

# Food Establishment Inspection Report

Score: 95

Establishment Name: ARBY'S #7809

Establishment ID: 3034014062

Location Address: 625 JONESTOWN ROAD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 13 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 01 : 00 am  pm Time Out: 04 : 00 am  pm

Permittee: RTM OPERATING COMPANY

Total Time: 3 hrs 0 minutes

Telephone: (336) 760-1553

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: 4

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	NO	Compliance Status	OUT	CDI	R	VR
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	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	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" type="checkbox"/>
<b>Approved Source</b> .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13		<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			<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	
<b>Potentially Hazardous Food Time/Temperature</b> .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1		<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control</b> .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification</b> .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .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	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment</b> .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"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1			<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1			<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"/>
<b>Total Deductions:</b>					<b>5</b>			



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #7809  
 Location Address: 625 JONESTOWN ROAD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: RTM OPERATING COMPANY  
 Telephone: (336) 760-1553

Establishment ID: 3034014062  
 Inspection  Re-Inspection Date: 07/13/2017  
 Comment Addendum Attached?  Status Code: A  
 Category #: II  
 Email 1: \_\_\_\_\_  
 Email 2: \_\_\_\_\_  
 Email 3: \_\_\_\_\_

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Roast beef	slicer	160	corned beef	reach in	43	Tammie	2-14-22	0
roast beef	make line	40	brisket	reach in	44			
corned beef	make line	38	chicken	walk in	44			
chicken	make line	38	corned beef	walk in	43			
tomato	make line	36	chicken strips	hot hold	166			
lettuce	make line	41	potato cakes	final cook	183			
pepper mix	make line	42	Hot water	three comp sink	133			
chicken	reach in	43	sanitizer	three comp sink (ppm)	200			

## 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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF One blue towel in handsink by office area. CDI: Towel removed from hand sink basin. Do not store any items in handsinks. 0 pts
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P One pan of raw thick cut bacon stored over ready to eat deli meats. Store foods according to final cooking temperatures to prevent cross contamination. CDI: Bacon moved to bottom shelf of utility cart. 0 tps
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Repeat: Seven out of eight soda nozzles with heavy soil build up in the drive through area. Soda nozzles must be cleaned at a frequency that prevents build up from occurring. Recommend educating staff to clean and sanitize the nozzles nightly as part of closing shift duties. All twelve nozzles in dining room were clean. / Two tea nozzles in dining room had brown build up in them. Have employees clean and sanitize the nozzles and fully disassemble and scrub the nozzles when cleaning to prevent and remove build up.



Person in Charge (Print & Sign): Tammie <sup>First</sup> Young <sup>Last</sup>

*Tammie L Young*

Regulatory Authority (Print & Sign): Joseph <sup>First</sup> Chrobak <sup>Last</sup>

*Joseph Chrobak*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: \_\_\_ / \_\_\_ / \_\_\_

REHS Contact Phone Number: ( 336 ) 703 - 3164



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #7809

Establishment ID: 3034014062

## 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.



- 26 7-201.11 Separation-Storage - P One bottle of sanitizer and two small tubes of lubricant stored on shelf of ice cream machine above canisters and syrup containers. Do not store chemicals over food, utensils, and equipment. CDI: Bottle and tubes moved to lowest shelf of unit. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat: Gap present between floor panels of walk in cooler. Seal the gap between the panels. / One red handled tongs with chipped handle and one green knife with melted handle, discard damaged utensils. / Chemical shelf is corroded and needs to be cleaned to remove corrosion build up or replaced. / A crack is present in the front left of the wash basin at the three compartment sink. Have the crack welded shut and sanded smooth. / Corners of brown cutting boards at prep stations are all chipped. Sand corners to be smooth and easy to clean or replace. / Two hinge covers are missing on the middle door of the main prep line cooler. One hinge cover missing on upright freezer. Replace missing covers. / Shelves in walk in chipped with rust damage. / Heavy ice build up on walk in freezer condenser drain, remove ice and repair cause of build up./ Equipment shall be kept in good repair. Make noted repairs.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Soiled cardboard with mold build up under soda station in dining room, remove cardboard. / sugar condiment bins at drive through window need to be cleaned to remove spilled ingredients. / Castors of deep fryers need extra cleaning to remove grease. / Green shelves in walk in cooler need to be cleaned to remove soil build up. / Clean gasket at upright freezer to remove debris./Cleaning needed on large bread cart to remove grease accumulation on shelf ledges. / Non food contact surfaces shall be kept clean.
- 52 5-501.113 Covering Receptacles - C Dumpster door open and cardboard dumpster lid open. Dumpsters shall be covered with doors closed at all times. CDI: Lid and door closed during inspection. 0 pts
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on light fixture in walk in cooler to remove dust accumulation. / repeat: Cleaning needed under soda station in dining room to remove spilled trash such as lids, sugar packets, and straws. / Cleaning needed under bread rack to remove spilled debris./ Cleaning needed on diaper changing table in mens restroom to remove debris./ Physical facilities shall be kept clean.
- 54 6-501.110 Using Dressing Rooms and Lockers - C Employee coats and hats stored on top of bag in box shelf and one employee coat stored on top of bread rack by office area. Employee items must be kept in designated areas that prevent potential contamination to equipment, utensils, and food. //6-202.11 Light Bulbs, Protective Shielding - C Unable to verify if lights under fryer heat lamp are shatter proof. Contact Joseph Chrobak at Chrobajb@forsyth.cc with verification of shatter resistant capability of lights.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #7809

Establishment ID: 3034014062

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #7809

Establishment ID: 3034014062

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #7809

Establishment ID: 3034014062

## 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.

✓  
Spell

