

Food Establishment Inspection Report

Score: 97.5

Establishment Name: BURGER KING

Establishment ID: 3034012755

Location Address: 415 JONESTOWN

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07/21/2021

Status Code: U

Zip: 27104

County: 34 Forsyth

Time In: 10:00 AM

Time Out: 2:30 PM

Permittee: EYAS HOSPITALITY GROUP NORTH CAROLINA 1 LLC

Total Time: 4 hrs 30 min

Telephone: (336) 727-3972

Category #: III

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 3

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	
Supervision .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
Employee Health .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		
Good Hygienic Practices .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	0	3		
Preventing Contamination by Hands .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
Approved Source .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		
Protection from Contamination .2653, .2654									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	X	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	X		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature .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 checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	X		
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		
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
Chemical .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0	3		
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0		
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	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	N/C	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	1	0	3		
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	0	3		
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	1	0	3		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	3		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	3		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	3		
Food Identification .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
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	2	1	0		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	X	0		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0	3		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0	3		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0	3		
Proper Use of Utensils .2653, .2654									
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	3		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	3		
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	3		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0	3		
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	2	1	X		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	3		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0	3		
Physical Facilities .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	X		
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	0	3		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0	3		
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	3		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0	3		
Total Deductions:					2.5				



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURGER KING
 Location Address: 415 JONESTOWN
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27104
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: EYAS HOSPITALITY GROUP NORTH CAROLINA 1
 Telephone: (336) 727-3972

Establishment ID: 3034012755
 Inspection Re-Inspection Date: 07/21/2021
 Comment Addendum Attached? Status Code: U
 Water sample taken? Yes No Category #: III
 Email 1: sharon@triple-ent.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
ServSafe	Yvonne S. 5/5/22	0.0						
hot water	3 comp sink	124.0						
quat sani	3 comp sink (ppm)	200.0						
quat sani	bucket (ppm)	200.0						
veggie wash	(oz/gallon) 0.75	0.0						
french toast	final cook	200.0						
burger	final cook	180.0						
chicken nuggets	final cook	187.0						
eggs	hot hold	140.0						
sausage	hot hold	144.0						
air temp	small reach in	37.7						
raw chicken	chicken bread station	38.0						
batter	chicken bread station	39.0						
lettuce	walk in cooler	40.0						
sliced tomatoes	walk in cooler	39.0						
liquid eggs	walk in cooler	38.0						

Person in Charge (Print & Sign): Yvonne First Last S. On File
 Regulatory Authority (Print & Sign): Leslie First Last Easter On File
 REHS ID: 1908 - Easter, Leslie Verification Required Date: _____

Comment Addendum to Food Establishment Inspection Report

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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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- In upright reach in freezer, many bags of opened raw chicken products and fish patties were stored above French fries, hashbrowns, and jalapeno poppers. Raw animal foods shall be stored according to final cook temperature in freezers once commercial packaging has been opened. Plant foods shall be stored above raw animal products. CDI- Management reorganized storage order in appropriate order.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 3 plastic bottles, 1 strainer stored as clean were found with grease residue and slight food debris. Food-contact surfaces of equipment shall be clean to sight and touch. CDI- Items placed at 3 comp sink to be rewashed.
- 22 3-501.19 Time as a Public Health Control - P- At beginning of inspection, container of lettuce and sliced tomatoes being held on time did not have time labels to indicate when removed from temperature control. Once items are removed from temperature control indication for discard time must be noted immediately. CDI-Employee placed appropriate labels for discard time on containers.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Severe leak dripping from soda carbonator onto rack of buns. Ice droplets have settled throughout shelves and on food packages in walk in freezer. Food shall be protected from contamination by storing food in a clean, dry location where it is not exposed to splash, dust, or other contamination and at least 6 inches off the floor. PIC voluntarily discarded rack of buns.
- 38 2-402.11 Effectiveness-Hair Restraints - C- Two employees actively prepping food were observed without hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or net, beard restraints and be effectively worn to keep their hair from contacting exposed food. Have food employees wear effective hair restraints.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Several fryer baskets in between use stored on soiled cardboard on prep table. During pauses in food preparation, utensils shall be stored in a clean protected location or on a clean portion of the food prep table/cooking equipment. Store fryer baskets in fryer well or on prep table. Do not store on cardboard boxes.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- Several rows of single-service cups overstacked near drive thru with lip contact surface of cup exposed to potential contamination. Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip contact surfaces are prevented. Do not over stack cups or maintain them in original sleeves.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Soda dispenser continues to operate when ice bin is in open position. Severe leak observed from soda carbonator machine. Ice build up on walk in freezer condenser. Equipment shall be maintained in good repair and proper adjustment. Continue working on items noted in transitional addendum.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed in cabinets of all fryers, sides of fryers, side of oven, gaskets and shelves of upright freezer, and floor of walk in freezer. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dirt, dust, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C- Faucets on left side of 3 comp sink cannot dispense water. Leak observed under handsink that is near walk in cooler. Maintain plumbing systems in good repair. Repair faucets on 3 comp sink so it dispenses water. Fix leak at handsink.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C- Sticks, litter, and trash strewn throughout waste receptacle storage area. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of litter and unnecessary items. Remove debris.