

Food Establishment Inspection Report

Score: 95

Establishment Name: COOK OUT 8

Establishment ID: 3034020415

Location Address: 339 AKRON DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/07/2021

Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 12:40 PM

Time Out: 2:05 PM

Permittee: COOK OUT

Total Time: 1 hrs 25 min

Telephone: (336) 776-1931

Category #: III

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: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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		
Supervision .2652										Safe Food and Water .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	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	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	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0	0			
Good Hygienic Practices .2652, .2653										Food Identification .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	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .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	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	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .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	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	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	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	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	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	0	0			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	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	0			
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 5										
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	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	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0	0													
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

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Location Address: 339 AKRON DRIVE

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County: 34 Forsyth Zip: 27105

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: COOK OUT

Telephone: (336) 776-1931

Establishment ID: 3034020415

☒ Inspection ☐ Re-Inspection Date: 06/07/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: III

Email 1:

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
ServeSafe	Charles Tuttle 9/28/22	0.0						
hot water	3 comp sink	129.0						
chlorine sanitizer	ppm bucket	200.0						
burger	final cook	170.0						
grilled chicken	final cook	170.0						
onion rings	final cook	161.0						
chicken tenders	final cook	196.0						
prepped quesadillas	walk in cooler, cooling	45.0						
lettuce	walk in cooler	41.0						
pulled pork	hot holding	192.0						
chili	hot holding	181.0						
nacho cheese	hot holding	151.0						
chicken patty	hot holding	165.0						
cheesecake	milkshake prep	41.0						
milkshake mix	machine	41.0						
hamburger crumbles	make unit	47.0						
sliced tomato	make unit	50.0						
lettuce	make unit	53.0						
cole slaw	make unit	52.0						
ambient air	make unit	48.0						

Person in Charge (Print & Sign): Charles *First* Tuttle *Last*

Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

Chow B Tiao

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 06/17/2021

REHS Contact Phone Number: (336) 703-3144



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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.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT- In large make unit, ambient air temperature 48F, lettuce 53F, sliced tomatoes 50F, shredded cheese 46F, slaw 52F, hamburger crumbs 47F. TCS foods shall be maintained cold at 41F or below. CDI- Slaw and other TCS foods prepped this morning were placed in ice bath and repair company called to evaluate make unit. Lettuce was prepped the evening before and voluntarily discarded.
- 26 7-201.11 Separation-Storage - P - Spray bottle of glass cleaner stored above clean dishes on shelving above 3 compartment sink. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating by space or partitioning, or locating them in an area that is not above food, equipment, utensils, and single-service items. CDI- Bottle moved to chemical storage shelf. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Metal pans stacked wet. Allow cleaned and sanitized equipment and utensils to air-dry before stacking.
- 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Tomato slicer stored on floor by prep sink. Cleaned equipment and utensils shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT with improvement- Rewrap line from condenser box in walk in freezer. Repair make unit to maintain foods at 41F or below. Remove rust from underneath the hot lamps and fried foods holding area. Remove foil from hood and have seam repaired. Equipment shall be maintained in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - Establishment has no sanitizer test strips. A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided. VERIFICATION required by 6/17/21 on test strips. Call or email Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when test strips are obtained.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT- Additional cleaning needed on surfaces at the fry station and heat lamps, outer ledges of ice machine, splash zone of milkshake mixers and soda machines, entirety of the hood and cooking equipment, tea urn shelves, milkshake prep station, outside of reach in freezer, and handwashing sink faucets. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. Moved to half credit for improvement.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C- Litter, cardboard, and several drink crates inside receptacle enclosure. An enclosure for receptacles for refuse, returnables, and recyclables shall be maintained free of unnecessary items, and clean. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - REPEAT- Replace broken and bowed ceiling tile to left of the hood. Ceiling grid is rusted, especially by the bowed tile. Repair broken basetiles outside of walk in cooler. Recaulk toilet to floor in employee restroom. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions - C - REPEAT- Floor cleaning needed behind hood equipment and fryers into dry storage area. Floor cleaning needed behind ice machine and under equipment at milkshake station. Floor cleaning needed in walk in cooler and freezer. Wall cleaning needed by handwashing sink and ice machine. Cleaning needed on restroom door. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.