

Food Establishment Inspection Report

Score: 95.5

Establishment Name: OUTBACK STEAKHOUSE

Establishment ID: 3034010726

Location Address: 505 HIGHLAND OAKS DR

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 12 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 09 : 50 ☒ am ☐ pm Time Out: 04 : 00 ☒ am ☐ pm

Permittee: OUTBACK STEAKHOUSE OF FLORIDA, LLC

Total Time: 6 hrs 10 minutes

Telephone: (336) 760-4329

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 3

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<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			<u>4</u>	<u>2</u>	<u>0</u>	<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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input 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			<u>2</u>	<u>1</u>	<u>0</u>	<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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<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			<u>2</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>0</u>	<u>03</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions: <u>4.5</u>										



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: OUTBACK STEAKHOUSE
 Location Address: 505 HIGHLAND OAKS DR
 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: OUTBACK STEAKHOUSE OF FLORIDA, LLC
 Telephone: (336) 760-4329

Establishment ID: 3034010726
☒ Inspection ☐ Re-Inspection Date: 09/12/2018
 Comment Addendum Attached? ☐ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: obs3447@obs.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item Ckd ons/pep	Location walk in cooler	Temp 42	Item Cheesecake	Location reach in cooler	Temp 40	Item Utensils	Location hot water	Temp 145
Sirloin stk	reach in cooler	40	Frch on sp	reheat	201	Rst grl butter	make unit	44
Lobster	reach in cooler	35	Chicken	drawer cooler	40	Rst grl butter	two door unit	43
Mshrm bur	door cooler	39	Quat	3 compartment sink	200	Ckd	hot holding	157
Ribs	reach in cooler	40	Egg wash	ice bath	35	Quat	sanitizing bucket	200
Salmon	reach in cooler	40	Shrimp	final cook	152	Thermolabel	warewashing machine	0
Ct. tom	make unit	39	Chicken	final cook	167	Hot water	3 compartment sink	121
Ahi srd	drawer cooler	41	Chowder	reheat	177	Ansi accred	M.Kestner12/10/18	0

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - C Repeat. Unwashed mushrooms stored on the top shelf above food items such as cooked pasta, cooked ribs, mushroom burgundy in the walk in cooler. Separate fruits and vegetables before they are washed. CDI: Mushrooms were stored on the bottom shelf in the walk in cooler. 0 points.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Repeat. Soiled with debris/residue on metal containers/strainer in potato hot holding unit. There were no potatoes in the unit and the containers were from yesterday. Food-contact surfaces and utensils shall be clean at any time during the operation when contamination may have occurred. CDI: Metal containers were removed from the hot holding unit.
 //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Salad spinner, /small metal strainer, two different containers with small portion cups or knives/small bowl/lid, ladle, metal container were soiled with debris and/or residue. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI: All items taken to the warewashing area.
- 22 3-501.19 Time as a Public Health Control - P,PF Repeat. Container of melted butter on a counter next to the flat top with no sticker of expiration time. Food shall be an initial temperature of 45 F or less OR 135 F or greater. Food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when food is removed from temperature control. Food shall be discarded within 4 hours from the point in time when the food is removed from temperature control. Food in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded. Written procedures shall be prepared in advance and maintained in food establishment upon request of regulatory authority. CDI: Person in charge placed sticker. 0 points.

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Person in Charge (Print & Sign): Michael Williams
 Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

[Handwritten signatures]

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3137



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- 33 3-501.13 Thawing - C Running water 81 F at the faucet for the shrimp and smoked gouda thawing in the sink. Potentially hazardous food shall be thawed: 1. Under refrigeration 45 F or less, 2. Completely submerged under running water: a. Water temperature 70 F or less, b. Sufficient water velocity, c. Thawed portioned do not rise above 45 F for more than 4 hours, 3. Part of cooking process, and 4. Portion of frozen ready-to-eat food is thawed and prepared for immediate service. Do not thaw during the summer months under running water. 0 points.
- 37 3-307.11 Miscellaneous Sources of Contamination - C 0 points. Can liner used to cover various foods on the two cold wells units. Ramen stored above bags of flour on the storage shelf. Food shall be protected from contamination. CDI: Can liner covers were removed by person in charge.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Single-use small cup in the orange marmalade with no handle. During pauses in food preparation or dispensing, utensils shall be stored: 1. In food with their handles above the top of the food and the container; 2. On a clean portion of the food preparation table or cooking equipment only if the surface are cleaned and sanitized at proper frequency, 3. In running water of sufficient velocity to flush particulates to drain, if used with moist food, 4. Clean, protected location if the utensils are used only with food that is not potentially hazardous, or 5. In container of water maintained at a temperature of 135 F or greater and container is cleaned at proper frequency. CDI: Person in charge removed the marmalade.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C 0 points. Single-use plastic lids with food-contact surface up on the top shelving. Single-service and single-use articles shall be stored in a clean, dry location; not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Single-service and single-use articles shall be kept in original protective package or stored by using other means that afford protection from contamination until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Crack/separation on the handle of the knife located on metal holder. Peeling/rust on the shelving in the reach in cooler (dessert). Long screws greater than 2.5 threads in the walk in cooler. Peeling coating on shelving unit in the walk in cooler. Plastic removed from the projections on the lettuce slicer. Soda dispenses when the ice bin lid is opened (right). Peeling/rust of shelving in the two door reach in cooler (front). Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. The following nonfood contact areas are soiled and require cleaning: walk in cooler (shelving, wall, ceiling), speedracks, scale, drawer coolers, and shelving through out the establishment. Nonfood-contact surfaces of equipment shall be free of accumulation of dust, dirt, food debris, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Leak at the faucet on the right side of the compartment sink (right). Small drip on the pipe under the middle compartment of the 3 compartment sink. Plumbing system shall be maintained in good repair.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C Repeat. Soiled walls in the warewashing machine area and three compartment sink (underneath/ left side). Debris on the floor in the storage room. Physical facilities shall be kept clean. //6-201.11 Floors, Walls and Ceilings-Cleanability - C Damaged floor tile(s) by the drain around the flat top and inner side of the can wash. Damaged wall with hole in the hot water storage room. Physical facilities shall be easily cleanable and smooth.
- 54 6-303.11 Intensity-Lighting - C Repeat. The lighting low in the following areas: meat area by the flat top 31 to 35 foot candles, chicken and fish seasoning area 33 to 39 foot candles, small flat top 33 to 38 foot candles, 9 foot candles blender (bar), ice bin (by the entrance) 24 foot candles, mixer (bar) 13 to 15 foot candles, 12 foot candles at the toilet in the men's restroom, 5 to 8 foot candles at the toilets in the women's restroom. Lighting shall be atleast 20 foot candles for areas used for warewashing and in toilet rooms and at least 50 foot candles where food employee is working with food.



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