce marked for discard at 1pm. Remember to discard foods at the end of 4 hours out of temperature control. Do not save foods overnight.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Open box of burgers in freezer located directly below icicle on condenser box. Food shall be protected from contamination. CDI-Box closed and moved. Opts.

Lock
Text



Person in Charge (Print & Sign): Latisha First Mankins Last

Regulatory Authority (Print & Sign): Nora First Sykes Last

Ratner
W. Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3161



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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- REPEAT-Two stacks of shake cups at small shake table and two stacks of cups at drive thru unwrapped with lip-contact portion exposed, multiple stacks of lids stored at drive thru with drink contact portion up, and exposed. Boxes of cups and fry pods on floor in storage room. Single service/use articles shall be kept in original protective packaging or stored by other means that afford protection from contamination until used; and at least 6 inches off of floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Burger freezer with cracked lids. Drink machine at drive thru functions with ice bin open. Equipment shall be maintained in good repair. //4-202.16 Nonfood-Contact Surfaces - C-Leg of drive through station is functional, but needs to be caulked or laminate added to create a smooth and cleanable surface. Paper towel dispenser in ladies room is cracked. Nonfood contact surfaces shall be free of unnecessary ledges, projections, and crevices and designed and constructed to allow easy cleaning and to facilitate maintenance. Improvement in this area.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT-Cleaning needed at, but not limited to, the following areas: microwave, small freezer at fryer, walk in cooler shelving and gasket, floor of walk in freezer, chef con/phu areas and crevices, shelving under make unit, small drawer holder under make unit without drawer, fry pod holder. Nonfood contact surfaces shall be maintained clean.
- 49 5-205.15 (B) System maintained in good repair - C-Cold water will not turn off at 3 comp sink without use of secondary valve. Plumbing shall be maintained in good repair.
- 51 5-501.17 Toilet Room Receptacle, Covered - C- Covered receptacle required in ladies restroom. Opts.
- 52 5-501.113 Covering Receptacles - C- Cardboard dumpster open at top. Garbage dumpster open door. Refuse receptacles shall be maintained closed. // 5-501.114 Using Drain Plugs - C- REPEAT- Drain plug missing on dumpster. Call waste company to obtain plug.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT-Caulk needed around both toilets. Cracked tiles in ladies restroom around drain. Physical facilities shall be maintained in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT-Cleaning needed in the following areas: walls behind fryer, behind 3 comp sink, and at drive thru near fly trap light; Floors in dry storage, between fryers; ceilings at and around vents. Physical facilities shall be maintained clean. // 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C- Standing water at ice machine and in front of 3 compartment sink. Floors in which water flush methods are used shall be provided with drains and be graded to drain.



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✓
Spell



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