

# Food Establishment Inspection Report

Score: 88

Establishment Name: THE HABIT BURGER GRILL

Establishment ID: 3034012634

Location Address: 3125 GAMMON LANE

Inspection  Re-Inspection

City: CLEMMONS

State: NC

Date: 01 / 16 / 2020 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 01 : 20<sup>0</sup> am/pm Time Out: 04 : 30<sup>0</sup> am/pm

Permittee: THE HABIT BURGER GRILL, LLC

Total Time: 3 hrs 10 minutes

Telephone: (336) 933-8393

Category #: III

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 3

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 .2652</b>						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0 0 0 0
<b>Employee Health .2652</b>						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 0
<b>Good Hygienic Practices .2652, .2653</b>						
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	X 0 X 0 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 0 0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	X 0 X X 0 0
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 0 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0 0
<b>Approved Source .2653, .2655</b>						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0 0
<b>Protection from Contamination .2653, .2654</b>						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13 0 0 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	X	13 0 0 X X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 0 0 0
<b>Potentially Hazardous Food Time/Temperature .2653</b>						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13 0 0 0 0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0 0
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13 0 0 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 0 0 0 0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 0 0 0 0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	X 0 X X 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 0 0
<b>Consumer Advisory .2653</b>						
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03 0 0 0 0
<b>Highly Susceptible Populations .2653</b>						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13 0 0 0 0
<b>Chemical .2653, .2657</b>						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 0 0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>						
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 0 0 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 .2653, .2655, .2658</b>						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03 0 0 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 0 0
<b>Food Temperature Control .2653, .2654</b>						
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03 X X 0 0
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0 0
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03 0 0 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 0 0 0
<b>Food Identification .2653</b>						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 0 0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>						
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	X 0 0 0 0
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 0 0 0 0
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03 X X 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03 0 0 0 0
<b>Proper Use of Utensils .2653, .2654</b>						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03 0 0 0 0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	X	03 0 0 X 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03 0 0 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 0 0
<b>Utensils and Equipment .2653, .2654, .2663</b>						
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1 X 0 0 0 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03 0 0 0 0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	X 0 0 0 0
<b>Physical Facilities .2654, .2655, .2656</b>						
48	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	X 0 0 0 0 X
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	X 0 0 0 X X
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 0 0 0 0 0
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 X X 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03 X 0 0 0 0
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03 0 0 0 0 0
<b>Total Deductions:</b>					12	



# Comment Addendum to Food Establishment Inspection Report

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 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: THE HABIT BURGER GRILL, LLC  
 Telephone: (336) 933-8393

Establishment ID: 3034012634  
 Inspection  Re-Inspection Date: 01/16/2020  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: III  
 Email 1: clemmons293@habitburger.com  
 Email 2:  
 Email 3:

## Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
feta	prep cooler - L	41	hot water	prep sink	120	grilled onions	flat top	208
diced tom.	"	41	quat sani	3 comp (ppm)	200			
burger	FINAL COOK	187	wash water	3 comp sink	111			
sl. tomato	prep cooler - R	42						
veg. burger	ref. drawer	40	Food Safety	Erika Gomez 10/24/21	00			
b. sprouts	ref. drawer DISC	60						
tri-tip	walk-in cooler	38						
portobella	"	39						

## 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 sitting on shelving unit above clean towels. Employee food (closed to-go container of fruit) sitting on prep cooler. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils, and linens; unwrapped single-use articles, or other items needing protection can not result. CDI - manager discarded food and drink.
- 6 2-301.14 When to Wash - P Employee placed raw burgers on grill with gloved hands, removed gloves, and prepared to don new gloves. Food employees shall clean their hands and exposed portions of their arms...during food prep, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; when switching between working with raw food and working with ready to eat food; before donning gloves for working with food; and after engaging in other activities that contaminate the hands. REPEAT. CDI - discussion with employee; hands were properly washed prior to putting on a new pair of gloves.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Food debris in large salad spinner, lettuce chopper. Sticker residue present on virtually every container checked. Equipment food contact surfaces and utensils shall be clean to sight and touch. Due to the volume of dishes present with sticker residue, VERIFICATION VISIT required.  
 4-702.11  
 Utensils and Food contact surfaces shall be sanitized before use after cleaning. P Employee washing dishes did not know the Lock contact time required for the sanitizer. A different employee later in the inspection took the ice scoop container back for cleaning Text and stated that she let sanitizer run over the container. The quat sanitizer requires a 60-second contact time. After being cleaned, equipment food contact surfaces and utensils shall be sanitized...contact times shall be consistent with those on EPA registered



Person in Charge (Print & Sign): Erika Gomez  
 Regulatory Authority (Print & Sign): Aubrie Welch

\_\_\_\_\_  
 Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 01 / 24 / 2020

REHS Contact Phone Number: ( 336 ) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Fully cooked tri-tip in refrigerated drawer was not dated. Veggie burgers in drawer with illegible date. Opened feta cheese in walk-in cooler not dated. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - manager discarded veggie patties, correctly dated tri-tip and feta cheese. Date marking is REPEAT, but due to improvement, left at half points.
- 31 3-501.15 Cooling Methods - PF Brussels sprouts in refrigerated drawer were 52-60F; per manager, they were cooked this morning at approx 9:30, and should be cooled on ice and in the walk-in cooler prior to placing in the drawer. REHS could not determine if first cooling parameter had been met (135 to 70 in 2 hr max). CDI - manager discarded.
- 36 6-501.111 Controlling Pests - C Flies present in kitchen. The premises shall be maintained free of...insects.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Sani bucket at prep line did not have a measurable concentration of sanitizer. Several soiled/damp towels sitting on prep surfaces. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer. CDI - sani bucket refilled to 150 ppm quat, wiping cloths placed in sani bucket.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C debris/buildup in bases of both ice scoop holders. Debris/buildup in grooves of cutting board rack. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. Ice scoop holders are REPEAT. 4-901.11 Equipment and Utensils, Air-Drying Required - C Metal containers stacked tightly were still wet. Standing water in base of large salad spinner. After cleaning and sanitizing, equipment and utensils shall be air dried or used after adequate draining. REPEAT.
- 45 4-501.12 Cutting Surfaces - C White and green cutting boards are stained/have deep cuts/rough finishes. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 47 4-602.13 Nonfood Contact Surfaces - C Clean as needed, such as inside prep coolers, under cooking equipment esp. around legs of grills where buildup is present, fanguards in walk-in cooler, underside of shelving over cook line. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.



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Spell

- 48 5-103.12 Pressure - PF Water at hand sink at cook line was coming out at a trickle. Water under pressure shall be provided to all fixtures. VERIFICATION required by tomorrow, Friday Jan. 16 2020.
- 49 5-203.14 Backflow Prevention Device, When Required - P Spray nozzle attached to hose at can wash. The currently installed backflow preventer is not rated for continuous pressure. A plumbing system shall be installed to preclude backflow...by installing an approved backflow prevention device. If you plan to leave the spray nozzle attached to the hose, a backflow preventer rated for continuous pressure must be installed. REPEAT. VERIFICATION required.
- 52 5-501.113 Covering Receptacles - C One lid on recycling dumpster and one lid on trash dumpster were open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment. CDI - lids closed.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Debris in grip tape on floor of walk-in freezer. Clean floor under equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.



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✓  
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✓  
Spell

