

# Food Establishment Inspection Report

Score: 95

Establishment Name: STARBUCKS 1058  
 Location Address: 1020 SOUTH MAIN STREET  
 City: KERNERSVILLE State: NC  
 Zip: 27284 County: 34 Forsyth  
 Permittee: STARBUCKS COFFEE COMPANY INC.  
 Telephone: (336) 996-2819  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site Supply

Establishment ID: 3034012447  
 Inspection  Re-Inspection  
 Date: 05/05/2021 Status Code: A  
 Time In: 9:50 AM Time Out: 1:20 PM  
 Total Time: 3 hrs 30 min  
 Category #: II  
 FDA Establishment Type: Fast Food Restaurant  
 No. of Risk Factor/Intervention Violations: 4  
 No. of Repeat Risk Factor/Intervention Violations: 0

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/C	Compliance Status	OUT	CDI	R VR
<b>Supervision .2652</b>							
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0	<input type="checkbox"/>
<b>Employee Health .2652</b>							
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>							
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	<input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>							
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	1	<input checked="" 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	13	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	<input type="checkbox"/>
<b>Approved Source .2653, .2655</b>							
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	<input type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>							
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	<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	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>							
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	<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	<input type="checkbox"/>
<b>Consumer Advisory .2653</b>							
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	<input type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>							
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	<input type="checkbox"/>
<b>Chemical .2653, .2657</b>							
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	<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"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>							
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	<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/C	Compliance Status	OUT	CDI	R VR
<b>Safe Food and Water .2653, .2655, .2658</b>							
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	<input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>							
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	<input type="checkbox"/>
<b>Food Identification .2653</b>							
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	<input type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>							
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	<input checked="" type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	<input type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	03	<input type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>							
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	<input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>							
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>							
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	<input type="checkbox"/>
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	03	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	<input type="checkbox"/>
<b>Total Deductions:</b>					<b>5</b>		



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section • Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

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 Permittee: STARBUCKS COFFEE COMPANY INC.  
 Telephone: (336) 996-2819


Establishment ID: 3034012447  
 Inspection  Re-Inspection Date: 05/05/2021  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1: s11058@retail.starbucks.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
milk	Delfield refrigerator	40						
egg bite38	Delfield sandwich refrigerator	38						
egg and bacon croissant	Delfield sandwich refrigerator	39						
ham croissant roll	walk-in cooler	40						
bacon cheddar croissant bun	walk-in cooler	40						
spinach feta egg wran	walk-in cooler	39						
ham and cheese bun	Delfield sandwich refrigerator	39						
hot water	3 compartment sink	160						
quat sani	3 comp sink 400ppm	00						
quat sani	bucket 300ppm	00						
hot water	dishmachine	178						
CFSM	T. Allred 11/7/24	00						

Person in Charge (Print & Sign): Kaitlyn First Last  
Covington  
 Regulatory Authority (Print & Sign): Damon First Last  
Thomas

  
 \_\_\_\_\_  
 D. Thomas, REHS #2877

REHS ID: 2877 - Thomas, Damon Verification Required Date: 05/15/2021

REHS Contact Phone Number: (336) 703-3135



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section  
 DHHS is an equal opportunity employer.

● Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: STARBUCKS 1058

Establishment ID: 3034012447

## 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.

- 6 2-301.12 Cleaning Procedure - P- Two employees completed handwashing but did not use an effective barrier to turn off the water as the final step- Food employees shall wash their hands after engaging in activities that contaminate the hands and to avoid recontaminating their hands or surrogate prosthetic devices, food employees shall use a barrier such as disposable towels to turn off manually operated faucet handles on a handwashing sink or on the handle of a restroom door- CDI: The REHSI provided education on approved handwashing procedures to the employees and hands were rewashed.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Cleaning is needed for the interior surfaces of both ice bins in the front service area- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice bins and ice makers shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold- 0 pts.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Multiple containers of milk were stored without effective datemarking with the day/date that they were opened- Potentially hazardous foods that are held for more than 24 hours shall be marked to indicate the day and date by which the items shall be consumed, sold or discarded within a maximum of 7 days at a temperature of 41F or less and the day of preparation shall be counted as day 1- CDI: Effective date marking was applied to items where the day/date of opening could be determined. All other items were voluntarily discarded by the person-in-charge
- 26 7-201.11 Separation-Storage - P- A container of sanitizer was stored on a counter beside juices, equipment and utensils- Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils and single-use articles- CDI: The container of sanitizer was discarded by the person-in-charge (PIC)- 0 pts.
- 36 6-202.15 Outer Openings, Protected - C- Repair the drive-thru window so that it self-closes tightly after opening- Outer openings of a food service establishment shall be protected from the entry of pests by solid, self-closing, tight-fitting doors- 0 pts.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- REPEAT- Several single service cups at the service counters were stored with the lip contact surfaces exposed and unprotected- Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces are prevented.// 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Several single-service and food items were stored on the floor in the front storage room, the back hallway and the rear dry storage area- Cleaned equipment and utensils, laundered linens and single-service and single-use articles shall be stored at least 6 inches above the floor and covered or inverted.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repair the torn door gaskets for the Delfield under-counter refrigerators in the front service and drive-thru area and the True freezer in the rear storage area. Recondition the shelving inside of the Walk-in cooler to repair chipping. Recondition the underside of the coffee brewer to remove rusting- Equipment shall be maintained in a state of good repair.
- 46 4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration - PF- The establishment did not have test strips available for use to measure the concentration of their sanitizing solutions- Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device- A 10 day VERIFICATION by 5/15/2021 is required to confirm that this kit or device is available for use in the establishment. Please contact Damon Thomas at 336-703-3135 or thomasdh@forsyth.cc when the item is obtained.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning is needed for the interior surfaces of all of the under-counter storage cabinets in the front service area, clean the interior surfaces of both toaster ovens, the door gaskets for the True freezer #2, the walk-in cooler (WIC) and clean the baseboards and floors inside of the WIC- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 49 5-205.15 (B) System maintained in good repair - C- The handwashing sinks in the rear and front areas are extremely slow to warm to the approved temperature of 100F preventing effective handwashing. Both sinks should be serviced- A plumbing system shall be maintained in good repair- 0 pts.
- 52 5-501.113 Covering Receptacles - C- The doors to the dumpsters were left open- Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered with tight-fitting lids or doors if kept outside of the food establishment.// 5-501.115 Maintaining Refuse Areas and Enclosures - C- Several bags of trash were left on the surface around the dumpsters and needs to be removed- A storage area and enclosure for refuse, recyclables or returnables shall be maintained free of unnecessary debris and clean- 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair the damage to the floor at the cold bar station and the drain hole in the rear storage area next to the desk. Repair or replace the caulk around the can-wash and repair the dividing wall next to the can-wash. Seal the small holes in the FRP covering the wall behind the 3 compartment sink and seal or cap the holes in the rear panel of the 3 compartment sink. Ensure that all surfaces are smooth and easy to clean- Physical facilities shall be maintained in good repair.// 6-501.12 Cleaning, Frequency and Restrictions - C- Clean the floor and baseboards beneath the 3 compartment sink and other pieces of equipment throughout the establishment as necessary and clean the FRP covering the walls throughout the rear storage/ dishwashing area- Physical facilities shall be maintained clean- 0 pts.