

Food Establishment Inspection Report

Score: 95

Establishment Name: TACO BELL #15737

Establishment ID: 3034012702

Location Address: 3644 REYNOLDA RD.

Inspection Re-Inspection

City: WINSTON SALEM State: NC

Date: 09/20/2021 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 10:40 AM Time Out: 12:10 PM

Permittee: BURGER BUSTERS III, LLC

Total Time: 1 hrs 30 min

Telephone: (336) 922-6166

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: 5

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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | <input checked="" type="checkbox"/> | 0 | <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 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> | |
| 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 | 13 | <input checked="" type="checkbox"/> | <input checked="" 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 | 0 | | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | |
| 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"/> | <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 | | |
| 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 | 1 | <input checked="" type="checkbox"/> | | |
| 38 | <input checked="" type="checkbox"/> | <input 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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0 | 3 | | |
| 43 | <input checked="" type="checkbox"/> | <input 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 | <input checked="" type="checkbox"/> | | |
| 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 | <input checked="" type="checkbox"/> | | |
| 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 | <input checked="" type="checkbox"/> | 0 | | <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 | 0 | 3 | | |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | 1 | <input checked="" type="checkbox"/> | 0 | | <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"/> | 0 | | <input checked="" type="checkbox"/> |
| 54 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | 1 | 0 | 3 | | |
| Total Deductions: | | | | | 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: TACO BELL #15737
 Location Address: 3644 REYNOLDA RD.
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: BURGER BUSTERS III, LLC
 Telephone: (336) 922-6166

Establishment ID: 3034012702
 Inspection Re-Inspection Date: 09/20/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: dbell@burgerbusters.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 |
|-------------------|---------------------------|-------|------|----------|------|------|----------|------|
| CFPM | Deasia Davis 1/7/24 | 0.0 | | | | | | |
| hot water | 3 comp sink | 120.0 | | | | | | |
| active wash water | 3 comp sink | 112.0 | | | | | | |
| quat sanitizer | 3 comp sink ppm | 300.0 | | | | | | |
| chicken | walk in cooler | 38.0 | | | | | | |
| steak | walk in cooler | 37.0 | | | | | | |
| lettuce | drive thru side make unit | 48.0 | | | | | | |
| tomatoes | drive thru side make unit | 47.0 | | | | | | |
| tomatoes | reach in cooler | 41.0 | | | | | | |
| shredded cheese | left side make unit | 40.0 | | | | | | |
| chicken | hot holding | 198.0 | | | | | | |
| ground beef | hot holding | 167.0 | | | | | | |
| rice | hot holding | 152.0 | | | | | | |
| beans | hot holding | 156.0 | | | | | | |
| hashbrown | fryer hot holding | 137.0 | | | | | | |
| rice | hot holding cabinet | 155.0 | | | | | | |

Person in Charge (Print & Sign): Deasia First Last
Davis
 Regulatory Authority (Print & Sign): Lauren First Last
Pleasants




REHS ID: 2809 - Pleasants, Lauren Verification Required Date: 09/30/2021

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

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• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACO BELL #15737

Establishment ID: 3034012702

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 - Food employee washed, rinsed, and sanitized a utensil then began food prep without changing gloves. Food employees shall clean their hands and exposed portions of the arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped-single-service articles, and: after touching bare human body parts other than clean hands; after using the toilet room; after coughing, sneezing, eating, drinking, or using tobacco; after handling soiled equipment or utensils; during food prep as often as necessary to remove soil and contamination and to prevent cross contamination; before donning gloves for working with food; and after engaging in other activities that contaminate the hands. CDI- Employee educated and washed hands before donning new gloves.
- 8 6-301.11 Handwashing Cleanser, Availability - PF - One handwashing sink with no soap in dispenser. Each handwashing sink shall be provided with hand cleaning compound. CDI- Dispenser refilled.
- 6-301.12 Hand Drying Provision - PF- Two handwashing sinks with no paper towels in dispenser. Each handwashing sink shall be provided with disposable towels or hand-drying device. CDI- Paper towels refilled.
- 13 3-304.15 (A) Gloves, Use Limitation - P- Employee washed, rinsed, and sanitized a utensil wearing gloves, then began sauce preparation. Single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI-Employee discarded gloves and washed hands using the correct procedure. 0 pts.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Drive-thru drink machine with soiled soda nozzles. Sweet tea urn in dining room drink station with soiled nozzle. Components of ice and beverage equipment shall be cleaned at a frequency that precludes the accumulation of soil or mold. Increase cleaning frequency of all nozzles. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - In drive-thru side make unit, lettuce 48F and tomatoes 47F. Potentially hazardous foods shall be maintained cold at 41F or below. CDI- Lettuce and tomatoes voluntarily discarded and new containers replaced- lettuce 40F and tomatoes 40F. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Boxes of food stored on the floor of the walk in freezer. Rice container with no lid stored at tea prep area. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. Cover rice and remove storage from the floor in the walk in freezer. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Sour cream dispenser handle stored touching lettuce. During pauses in food preparation or dispensing, utensils shall be stored with handles above the top of the food and containers. CDI- Sour cream moved to remove handle from lettuce. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace torn gasket on left door of reach in cooler on drive-thru side. Repair leak under wash vat of 3 compartment sink. Equipment shall be maintained in good repair. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on POS and shelf above grill presses, under fryers, in chip warming cabinet, around doors and gaskets of reach in coolers, and in upright freezer. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris. 0 pts.
- 49 5-202.13 Backflow Prevention, Air Gap - P - Waste pipes underneath 3 compartment sink enter the floor drain with no air gap. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. VR- Verification required by 9/30/21 on creation of an air gap to the floor. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when repair is complete.
- 52 5-501.114 Using Drain Plugs - C - REPEAT- Drain plug is missing in cardboard dumpster. Receptacles for refuse, recyclables, and returnables shall have drain plugs in place. Contact waste management company to replace drain plug.
- 5-501.113 Covering Receptacles - C- Left dumpster door left open. Maintain waste receptacles closed with tight-fitting lids and doors.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - REPEAT- Floor cleaning needed under fryers and hood equipment. Wall cleaning needed under 3 compartment sink. Physical facilities shall be cleaned at a frequency needed to maintain them clean.