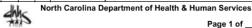
Food Establishment Inspection Report Score: 98.5 Establishment Name: SPEEDWAY 8202 Establishment ID: 3034020660 Location Address: 4301 STYERS FERRY ROAD X Inspection Re-Inspection Date: 09/20/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27104 Time In:3:04 PM Time Out: 4:19 PM Total Time: 1 hrs 15 min Permittee: SPEEDWAY, LLC Telephone: (336) 945-0507 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 0 Water Supply: X Municipal/Community On-Site Supply 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. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 Approved thawing methods used 1 0.5 0 ..... Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container 210 - -X 210 🗆 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 210 - -37 🛛 21000 10 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 🗀 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 210 -40 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized 42 🗆 🛭 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 1 0.5 0 | | | | 43 🛛 🗀 Potentially Hazardous Food Tlme/Temperature .2653 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 X 🗆 3 1.5 0 🗆 🗆 18 □ | ☑ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 10.50 - -3 1.5 0 20 □ □ □ Proper cold holding temperatures 47 | X | □ 1 0.5 0 Non-food contact surfaces clean Physical Facil 3 1.5 0 21 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 X Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -



Highly Susceptible Populations

|24| 🗆 | 🗆 | 🛭

Chemical

|25| 🗆 | 🗆 | 🔯

X  undercooked foods

Pasteurized foods used; prohibited foods not 3 1.50 |

Page 1 of

.2653, .2657

Food additives: approved & properly used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

1 0.5 0

210 -

Total Deductions:

Sewage & waste water properly disposed

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

ПΠ

X

& cleaned

50 🛛 

51 🛛

52 🗆 X

53

54 💢

1.5

210 - -

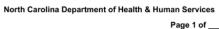
1 0.5 0 - -

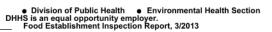
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020660 Establishment Name: SPEEDWAY 8202 Location Address: 4301 STYERS FERRY ROAD Date: 09/20/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27104 County: 34 Forsyth Water sample taken? Yes X No Category #: II Wastewater System: 

Municipal/Community 

On-Site System Email 1:0008202@stores.speedway.com Water Supply: Municipal/Community On-Site System Permittee: SPEEDWAY, LLC Email 2: Telephone: (336) 945-0507 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 0.0 Angel Childress 7/29/26 ServSafe 140.0 hot water 3 comp sink 200.0 quat sanitizer 3 comp sink (ppm) 148.0 ranch chicken bite roller grill 146.0 Polish sausage roller grill 37.0 Polish sausage upright cooler First Last Person in Charge (Print & Sign): Lyon Martin First Last Regulatory Authority (Print & Sign): Jackie Martinez REHS ID: 3003 - Martinez, Jackie Verification Required Date:

REHS Contact Phone Number: (336) 703-3137







## Comment Addendum to Food Establishment Inspection Report

Establishment Name: SPEEDWAY 8202 Establishment ID: 3034020660

## 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.

- 42 4-904.11 Kitchenware and Tableware-Preventing Contamination C- 3 stacks of cups in dispenser were overstacked, 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 foodand lip-contact surfaces is prevented. Do not over stack cups.
- 52 5-501.114 Using Drain Plugs C REPEAT- Drain plug is missing on blue dumpster. Contact waste management company to put new drain plug on drainage port.
- 6-201.11 Floors, Walls and Ceilings-Cleanability C REPEAT Edges of FRP walls are separating in walk way to back storage area. Handsink in men's restroom needs to have old caulk removed and be resealed to the wall. Floors, walls and ceilings shall be in good repair and easily cleanable. //6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed C- REPEAT-There is no cove base installed in either restroom. In food service establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than one thirty-second inch (1 mm). Floor and wall junctures must be coved to aid in cleaning.