Establishment Name: STARBUCKS 21131       Establishment ID: 3034060024         Location Address:       1334 WAKE FOREST ROAD BUILDING 63       [X] inspection [Re-Inspection         City:WINSTON SALEM       State: NC       Date: 11/17/2020       Status Code: A         Zip:       27105       County: 34 Forsyth       Time In: 1:45 PM       Time Out: 2:45 PM         Permittee:       WAKE FOREST UNIVERSITY       Category #: II       Preventee: 1:11/17/2020         Vastewater System:       [Municipal/Community ] On-Site System       FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Interventions: 0         No. of Risk Factor/Interventions:       0       No. of Repart Risk Factor/Interventions: 0         Rathers:       Corruling estatus       0       IIII Interventions: 0         Rathers:       Corruling estatus       0       IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	Food Establishment Inspection Report Score: 10								
Location Address: 1334 WAKE FOREST ROAD BUILDING 63 City-WINSTON SALEM City-WINSTON SALEM Category #: II Permitte: WAKE FOREST UNIVERSITY County: 34 Forsyth Time In: 1:45 PM Time Out: 2:45 PM Total Time: 1:hrs 0 min Category #: II Post Function Cat	Establishment Name: STARBUCKS 21131 Establishment ID: 3034060024								
State       Time Lin: 145 PM       Time Out: 2-45 PM         Permitte:       WAKE FOREST UNIVERSITY       Total Time: 1 hrs 0 min         Category #: II       Total Time: 1 hrs 0 min         Permitte:       Wate Supply:       Municipal/Community       On-Site System:         FDA Establishment Type: Fast Food Restaurant       No. of Risk Factor/Intervention Violations: 0         No. of Risk Factors and Public Health Interventions       No. of Repeat Risk Factor/Intervention Violations: 0         Reading the factors and Public Health Interventions       Good Retail Practices         Supervision       Compliance Status       Our On # to         Supervision       Concendent Risk Factors and Public Health Interventions       Bio One Retail Practices         Supervision       Concendent Risk Factors       Our On # to         Supervision       Concendent Risk Factors       Our On # to         Supervision       Support on the proper store on the source on									
Zip:       27105       County:       34 Forsyth       Time In: 145 PM       Time Out: 245 PM         Permittee:       WAKE FOREST UNIVERSITY       Total Time: 1 frs 0 min       Category #: II         Telephone:       (803) 457-5904       FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 0         Water Supply:       Municipal/Community On-Site Supply       State factor/Intervention Violations: 0         No. of Risk Factor/Intervention Violations: 0       No. of Risk Factor/Intervention Violations: 0         No. of Risk Factors and Public Health Interventions       Good Retail Practices         Refere:       Compliance Status       00° OR Risk         Supervision       Compliance Status       00° OR Risk         Supervision       PiC-Paser, Demostration-Carification by       00° O         Supervision       Propervision       Compliance Status       00° O         Supervision       Propervision       Compliance Status       00° O         Supervision       Propervision       Compliance Status       00° O         Supervision       Managerence, envision       Compliance Status       00° O         Supervision       Managerence, envision       Compliance Status       00° O         Supervision       Managerence, envision       Compliance Status       00° O <td colspan="7"></td>									
Permitte:       WAKE FOREST UNIVERSITY       Total Time: 1 into: 1 min:         Telephone:       (803) 457-5904       Category #: II         Wastewater System:       [Municipal/Community] On-Site System       FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 0         Water Supply:       [Municipal/Community] On-Site System       FOAD Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 0         No. of Repeat Risk Factor and Public Health Interventions       Restaurant and perform dulations: 0       No. of Repeat Risk Factor/Intervention Violations: 0         No. of Repeat Risk Factor and Public Health Interventions       Restaurant and perform dulations: 0       No. of Repeat Risk Factor/Intervention Violations: 0         No. of Repeat Risk Factor and Public Health Interventions       Restaurant and perform dulation: 1       Restaurant and Restaurant Restaurant 1       Restaurant and Restaurant 1       Restaurant Restaurant 1       Restaurant Restaurant 2       Restaurant Restaurant 2       Restaurant Restaurant 2       Restaur									
Telephone:       (803) 457-5904       Category #: II         Wastewater System:       [Municipal/Community ] On-Site System       FDA Establishment Type: Fast Food Restaurant         Water Supply:       [Municipal/Community ] On-Site Supply       Food Repeat Risk Factor/Intervention Violations: 0         No. of Risk Factor/Intervention Violations: 0       No. of Risk Factor/Intervention Violations: 0         No. of Repeat Risk Factor/Intervention Violations: 0       No. of Repeat Risk Factor/Intervention Violations: 0         No. of Risk Factor/Intervention       Compliance Status       Out Col # Intervention:         No. of Risk Factor/Intervention       200 Out Col # Intervention:       Compliance Status       Out Col # Intervention:         No. of Risk Factor/Intervention:       200 Out Col # Intervention:       Compliance Status       Out Col # Intervention:         No. of Risk Factor/Intervention:       200 Out Col # Intervention:       Compliance Status       Out Col # Intervention:         No. of Risk Factor/Intervention:       200 Out Col # Intervention:       Compliance Status       Out Col # Intervention:         No. of Risk Factor/Intervention:       200 Out Col # Intervention:       Col # Intervention:       Col # Intervention:         No. of Risk Factor/Intervention:       200 Out Col # Intervention:       Col # Intervention:       Col # Intervention:         No. of Risk       200 Out Col # Intervention: </td <td colspan="7">Total Time: 1 hrs () min</td>	Total Time: 1 hrs () min								
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: 0         No. of Risk Factor/Intervention Violations:       On-Site Supply       No. of Risk Factor/Intervention Violations: 0         No. of Risk Factor/Intervention Violations:       On-Site Supply       No. of Risk Factor/Intervention Violations: 0         No. of Risk Factor/Intervention Violations:       On-One Risk Factor/Intervention Violations:       On-One Risk Factor/Intervention Violations:         No. of Risk Factor/Intervention:       One One Risk Factor/Intervention Violations:       One One Risk Factor/Intervention Violations:         No. of Risk Factor/Intervention:       One One Risk Factor/Intervention Violations:       One One Risk Factor/Intervention Violations:         No. of Risk Factor/Intervention:       One One Risk Factor/Intervention Violations:       One One Risk Factor/Intervention Violations:         No. of Risk Factor/Intervention:       One One Risk Factor/Intervention:       One One Risk Factor/Intervention:         No. of Risk Factor/Intervention:       One One Risk Factor/Intervention:       One One Risk Factor/Intervention:         No. of Risk Factor/Intervention:       One One Risk Factor/Intervention:       One One Risk Factor/Intervention:         No. of Risk Factor/Interventince One Risk Factor/Interventincone Risk Fa			Category #: II						
Water Supply:       Municipal/Community       On-Site Supply         Foodborne Illness Risk Factors and Public Health Interventions       So. of Risk Factors (Intervention Violations: 0)         Risk factor: Certificity flattors that increase the chance of developing footborne illness.       Good Retail Practices         Pailse Health Interventions: Control in the addition of pathogens, chemicals.       Intervention Violations: 0         Supervision       Compliance Status       Out on Risk         Supervision       200 (Intervention Violations: 0)       Intervention Violations: 0         Supervision       200 (Intervention Violations: 0)       Intervention Violations: 0         Supervision       Compliance Status       Out on Risk         Supervision       200 (Intervention Violations: 0)       Intervention Violations: 0         Supervision       200 (Intervention Violations: 0)       Intervention Violation: 0         Supervision       200 (Intervention Violation: 0)       Intervention Violation: 0         Supervision       200 (Intervention Violation: 0)       Intervention Violation: 0)		FDA Establishment Type: Fast Food Restaurant							
Source Ulless Risk Factors and Public Health Interventions Real factor: Control masure to transform to the station of developing factore lines. Public Health Intervention: Control masure to prive the dottore lines or typy.         Source Control Termination Participant Particles: Preventiation masure to control the adottorin of participant Against the dottore lines or typy.         No diverse of the masure to prevent to control the adottore lines or typy.         Intervention: Control masure to prevent to control the adottorin of participant Against the dottore lines or typy.         Intervention: Control masure to prevent to control the adottore lines or typy.         Intervention: Control masure to prevent to control to adottore lines or typy.         Intervention: Control masure to prevent to control to adottore lines or typy.         Status Control 2000			No. of Risk Factor/Intervention Violations: 0						
Relative transmission of developing footborne lines: Public Health Intervanison: Cortin unarses to prevent footborne lines: or injury.       Ged Retail Practices: Provide uses to prevent footborne lines: or injury.         Int our two wood       Compliance Status       Our       Control       State Food and Water       Zeb3       State Food and Water       Zeb3       State Food and Water       Zeb3       Zeb3 <t< td=""><td colspan="8">Water Supply: XMunicipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0</td></t<>	Water Supply: XMunicipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0								
Policit Health Interventions: Cortrol Intervention: Compliance Status       Out too % m         Intervention: Compliance Status       Out too % m         Intervention: Compliance Status       Out too % m         State Food and Water       Compliance Status       Out too % m         State Food and Water       Compliance Status       Out too % m         State Food and Water       Compliance Status       Out too % m         State Food and Water       Compliance Status       Out too % m         State Food and Water       Compliance Status       Out too % m         State Food and Water       Colspan="2">Compliance Status       Out too % month         State Food and Water       Colspan="2">Compliance Status       Out too % month         State Food and Water       Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2"         State Food colspan= Colspan= Colspan="2"       Colspan="2"         Colspan= Colspan= Colspan= Colspan= Colspan= Colspan= Colspan="2"	Foodborne Illness Risk Factors and Public Heal	th Interventions	Good Retail Practices						
N       OUT NA       NO       Compliance Status       OUT OR       R         Supervision       2852         Supervision       2852       2853         Supervision       2852       2853       2853         Supervision       2852       2853       2853       2853       2853         Supervision       2852       2853       2854       2853       2853       2853       2853         Supervision       No discharge from exprave discussion       2852       2853       2853       2853       2853       2853       2853       2853       2853       2853       2853       2853       2853       2853		-	Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,						
Supervision       2862         1       B       PIC Present: Demonstration-Contricution by excording program and perform duils       C       D       20       B       Water and ce from approved source       C </td <td></td> <td></td> <td></td> <td colspan="4"></td>									
Employee Health       2652         2       X       X       Yespensibilities & reporting. restriction & exclusion       2000       <	Supervision .2652								
2       X       Management, employees knowledge:       Imagement, employees knowledge:       Yariance obtained for specialized processing         3       X       Proper use of reporting, restriction & exclusion       Imagement, employees knowledge:       Yariance obtained for specialized processing         4       X       Proper realing, tasting, dinking, or tobaccouse       Imagement, employees knowledge:       Yariance obtained for specialized processing         5       X       No discharge from eyes, nose or mouth       Imagement, employees knowledge:       Yariance obtained for specialized processing       Imagement, employees knowledge:         6       X       No discharge from eyes, nose or mouth       Imagement, employees knowledge:       Imagement, employes knowledge:       Imagement, employes knowled		y Z OOOO	□ 28 □ □ X Pasteurized eggs used where required 1 E 0 □						
Image: state interview of the spectration is provided by spectrate spectration in the spectrate spectration is spectrate spectration.       Image: spectrate spectration is spectrate spe			29 🛛 🗆 Water and ice from approved source 🛛 🖓 🗆						
3   図   Proper use of reporting, restriction & exclusion       3   図   Food Temperature Control       2653, 2854         Good Hygienic Practices       2652, 2653       31   図   Proper coling methods used; adequate       1   図   Proper coling methods used;       1   Ø   Proper coling methods used;	responsibilities & reporting								
4       X       Proper eating, tasting, drinking, or tobacco use       Image: Contamination of the more alture control       Image: Contamination of the		sion 3150	Food Temperature Control .2653, 2654						
5       X       No discharge from eyes, nose or mouth       1200       320       X       Plant food properly cooked for hot holding       1200       0         6       X       Hands clean & properly washed       1200       0       3300       Approved having methods used       1200       0         7       X       0       No bare hand contact with RTE foods or pre- approved atternate procedue property followed       12000       0       7600       Thermometers provided & accurate       12000       0         8       X       Handwashing sinks supplied & accessible       12000       0       7600       Food dominification       2653.2656.2656         9       X       1       Food obtained from approved source       20100       0       7600       Insects & rodents not present; no unauthorized       20100       0         10       X       Food obtained from approved source       20100       0       36       20       Insects & rodents not present; no unauthorized       20100       0         11       X       Food received at proper temperature       20100       0       36       20100       0       36       20100       0       36       20100       0       36       20100       0       36       20100       0       20100			31 X L equipment for temperature control						
Preventing Contamination by Hands       2652, 2653, 2655, 2656       33 (x)       Approved thawing methods used       12 (2)       1         6 (x)       Hands clean & property washed       12 (2)       1 <t< td=""><td></td><td></td><td>32 32 9 Plant food properly cooked for hot holding</td><td></td></t<>			32 32 9 Plant food properly cooked for hot holding						
6       Ø       Hands clean & properly washed       III       III       Food ldentification       2653         7       Ø       III       IIII       Food obtained from approved alternate procedure properly followed       IIII       IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII			33 🖾 🗆 🗆 Approved thawing methods used						
7       ⊠       □       No bare hand contact with RTE foods or pre- approved alternate procedure property followed       3:1       □       Food property labeled: original container       2:1       □       □         8       ⊠       □       Handwashing sinks supplied & accessible       2:1       □       □       Size       □       Food property labeled: original container       2:1       □       □         9       Ø       □       Food obtained from approved source       2:1       □       □       Insects & rodents not present; no unauthorized       2:1       □			□ 34 🖾 🗆 Thermometers provided & accurate 🔳 🖽 🖸 🖸						
8       Image: constraints property stands       Food property labeled: onginal container       2[1][2]         Approved Source       2653, 2655       Image: constraints       Prevention of Food Contamination       2652, 2653, 2654, 2665, 2657         9       Image: constraints       Food obtained from approved source       Image: constraints       Image: constraint	7 M C C No bare hand contact with RTE foods or pr	e	Food Identification .2653						
Approved Source       2653, 2655         9       Image: Source       2007, 200	approved alternate procedure property fore								
9       X       Food obtained from approved source       X       Y       Animals       X <td></td> <td></td> <td>Prevention of Pood Containmation .2002, 2003, 2004, 2000, 2001</td> <td></td>			Prevention of Pood Containmation .2002, 2003, 2004, 2000, 2001						
10 Ø				+++					
11       X       Food in good condition, safe & unadulterated       Z1       U       A         12       X       Required records available: shellstock tags, Protection from Contamination       2653, 2654       Yespertus       Yesperus       Yespertus <td< td=""><td>10 🛛 🔲 🔲 Food received at proper temperature</td><td></td><td>preparation, storage &amp; display 2000</td><td>+++</td></td<>	10 🛛 🔲 🔲 Food received at proper temperature		preparation, storage & display 2000	+++					
12       □       X       □       parasite destruction       2110       □       Washing fruits & vegetables       □       □         Protection from Contamination       2653, 2654       □       Proper Use of Utensils       2653, 2654         14       □       □       Food-contact surfaces: cleaned & sanitized       □ <td< td=""><td>11 🛛 🗌 Food in good condition, safe &amp; unadulterate</td><td></td><td></td><td>+++</td></td<>	11 🛛 🗌 Food in good condition, safe & unadulterate			+++					
Protection from Contamination       2653, 2654       40 X       Washing fruits & vegetables       Proper Use of Utensils         13 X       C       Food separated & protected       Image: Contact surfaces: cleaned & sanitized       Image		, 210		$\rightarrow$					
13       14 <td< td=""><td></td><td></td><td>40 X C Washing fruits &amp; vegetables</td><td></td></td<>			40 X C Washing fruits & vegetables						
14       X       Food-contact surfaces: cleaned & sanitized       3 13 0       42       X       Utensils, equipment & linens: properly stored, dried & handled         15       X       Proper disposition of returned, previously served, previously served, cleaned & sanitized       14       X       Single-use & single-service articles: properly stored, dried & handled       15         Potentially Hazardous Food Time/Temperature       .2653       Single-use & single-service articles: properly       15       16       X       Proper cooking time & temperatures       16       44       X       Gloves used properly       16       18       16       16       16       17       16       17       17       17       18       17       19       10       14       14       16       10	13 🛛 🗆 🗀 Food separated & protected	303000							
15       Image: Proper disposition of returned, previously served, recorditioned, & unsafe food       Image: Proper disposition of returned, previously served, recorditioned, & unsafe food       Image: Proper disposition of returned, previously served, recorditioned, & unsafe food         Potentially Hazardous Food Time/Temperature _2653       Single-use & single-service articles: properly       Image: Proper disposition of returned, previously served, records       Image: Proper disposition of returned, properly disposition       Image: Proper disposition of returned, properly disposition       Image: Proper dispositice disposition <t< td=""><td>14 🖾 🗖 Food-contact surfaces: cleaned &amp; sanitized</td><td></td><td></td><td><math>\rightarrow</math></td></t<>	14 🖾 🗖 Food-contact surfaces: cleaned & sanitized			$\rightarrow$					
Potentially Hazardous Food Time/Temperature       2653       44       istored & used       14       14       14       14       14       14       14       14       14       14       14       14       14       14       14       14       14 <t< td=""><td>15 X  Proper disposition of returned, previously s reconditioned, &amp; unsafe food</td><td>erved, 2100000</td><td>Circle use &amp; sincle service atticles areasty</td><td>+++</td></t<>	15 X  Proper disposition of returned, previously s reconditioned, & unsafe food	erved, 2100000	Circle use & sincle service atticles areasty	+++					
17       Image: Sector of	Potentially Hazardous Food Time/Temperature .2653		43 L K stored & used	$\rightarrow$					
11       12       13       14 <td< td=""><td>16 D Proper cooking time &amp; temperatures</td><td></td><td></td><td></td></td<>	16 D Proper cooking time & temperatures								
18         Approved, cleanable, properly designed, constructed, & used, construc	17 D Proper reheating procedures for hot holding		Equipment, food & non-food contact surfaces						
10       10 <td< td=""><td>18 🔲 🔲 🖾 Proper cooling time &amp; temperatures</td><td>3130000</td><td>□ 45 X □ approved, cleanable, property designed, 2100 □</td><td></td></td<>	18 🔲 🔲 🖾 Proper cooling time & temperatures	3130000	□ 45 X □ approved, cleanable, property designed, 2100 □						
21 X       Image: Constraint of the second sec	19 🔲 🔲 🖾 🔲 Proper hot holding temperatures	3150 🗆 🗆 🗆							
22 🗆 🗆 🖾 🗖 Time as a public health control: procedures & 21 🗇 🗆 🗠 48 🖄 🗆 💭 Hot & cold water available; adequate pressure 21 🗇 🗠	20 🛛 🗌 🔲 Proper cold holding temperatures	3130	47 🛛 - Non-food contact surfaces clean						
	21 🛛 🔲 🔲 Proper date marking & disposition	3140	Physical Facilities .2654, .2655, .2656						
			Hot & cold water available; adequate pressure						
			49 🛛 🗌 Plumbing installed; proper backflow devices 2 1 D						
23 Consumer advisory provided for raw or 1 🖽 🛛 🗠 50 🖾 🗖 Sewage & waste water properly disposed 🛛 1 🖾 🗠	23 U U M undercooked foods		50 🖾 🗆 Sewage & waste water properly disposed 🛛 🖸 🖸						
Highly Susceptible Populations .2653 51 🖾 🗆 Toilet facilities: properly constructed, supplied 1 🖽 🗆 🗠		ot personale	51 🛛 🗆 Toilet facilities: properly constructed, supplied						
24     Image: Sector Sect	24 L L A offered		52 X Garbage & refuse property disposed; facilities						
25 □ □ 🕅 Food additives: approved & properly used TIERU □ □ 53 🖾 □ Physical facilities installed, maintained & clean TIERU □ □				+++					
26 🕅 🗖 🖉 Torric substances provedy identified stored & used 🛛 🖾 🖾 🗖 🗖 🗖 Meets ventilation & lighting requirements;			Meets ventilation & lighting requirements;	+++					
Conformance with Approved Procedures .2653, 2654, 2658									
27 Compliance with variance, specialized process.	27  Compliance with variance, specialized proc reduced oxygen packing criteria or HACCP								
North Carolina Department of Health & Human Services Division of Public Health  Environmental Health Section Food Protection Program DHHS is an equal opportunity employer. Food Establishment Inspection Report, 3/2013									

## Comment Addendum to Food Establishment Inspection Report

Establishment Name: STARBUCKS 21131				Establishment ID: 3034060024				
Location Address:       1834 WAKE FOREST ROAD BUILDING 63         City:       WINSTON SALEM         State:       NC         County:       34 Forsyth         Zip:       27105         Wastewater System:       Municipal/Community         Water Supply:       Municipal/Community         On-Site System         Permittee:       WAKE FOREST UNIVERSITY			State: <u>NC</u> 05	Inspection       Re-Inspection       Date: 11/17/2020         Comment Addendum Attached?       Status Code: A         Water sample taken?       Yes       No         Category #:       II         Email 1: SCALCIONE-MICHAEL@ARAMARK.COM         Email 2:				
Telephone: (803) 457-5904				Email 3:				
		Tem	perature Ol	oservations				
ltem 6-6-24	Effectiv Location Michael Scalcione	Ve January 1, 20 Temp Item 0	19 Cold Ho	Diding is now 41 degrees	Location	Temp		
milk	under counter cooler	34						
milk	under counter cooler	34						

under counter cooler

back cooler

3 comp

41

200

First

First

Last Yingling

Last Sykes

SVJ

Regulatory Authority (Print & Sign): Nora

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161 North Carolina Department of Health & Human Services

milk

milk

quat

 Division of Public Health 
 Environmental Health Section
DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 3/2013 Page 1 of

Food Protection Program



Establishment Name: STARBUCKS 21131

Establishment ID: 3034060024

## **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.

43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- Two stacks of cups with lip contact portion exposed. Maintain protected from contamination.