

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: ARBY'S #137

Establishment ID: 3034011180

Location Address: 400 KNOLLWOOD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03/29/2021

Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 11:30 AM

Time Out: 2:20 PM

Permittee: RTM OPERATING COMPANY, LLC

Total Time: 2 hrs 50 min

Telephone: (336) 723-4854

Category #: II

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: 1

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.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .2653, .2655, .2658									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0		
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0		
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.3	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0		
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			<b>Proper Use of Utensils</b> .2653, .2654									
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0		
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	0			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	0		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.3	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	0	0.3	0		
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Total Deductions:</b> 5.5									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0												
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0												
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0												
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	0	0												
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0												
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	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</b> .2653																			
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0												
<b>Highly Susceptible Populations</b> .2653																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0												
<b>Chemical</b> .2653, .2657																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	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</b> .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												



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #137  
 Location Address: 400 KNOLLWOOD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: RTM OPERATING COMPANY, LLC  
 Telephone: (336) 723-4854

Establishment ID: 3034011180  
☒ Inspection ☐ Re-Inspection Date: 03/29/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: A00137@arbysstores.com  
 Email 2:  
 Email 3:

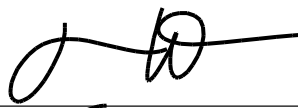

## Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sauerkraut	cold well	36						
Lettuce	cold well	36						
Turkey	cold well	38						
Corned Beef	cold well	40						
Chicken Bites	hot holding	183						
Chicken Tenders	hot holding	150						
Chicken Patty	hot holding	193						
Fish	hot holding	86						
Fish	reheat	201						
Tomatoes	walk-in cooler	38						
Lettuce	walk-in cooler	37						
Turkey	walk-in cooler	40						
Roast Beef	walk-in cooler	40						
Hot Water	3-compartment sink	144						
Quat Sani	3-compartment sink	200						
Serv Safe	Sheri Walker 10-6-23	000						

Person in Charge (Print & Sign): Sherri Walker  
 Regulatory Authority (Print & Sign): Victoria Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814



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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.

- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Three fish fillets measured at 86 F. Potentially hazardous food shall be maintained at a temperature of 135 F or above. CDI: The employee indicated that the fish were not in the hot holding unit for more than an hour and the fish was reheated to 201.
  
- 36 6-202.15 Outer Openings, Protected -REPEAT- C: The drive-thru window nor the back door entrance are self-closing and are not equipped with air curtains. Doors and drive-thru windows shall be self-closing or have air curtains.
  
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Cleaned dishes are being stored on soiled shelving. Equipment and utensils shall be stored in clean, dry location
  
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C: Shelves in the dry storage area are rusting. Panel detaching from wall at the kitchen entrance. Equipment shall be maintained at in good repair. \*left at zero due to some shelves being replaced\*
  
- 47 4-602.13 Nonfood Contact Surfaces-REPEAT - C: Cleaning is needed to/on the following: upright freezer, clean dish shelf, shelves in walk-in cooler, shelves in the dry storage area, old oven unit being used as dry storage, lower shelves on serving line, and ice scoop bin. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
  
- 49 5-203.14 Backflow Prevention Device, When Required - P: The spray gun was connected to a hose not in-use. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a host is not attached and backflow prevention is required by law. CDI: The spray gun was removed. //5-205.15 (B) System maintained in good repair - C:Leaks observed at the pipes of the 3-compartment sink. Plumbing fixtures shall be maintained in good repair.
  
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods-REPEAT - C: Replace missing tiles along side the outside of the walk-in cooler and inside the walk-in cooler/ reattach wall panel at the kitchen entrance/paint chipping on walls throughout the establishment/holes observed along the floor in the prep areas/regROUT in between tiles throughout food prep and serving areas. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions -REPEAT C: Cleaning needed on walls throughout the back of the house area/cleaning needed on floors under equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.