

# Food Establishment Inspection Report

Score: 100

Establishment Name: FIVE GUYS

Establishment ID: 3034012364

Location Address: 3273 ROBINHOOD RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: FIVE GUYS OPERATIONS LLC

Telephone: (336) 760-2660

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 04/25/2024

Status Code: A

Time In: 1:50 PM

Time Out: 3:05 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 0

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   | 2   | 0  |
| 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"/> OUT            | Food-contact surfaces: cleaned & sanitized   | 3   | 1.5 | 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"/> OUT/N/A/N/O    | Proper cold holding temperatures   | 3   | 1.5 | 0  |
| 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"/> OUT/N/A        | Toxic substances properly identified stored & used   | 2   | 1   | 0  |
| <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"/> OUT     | Insects & rodents not present; no unauthorized animals   | 2   | 1   | 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"/> IN 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"/> OUT     | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1   | 0.5 | 0  |
| 48  | <input checked="" type="checkbox"/> OUT     | Warewashing facilities: installed, maintained & used; test strips                                      | 1   | 0.5 | 0  |
| 49  | <input checked="" type="checkbox"/> OUT     | Non-food contact surfaces clean  | 1   | 0.5 | 0  |
| <b>Physical Facilities .2654, .2655, .2656</b>                            |   |  |     |     |    |
| 50  | <input checked="" type="checkbox"/> OUT/N/A | Hot & cold water available; adequate pressure  | 1   | 0.5 | 0  |
| 51  | <input checked="" type="checkbox"/> OUT     | Plumbing installed; proper backflow devices  | 2   | 1   | 0  |
| 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"/> OUT     | Physical facilities installed, maintained & clean  | 1   | 0.5 | 0  |
| 56  | <input checked="" type="checkbox"/> OUT     | Meets ventilation & lighting requirements; designated areas used                                       | 1   | 0.5 | 0  |
| <b>TOTAL DEDUCTIONS:</b>  |   |  |     |     | 0  |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: FIVE GUYS  
Location Address: 3273 ROBINHOOD RD  
City: WINSTON SALEM State: NC  
County: 34 Forsyth Zip: 27106  
Wastewater System: ☒ Municipal/Community ☐ On-Site System  
Water Supply: ☒ Municipal/Community ☐ On-Site System  
Permittee: FIVE GUYS OPERATIONS LLC  
Telephone: (336) 760-2660

Establishment ID: 3034012364  
☒ Inspection ☐ Re-Inspection Date: 04/25/2024  
☐ Educational Visit Status Code: A  
Comment Addendum Attached? ☒ Category #: III  
Email 1: mhamilton@fiveguys.com  
Email 2: fgo0294@fiveguys.com  
Email 3: CHRIS@LIFESFOOD.NET

## Temperature Observations

| Item/Location                     | Temp    | Item/Location | Temp | Item/Location | Temp |
|-----------------------------------|---------|---------------|------|---------------|------|
| lettuce/walk in cooler            | 39      |               |      |               |      |
| tomato/walk in cooler             | 40      |               |      |               |      |
| mushrooms/walk in cooler          | 39      |               |      |               |      |
| raw beef/walk in cooler           | 41      |               |      |               |      |
| lettuce/sandwich cooler           | 40      |               |      |               |      |
| tomato/sandwich cooler            | 41      |               |      |               |      |
| mushroom/sandwich cooler          | 41      |               |      |               |      |
| raw beef/refrigerated drawer      | 40      |               |      |               |      |
| hot dog/refrigerated drawer       | 41      |               |      |               |      |
| burger/final cook                 | 192     |               |      |               |      |
| mushrooms/hot hold well           | 172     |               |      |               |      |
| cooked onion/hot hold well        | 135     |               |      |               |      |
| sanitizer/veggie wash             | 1:126   |               |      |               |      |
| quat sanitizer/3 compartment sink | 200 ppm |               |      |               |      |
| hot water/3 compartment sink      | 132     |               |      |               |      |
| quat sanitizer/sani bucket        | 200 PPM |               |      |               |      |

First  
Person in Charge (Print & Sign): Sandifer

Last  
Platt

First  
Regulatory Authority (Print & Sign): Daygan

Last  
Shouse

REHS ID: 3316 - Shouse, Daygan Verification Dates: Priority:

Priority Foundation: Core:

REHS Contact Phone Number: (336) 703-3141

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



North Carolina Department of Health & Human Services

Page 2 of \_\_\_\_\_  
● Division of Public Health ● Environmental Health Section  
DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 12/2023

● Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** FIVE GUYS

**Establishment ID:** 3034012364

**Date:** 04/25/2024 **Time In:** 1:50 PM **Time Out:** 3:05 PM

### Certifications

| Name           | Certificate # | Type         | Issue Date | Expiration Date |
|----------------|---------------|--------------|------------|-----------------|
| Sandifer Platt |               | Food Service | 07/09/2021 | 07/09/2026      |

### 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.

- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Cups at ordering booth not covered by original packaging. Single-service and single-use articles shall be stored and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.