

Food Establishment Inspection Report

Score: 95.5

Establishment Name: COOK OUT #10

Establishment ID: 3034020434

Location Address: 3101 PETERS CREEK PKWY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05/06/2021

Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 11:20 AM

Time Out: 1:55 PM

Permittee: COOK OUT RESTAURANTS LLC

Total Time: 2 hrs 35 min

Telephone: (336) 650-0110

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: 0

| Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | | | Good Retail Practices | | | | | | | | | | |
|---|-------------------------------------|-------------------------------------|-------------------------------------|---|-----|-------------------------------------|-------------------------------------|----|-------------------------------------|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-----|-------------------------------------|-------------------------------------|----|--|-------------------------------------|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury. | | | | | | | | | | 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 | | IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | |
| Supervision .2652 | | | | | | | | | | Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | 0 | | | | 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | 0.3 | 0 | | | |
| Employee Health .2652 | | | | | | | | | | Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 1.3 | 0 | | | 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 | 0 | | | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 1.3 | 0 | | | 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 0.3 | 0 | | | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | Food Identification .2653 | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | 0 | | | 31 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | <input checked="" type="checkbox"/> | 0 | | | <input checked="" type="checkbox"/> |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 0.3 | 0 | | | 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 0.3 | 0 | | | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 | 0 | | | 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | 1 | 0.3 | 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 | 1.3 | 0 | | | 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 0.3 | 0 | | | |
| 8 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | <input checked="" type="checkbox"/> | 0 | | <input checked="" type="checkbox"/> | Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| Approved Source .2653, .2655 | | | | | | | | | | Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 | 0 | | | 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 0.3 | 0 | | | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | | | 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0.3 | <input checked="" type="checkbox"/> | | | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 | 0 | | | 43 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 0.3 | <input checked="" type="checkbox"/> | | | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | | | 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 0.3 | 0 | | | |
| Protection from Contamination .2653, .2654 | | | | | | | | | | Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 1.3 | 0 | | | 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"/> | | | |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | 1.3 | <input checked="" type="checkbox"/> | | <input checked="" 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 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 | | | 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | <input checked="" type="checkbox"/> | 0 | | | <input checked="" type="checkbox"/> |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 1.3 | 0 | | | 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 | | | |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 1.3 | 0 | | | Total Deductions: 4.5 | | | | | | | | | | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | 1.3 | 0 | | | | | | | | | | | | | |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 1.3 | 0 | | | | | | | | | | | | | |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 1.3 | <input checked="" type="checkbox"/> | | <input checked="" type="checkbox"/> | | | | | | | | | | | |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 1.3 | 0 | | | | | | | | | | | | | |
| 22 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 | 0 | | | | | | | | | | | | | |
| Consumer Advisory .2653 | | | | | | | | | | | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | 0.3 | 0 | | | | | | | | | | | | | |
| Highly Susceptible Populations .2653 | | | | | | | | | | | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | 1.3 | 0 | | | | | | | | | | | | | |
| Chemical .2653, .2657 | | | | | | | | | | | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 0.3 | 0 | | | | | | | | | | | | | |
| 26 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | <input checked="" type="checkbox"/> | 0 | | <input checked="" type="checkbox"/> | | | | | | | | | | | |



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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: COOK OUT #10
 Location Address: 3101 PETERS CREEK PKWY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27127
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: COOK OUT RESTAURANTS LLC
 Telephone: (336) 650-0110

Establishment ID: 3034020434
☒ Inspection ☐ Re-Inspection Date: 05/06/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1:
 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 |
|------------|----------------------|------|------|----------|------|------|----------|------|
| 9-17-24 | Elijah Southern III | 0 | | | | | | |
| water | 3 comp | 135 | | | | | | |
| chlorine | bucket | 100 | | | | | | |
| raw bacon | walk in | 37 | | | | | | |
| chili base | walk in | 37 | | | | | | |
| hot dog | grill cooler | 38 | | | | | | |
| chili | hot hold | 173 | | | | | | |
| bbq | hot hold | 182 | | | | | | |
| chicken | final cook | 191 | | | | | | |
| burger | final cook | 193 | | | | | | |
| corn dogs | cold drawer-fryer | 44 | | | | | | |
| ambient | cold drawer-fryer | 36 | | | | | | |
| hot dog | hot hold-grill | 146 | | | | | | |
| ambient | make unit | 43 | | | | | | |
| cheesecake | drive through drawer | 48 | | | | | | |
| ambient | drive through drawer | 44 | | | | | | |

Person in Charge (Print & Sign): *First* *Last*
 Elijah Southern III
 Regulatory Authority (Print & Sign): *First* *Last*
 Nora Sykes

Elijah Southern
Nora

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 05/16/2021

REHS Contact Phone Number: (336) 703-3161



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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- Tomatoes on top of hand sink in kitchen. Paper towels in sink basin in restroom. Crate and ice bucket in front of hand sink at drive through area. Hand sinks shall be accessible for use at all times. CDI-All items moved.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Approximately 1/3 of pans checked had grease or a small amount of food residue. Food contact surfaces shall be clean to sight and touch. CDI-Removed for cleaning. Ensure that hot water (100F, or above) is being used when washing dishes to help with grease/build up.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Corn dogs and cheesecake at above 41F in cold holding. Maintain foods at 41F or below. CDI-Moved to walk in to chill to 41F.
- 26 7-201.11 Separation-Storage - P- Multiple gallon bottles of hand sanitizer on top shelf in dry storage closet above single service. Bottle of pink dish soap on top of box of tortillas. Sanitizer bottle hanging on shelf above prep table containing unprotected lettuce. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI-All chemicals moved to appropriate locations.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF- Make unit with ambient of 43F. Cold drawers/make unit at drive through with ambient of 44F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Repair equipment to hold food at 41F or less within 10 days and contact Nora Sykes at 336-703-3161. Until repairs are made, do not hold potentially hazardous foods (cheesecake, backstock) in these coolers. Only hold non-potentially hazardous toppings and items using TPHC in these coolers.
- 36 6-501.111 Controlling Pests - C- Flies present in establishment. Contact pest control for solutions. Keep the premises free of insects, rodents, and other pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Tomatoes in colander on top of hand sink. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Multiple stacks of pans stacked when wet. Air dry equipment and utensils after cleaning and sanitizing.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Multiple items of single storage on floor in dry storage closet and one in hallway.
Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Rust on shelving in dry storage and in walk in cooler. Screws on hood need to be cut for cleanability. Torn gasket on walk in cooler door. Both drink machines operate with ice bin open. Find where drink machine at drive through is leaking and repair. Maintain equipment in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency -C- REPEAT- Cleaning needed on 3 compartment sink, especially on backsplash.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT-Some cleaning needed on equipment, especially on undershelves and sides, including prep sinks.
- 49 5-205.15 (B) System maintained in good repair - C- REPEAT-Three compartment sink will not turn off without use of secondary valve. Maintain plumbing in good repair. Maintenance on site to repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Remove foam board from window. Tiles cracked around grate in floor in back hallway. Some ceiling tiles are peeling/in poor repair. Fill small holes in walls above make unit. Seal FRP under main hand sink. //6-501.12 Cleaning, Frequency and Restrictions - C- Clean floors under and around drive through area. Clean walls where soiled. Clean drains. Clean freezer floor.
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C- Employee drinks/foods stored throughout, including drinks on prep table, on shelf above prep table, on shelf in dry storage. Food container on top shelf above prep table. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.

