

# Food Establishment Inspection Report

Score: 90

Establishment Name: TACO BELL #4098

Establishment ID: 3034011094

Location Address: 7790 N POINT BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 19 / 2014 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 10 : 25 <sup>am</sup><sub>pm</sub> Time Out: 04 : 00 <sup>am</sup><sub>pm</sub>

Permittee: BURGER BUSTERS INC

Total Time: 5 hrs 35 minutes

Telephone: (336) 759-2666

Category #: IV

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: 3

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

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 type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input 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				3	<input checked="" type="checkbox"/>	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input 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	03	0	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	03	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	<input checked="" type="checkbox"/>	<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	1	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<input checked="" type="checkbox"/>	05	0	<input checked="" 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				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	<input checked="" type="checkbox"/>	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	<input checked="" type="checkbox"/>	0	<input 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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:										10	

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

# Comment Addendum to Food Establishment Inspection Report

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

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

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Telephone: (336) 759-2666

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☒ Inspection ☐ Re-Inspection Date: 11/19/2014

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	3 comp sink	137	nacho cheese	hot hold	165	chicken	hot box	175
washwater	3 comp sink	103	chicken	hot hold	165	pinto beans	hot box	162
rice	hot hold	180	steak	hot hold	164	chlorine	bucket in ppm	100
refried beans	hot hold	175	diced	make unit	42			
gravy	hot hold	167	cheese	make unit	42			
sausage	hot hold	169	lettuce	make unit	45			
sausage patty	hot hold	166	hashbrown	holding unit	137			
ground beef	hot hold	170	ground beef	final cook for hot holding	185			

## 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: Manager on duty did not have certificate available at the time of the inspection. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program and have the certificate available on-site at the time of the inspection.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: At the start of the inspection, test strips used for quaternary sanitizer were being used to test sanitizer in sink. Upon further exploration, sanitizer was actually chlorine based and too much had been applied to the water. Once tested, the proper concentration of 100 ppm chlorine was attained.  
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Pot used for grease disposal was sitting on floor by outside door. This must be stored off of the floor until disposal. Tea nozzle for unsweetened tea in customer self service area has dried tea accumulation. Storage shelving for clean utensils has accumulation of debris. Equipment food-contact surfaces and utensils shall be clean to sight and touch.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P: Sanitizer buckets throughout had concentrations exceeding the required 50 to 100 ppm chlorine. Chemical sanitizers applied to food-contact surfaces shall meet the proper ranges. Buckets were diluted to the correct concentrations.



Person in Charge (Print & Sign): Antoine <sup>First</sup> Pouncey <sup>Last</sup>

Regulatory Authority (Print & Sign): Kenneth <sup>First</sup> Michaud <sup>Last</sup>

REHS ID: 2259 - Michaud, Kenneth

REHS Contact Phone Number: ( ) -

*[Signature]*

*[Signature]*

*[Signature]*

Verification Required Date:   /  /  



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- 34 4-204.112 Temperature Measuring Devices-Functionality - PF: Thermometer located inside the walk-in cooler was broken. Thermometer located in refrigerator under make unit was broken. Cold holding equipment shall include an integral temperature measuring device and shall be easily readable. Replace so the numbers can be read accurately.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Paper used for wrapping tacos on dry storage shelves are open to contamination. Food shall be protected from contamination by storing food contact products covered.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: A few pans were stacked incorrectly while still wet. Separate pans or cross stack to allow air flow to thoroughly air dry utensils and pans  
4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Two black grill scrapers were stored hanging on the rack mounted to the wall by the three comp sink. The wall was visibly soiled. Clean utensils need to be stored in a clean and sanitized location.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Repeat: A small stack of coffee cups in the beverage area of the drive thru were uncovered. Keep single-use articles covered in their plastic sleeves or in dispenser where lip of top cup is protected from cross contamination.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF: Three quesadilla slicers had melted handles. Multiuse food contact surfaces shall be free of breaks and smooth. Replace.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF: Sanitizer being used today is chlorine based. There are only quaternary test strips available in the establishment. If using chlorine sanitizer, test strips for indicating amounts of chlorine must be provided.//4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF: Dishes were being washed in 103F water. The temperature of the wash solution in manual warewashing equipment shall be maintained at 110F or above.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Refrigerator gaskets need detail cleaning. Crumbs need to be cleaned from inside of refrigerators and hot holding equipment. Detail cleaning needed in upright freezer. The walk-in cooler has gaps in the baseboards and needs condensate fan drainpipe re-wrapped. Floor cleaning needed in walk-in. Caulk needed inside of compartment bins where boxes and trays are stored behind registers. Cleaning needed on sides of tortilla warming plate, fryers, sides of hot holding area. Clean casters on rolling equipment. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.



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- 49 5-203.14 Backflow Prevention Device, When Required - P: Backflow prevention is not able to be determined for the frozen drink machine, beverage machines, hot water machine or tea maker. Backflow rated for continuous pressure is also needed at canwash. A plumbing system shall be installed to preclude backflow into the water supply system at each point of use at the food establishment. Provide documentation of appropriate backflow devices or specifications of equipment showing appropriate backflow protection to the Health Department proving this requirement has been met.//5-205.15 System Maintained in Good Repair - P: There is a leak at the base of the food prep sink drainage pipe. A plumbing system shall be maintained in good repair.
- 51 6-302.11 Toilet Tissue, Availability - PF: There is not toilet paper available in women's restroom. A supply of toilet tissue shall be available at each toilet.
- 52 5-501.110 Storage Refuse, Recyclables and Returnables - C: Lid on dumpster is open. Refuse shall be stored in receptacles so that they are inaccessible to insects and rodents. Keep lids closed.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C - Repeat: Baseboards of floors are damaged throughout. Replace any broken baseboards so the floors are easily cleanable and smooth. RegROUT flooring where needed. Repair hole in wall by registers and re-attach electrical plate to wall. Re-glue attachment to ceiling in customer beverage area. Repair broken wall tiles. Fix grout in corner of women's restroom.  
6-501.16 Drying Mops - C: Mop hung by head to dry on ladder in canwash area. Use mop storage rack and store with head hanging downward and off the floor.
- 54 6-202.12 Heating, Ventilation, Air Conditioning System Vents - C: Air vents on ceiling have slight accumulation throughout. These must stay clean so they do not contaminate food and equipment.// 6-303.11 Intensity-Lighting - C: Lighting is 26 ftd above fryer; 13 ftd by clean side of three comp sink; 5 at end of walk-in (by condensate fan); 26 ftd by beverage machine at drive thru. Lighting must be 50 ftd at prep surfaces, 10 ftd in walk-in refrigeration units and 20 ftd in warewashing areas. Increase lighting to meet this requirement.



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✓  
Spell



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