

# Food Establishment Inspection Report

Score: 97.5

Establishment Name: SPEEDWAY 6931

Establishment ID: 3034020555

Location Address: 3331 THOMASVILLE ROAD

City: WINSTON-SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: SPEEDWAY, LLC

Telephone: (336) 788-7380

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/24/2023 Status Code: A

Time In: 9:55 AM Time Out: 11:15 AM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 1

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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN OUT	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> IN	Sewage & wastewater properly disposed	2	1	X
53	<input checked="" type="checkbox"/> OUT	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained	X	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					2.5



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: SPEEDWAY 6931  
 Location Address: 3331 THOMASVILLE ROAD  
 City: WINSTON-SALEM State: NC  
 County: 34 Forsyth Zip: 27107  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: SPEEDWAY, LLC  
 Telephone: (336) 788-7380

Establishment ID: 3034020555  
☒ Inspection ☐ Re-Inspection Date: 03/24/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: 0006931@stores.speedway.com  
 Email 2: coop44639@7-11.com  
 Email 3: 0008201@stores.speedway.com

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot dog	reach in cooler	41						
burrito	reach in cooler	41						
cheese	reach in cooler	48						
ambient	reach in cooler	44						
chicken biscuit	hot hold cabinet	155						
sausage biscuit	hot hold cabinet	165						
buffalo chicken	rollers	137						
bacon egg and cheese burrito	rollers	142						
hot dog	rollers	143						
pepperoni pizza	reheat	183						
ham and cheese sandwich	display	41						
hot water	3 comp sink	141						
buffalo chicken wings	reheat for hot hold	207						
quat sanitizer	3 comp sink(ppm)	300						

First  
 Person in Charge (Print & Sign): Gabriel  
 First  
 Regulatory Authority (Print & Sign): Shannon

Last  
 holmes  
 Last  
 Craver

[Signature]  
Shannon Craver

REHS ID: 2848 - Craver, Shannon  
 REHS Contact Phone Number: (336) 703-3137

Verification Required Date:

Authorize final report to  
 be received via Email:



North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** SPEEDWAY 6931

**Establishment ID:** 3034020555

**Date:** 03/24/2023 **Time In:** 9:55 AM **Time Out:** 11:15 AM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Gabriel Holmes	20856928	Food Service	07/29/2021	07/29/2026

### 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.

- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Cheese in the small reach in cooler was at 48F with the ambient of the unit at 44F.  
\*\*(A)(2) time/temperature control for safety food shall be maintained at 41F or less.  
CDI: the cheese had been used today so it was allowed to be placed in the walk in cooler to reach 41F.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C). The condensate in the walk in freezer is leaking onto food packages.  
\*\*(A) Food shall be protected from contamination by storing the food: (2) where it is not exposed to splash, dust, or other contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). The gasket on the small reach in cooler is torn and needs to be replaced. The small reach in cooler is also not holding foods at 41F or less.  
\*\*(A) Equipment shall be maintained in a state of repair and condition.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C). The food containers on the clean utensil rack have stickers and sticky residue on them. This make the container no longer easily cleanable. When washing utensils make sure all stickers and residue are removed before they are washed, rinsed, and sanitized.  
\*\*(C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 51 5-205.15 (B) System Maintained in Good Repair. The faucet and handles at the three compartment sink are leaking when the water is running.  
\*\*A plumbing system shall be: (B) maintained in good repair.
- 52 5-403.12 Other Liquid Wastes and Rainwater (C). There is condensate dripping in the walk in cooler onto food packages and onto the floor.  
\*\*Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.
- 54 5-501.113 Covering Receptacles (C). The door to the dumpster was open. Keep the dumpsters closed so that water does not collect in them and unwanted pests do not come around.  
\*\*Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered (B) with tight-fitting lids or doors if kept outside of the food establishment
- 55 6-501.12 Cleaning, Frequency and Restrictions (C). The floor in the walk in freezer needs to be cleaned. The cabinets at the customer self service counters need to be cleaned, especially the stick substance on the cabinets under the sink and ice stations.  
\*\*Facilities shall be cleaned as often as necessary to keep them clean.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C). Repair the damage to the wall and baseboard at the door of the walk-in freezer as well as the damage on the half wall by the registers. There is also wall/baseboard damage behind the soda racks.  
\*\*Physical facilities shall be maintained in good repair.