

# Food Establishment Inspection Report

Score: 94

Establishment Name: TACO BELL 18148

Establishment ID: 3034011095

Location Address: 1695 WESTBROOK PLAZA DR

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 12 / 2018 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 09 : 30  am  pm Time Out: 12 : 35  am  pm

Permittee: BURGER BUSTERS INC

Total Time: 3 hrs 5 minutes

Telephone: (336) 768-7107

Category #: IV

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: 1

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	NO	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		
<b>Employee Health .2652</b>								
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	
<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	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<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	2		<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	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" 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	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	
<b>Protection from Contamination .2653, .2654</b>								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			<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	
<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	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13		<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<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	0	
<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	0	
<b>Chemical .2653, .2657</b>								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<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	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	NO	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	0	
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	03	0	
<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	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<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	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<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	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1			<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<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			<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		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	0	
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	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1			<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1			<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used		03		<input checked="" type="checkbox"/>
<b>Total Deductions:</b>					6			



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 Water Supply:  Municipal/Community  On-Site System  
 Permittee: BURGER BUSTERS INC  
 Telephone: (336) 768-7107

Establishment ID: 3034011095  
 Inspection  Re-Inspection Date: 06/12/2018  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	A.Martinez12/14/22	0	Chicken	hot holding	161			
Dcd tom	make unit (r)	45	Dcd tom	make unit (r)	40			
Shd lettuce	make unit (r)	44	Rice	hot holding	139			
Dcd tom	reach in cooler	41	Beef	reheated	199			
Scrm egg	hot holding	143	Shd lettuce	walk in cooler	38			
Rice	hot holding	153	Hot water	3 compartment sink	128			
Shd chick	hot holding	168	Quat	3 compartment sink	200			
Dcd tom	make unit (l)	47	Quat	3 compartment sink	200			

## 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 2-301.14 When to Wash - P 0 points. Employee using clean hands to turn off the knobs at the faucet of the handwashing sink. To avoid recontamination, employee shall use a barrier such as a disposable, paper towels when turning off the knobs at the faucet of the handwashing sink. CDI: Employee rewashed hands using disposable, paper towels to turn off the knobs at the faucet of the handwashing sink. ✓ Spell
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF 0 points. Employee rinsing wiping cloth in the handwashing sink (front). Handwashing sink shall be used for no other purpose than handwashing. CDI: Educated employee about use of the handwashing sink.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Metal holder, spoon, scoop, metal pan, and slicer for quesadilla were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the wash compartment or drainboard of the 3 compartment sink.  
 //4-602.11 Equipment  
 Food-Contact Surfaces and Utensils-Frequency - C Few soda nozzles were soiled by the drive thru window. Soda nozzle shall be clean at a frequency to prevent mold or soil. CDI: Person in charge started to clean the soda nozzles.

Lock Text

Person in Charge (Print & Sign): Anthony <sup>First</sup> Martinez <sup>Last</sup>  
 Regulatory Authority (Print & Sign): Jill <sup>First</sup> Sakamoto <sup>Last</sup> REHSI

  


REHS ID: 2685 - Jill Sakamoto Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3137



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Diced tomatoes 47 F in metal pan inside an ice bath inside the make unit. The level of the food not to the level of the ice bath. Cold holding potentially hazardous food shall be maintained at 45 F or less (January 1, 2019 will be 41 F or less). CDI: Person in charge discarded the diced tomatoes.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C Five dead ants (black) at the handwashing sink (counter and top of cabinet) in the front area. Dead insects and other pests shall be removed to prevent their accumulation, decomposition, or the attraction of pests. CDI: Person in charge removed the dead ants.  
//6-501.111 Controlling Pests - C Three live ants on the wall at the handwashing sink in the front area. Premises shall be free of insects and other pests. 0 points.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Repeat. Stacks of single-service cups sticking out of holder and not protected by the registers and under soda machine. 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. Handwashing sink damaged and not completely filled with caulk in the women's restroom, caulk missing around the separation of the taco holder to the small metal table trapping food debris, caulk missing from the metal table to the freeze machine and make unit (l), minor rusting on small prep table (back), and minor peeling shelving in the walk in cooler, above the reach in (not in use), and above the 3 compartment sink. 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. Food particles and debris inside the gap between the make units and small metal ledge, dark and/or whitish residue on shelving and pvc wrap piping in the walk in cooler (container of sauce, box of diced tomatoes, and milk against the pvc wrap pipe), food debris inside small hot holding unit (left side and not in use), residue on the shelving above the 3 compartment sink (l), pink residue and debris along the edge of the freezer machine to the counter, brownish residue along the metal plate/caulk at the handwashing sink (front), and dust on shelving located in the front counter area. Residue and food particles inside the hot holding box for chips. 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 under the handwashing sink coming from the hot water side located in the back of the kitchen. Plumbing system shall be maintained in good repair.
- 52 5-501.113 Covering Receptacles - C Repeat. One side door to recyclable and waste dumpster was open. Outdoor receptacles shall be maintained covered.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat. Low grout between the tiles by the fryers/rethermalizer/warewashing area/make units with liquid and food debris inside. Separated ceiling tile by the soda syrup storage area. Physical facilities shall be easily cleanable and smooth.  
//6-501.12 Cleaning, Frequency and Restrictions - C Food debris under the make units closer to the tile baseboard. Physical facilities shall be kept clean.
- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting measured 30 to 45 foot candles from the fryers to the rethermalizer and 34 to 75 foot candle at the prep sink. Lighting shall be at least 50 foot candles in areas of food preparation. Increase lighting.



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✓  
Spell



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