

# Food Establishment Inspection Report

Score: 86.5

Establishment Name: SEVEN ELEVEN 36069

Establishment ID: 3034020767

Location Address: 2375 LEWISVILLE CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 09 / 09 / 2014 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 08 : 45 ☒ am ☐ pmTime Out: 11 : 55 ☒ am ☐ pm

Permittee: SEVEN ELEVEN INC.

Total Time: 3 hrs 10 minutes

Telephone: (336) 778-9375

Category #: II

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

FDA Establishment Type:

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

No. of Risk Factor/Intervention Violations: 7

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
Supervision .2652										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	<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			4	2	0	<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			3	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	15	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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	<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			3	15	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" 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			2	1	0	<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			1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	<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			1	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<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			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	<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			1	05	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input 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	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	<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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:							13.5			

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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☒ Inspection ☐ Re-Inspection Date: 09/09/2014

City: CLEMMONS State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: II

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

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

Permittee: SEVEN ELEVEN INC.

Email 1:

Email 2:

Telephone: (336) 778-9375

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sausage	Hot hold	147						
Air	Under counter reach in	41						
Salsa	Cold hold	42						
Beef hot dogs	Reach in	39						
Buffalo hot	reach in	40						
Jumbo dogs	reach in	40						
Hot water	3 compartment sink	147						

## 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.

- 1 2-102.12 Certified Food Protection Manager - C - PIC present does not have food protection manager certification. PIC shall have ANSI accredited food protection manager certification and must be present during all hours of operation.
- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Establishment has an employee health policy that includes all five reportable foodborne illness but does not include all 5 symptoms (infected cuts, wounds, or lesions containing pus on the hand, wrist an exposed body part). Employees shall be informed of responsibilities for reporting to management when showing the 5 main symptoms of being ill or be diagnosed with the 5 main illnesses associated with foodborne illnesses. PIC received state issued employee health policy with all symptoms, illness, and exposures to report.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - 0 pts. -Employee beverage stored on top of reach in cooler. Employee beverages shall be stored in a manner to ensure that contamination to food, clean equipment, linens, and single service items do not occur. Store employee beverages on lower shelving where contamination will not occur.

Person in Charge (Print & Sign): Paula First McCann Last

Regulatory Authority (Print & Sign): Wendy First Grijalva Last

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 09 / 11 / 2014

REHS Contact Phone Number: ( 336 ) 703 - 3157



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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Repeat - Handwashing sinks are being used to wash utensils. Handwashing sinks shall be used only for handwashing. Do not wash or dump anything down the handwashing sink. Use 3 compartment sink to ensure utensils are being washed, rinsed, and sanitized. // 6-301.11 Handwashing Cleanser, Availability - PF - Handwashing sink at front counter did not have soap. Handwashing sinks shall be provided with soap at all times to ensure proper handwashing is in place. CDI- Soap was added to dispenser. // 6-301.12 Hand Drying Provision - PF - Paper towels for handwashing sink at beverage counter and front counter were located away from sink. Ensure that all handwashing sinks have paper towel available at all times.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Repeat - Quat sanitizing dispenser at three compartment sink is not dispensing any solution. Sanitizing solutions shall be maintained at 200-400ppm or according to manufacturers instructions. PIC contacted company to have dispenser repaired. Refill sanitizing vat manually until dispenser is repaired. Verification is required on this violation by 9/11. Contact Wendy Grijalva at 336 703 3157 when repaired. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Container holding utensils at front line counter was visibly soiled. Tongs have sticker residue. Utensils shall be maintained clean to sight and touch. All utensils shall be washed, rinsed and sanitized. Do not wash utensils at handwashing sinks. CDI- Utensils were cleaned and sanitized. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Soda
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - 0 pts. - Two containers of hot dogs are not being date marked once opened. All potentially hazardous ready to eat foods shall be date marked for 7 days if refrigeration remains at 41F or less with date of opening counting at day 1. Date mark all hot dogs and any other potentially hazardous foods such as tomatoes. CDI- PIC date marked the hot dogs with correct day. PIC present when packages were opened.
- 26 7-201.11 Separation-Storage - P - 0 pts - Antifreeze was being stored next to closed creamer bottles and packages of tea. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single service and single use articles by separating the poisonous or toxic materials by spacing or locating the items in areas that are not above or near food, equipment, utensils, linens, and single service items. CDI- PIC moved antifreeze.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C -Beverages and retail items are being stored on the floor. All food shall be stored at least 6 inches off the floor. / An open box of package nachos was directly under the paper towel dispenser at the front counter. Food shall be stored so that it is not contaminated by splash. Food shall be stored at least 6 inches off the floor.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Splash guards at handwashing sink by coffee maker are not sufficient to prevent splash of water to the equipment. A splash guard that prevents any splash from contaminating equipment shall be installed.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - About .10 boxes of single service items were stored on the floor throughout the establishment. Single service items shall be stored at least 6 inches off the floor.



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- 45 4-101.11 Characteristics-Materials for Construction and Repair - P - Repeat - Chilli, cheese, pickles, onions, and other foods were being stored in the retail walk in cooler. Retail walk in coolers are not approved for storage of food. Do not store any food in retail cooler unless the cooler is up to food code standards. Verification is required that all food were removed from retail walk in cooler.
- 46 4-301.13 Drainboards - C - 0 pts. - Drainboards are being used as storage of maintenance items. Drainboard shall be sufficient to allow storage of soiled utensils as well as storage for air drying. Do not store items on drain boards that do not allow for proper utensil washing.
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 pts. -Minor cleaning needed in cabinets along beverage machines (Repeat), in gaskets, and long window seals.
- 52 5-501.114 Using Drain Plugs - C. - Repeat - Dumpsters are missing drain plugs. Contact dumpster company to install approved drain plugs. // 5-501.113 Covering Receptacles - C - Repeat - Dumpster door was found open at time of inspection. Dumpster doors shall be maintained tight fitting and closed at all times.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C -. Floor cleaning needed under storage shelving and in office area. Repeat. . Regrouting needed in some areas. Ceilings: One cracked and on water damaged tile needs to be replaced. Walls: Cleaning needed on walls of canwash, in storage room, in restrooms, and any other areas with visible splash, dust, or soil. // 6-501.16 Drying Mops - C - Repeat - Mops are being stored in canwash improperly. After use mops shall be placed in a position that allows them to air dry without soiling, walls, equipment, or supplies.
- 54 6-303.11 Intensity-Lighting - C - 0 pts. - Lighting in the men's restroom reads 10-12 foot candles at the fixtures. Lighting in restrooms shall be at least 20 foot candles.



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✓  
Spell



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