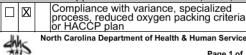
Food Establishment Inspection Report Score: 97 Establishment Name: SPEEDWAY 8201 Establishment ID: 3034020596 Location Address: 2901 WAUGHTOWN ST X Inspection Re-Inspection Date: 06/08/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27107 Time In:9:15 AM Time Out: 11:40 AM Total Time: 2 hrs 25 min Permittee: SPEEDWAY, LLC Telephone: (336) 784-7147 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 1 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 X 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 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 37 🛛 210 - -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 2100 40 | XI | □ | 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 🕱 🔲 🔲 🗀 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 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 surface 45 □ X 3 1.5 0 🗆 🗆 ☐ ☐ 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 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 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations 51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 ____ & cleaned |24| 🗆 | 🗆 | 🛭 Garbage & refuse properly disposed; facilities maintained 52 🗆 X Chemical .2653, .2657



|25| 🗆 | 🗆 | 🔯

X

Total Deductions:

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

10.5 🗶 🗆 🗆 🗆

Food additives: approved & properly used

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

Toxic substances properly identified stored,

53

54

1 0.5 0

210 -

X

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020596 Establishment Name: SPEEDWAY 8201 Location Address: 2901 WAUGHTOWN ST Date: 06/08/2021 X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27107 Water sample taken? Yes X No Category #: II Email 1:0008201@stores.speedway.com Water Supply: Municipal/Community On-Site System Permittee: SPEEDWAY, LLC Email 2: Telephone: (336) 784-7147 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 163.0 sausage-egg burritowarmer 137.0 pepperoni stuffer warmer 156.0 cheese pizza warmer 175.0 polish sausage roller grill 177.0 hot dog roller grill sausage-egg 156.0 roller grill tornado 159.0 bacon-egg tornado roller grill 40.0 chicken burrito master-bilt refrigerator 41.0 egg-sausage wrap master-bilt refrigerator 41.0 master-bilt refrigerator cheese 41.0 master-bilt refrigerator hot dogs sausage-egg-41.0 retail cooler 41.0 cheeseburger retail cooler 40.0 BBQ rib sandwich retail cooler 139.0 hot water 3 compartment sink 0.0 3 comp sink 200ppm quat sani 0.0 servsafe A. McKnight 10/17/24 First Last

Person in Charge (Print & Sign): Ahkeim McKnight

Last

Regulatory Authority (Print & Sign): Damon **Thomas**

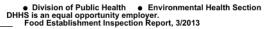
REHS ID: 2877 - Thomas, Damon

First

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Verification Required Date:









Comment Addendum to Food Establishment Inspection Report

Establishment Name: SPEEDWAY 8201 Establishment ID: 3034020596

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.

- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency -C- Cleaning is needed for the nozzles of the Club Chill drink dispenser- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice bins and ice makers shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold- 0 pts.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest C- Dead flies and spiders were found inside of the cabinet beneath the Club Chill beverage dispenser and need to be removed- Dead insects and other pests shall be removed from control devices and the premises at a frequency that prevents accumulation, decomposition or the attraction of pests.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- Recondition the undersides of the drainboards for the 3 compartment sink and the shelving for chemical storage next to the mop sink to remove rusting- Equipment shall be maintained in a state of good repair- 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- REPEAT- Cleaning is needed on the door gaskets for the Master-Bilt refrigerator at the POS counter and the beverage walk-in cooler. Clean the vent above the Merrychef oven and the interior surfaces of the cabinets beneath the coffee station- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 49 5-205.15 (B) System maintained in good repair C- Repair the leak at the hot water handle of the mop sink faucet- A plumbing system shall be maintained in good repair- 0 pts.
- 52 5-501.113 Covering Receptacles C- REPEAT- The lid to the dumpster for recycling was left open- Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered with tight-fitting lids or doors if kept outside of the food establishment.
- 6-501.12 Cleaning, Frequency and Restrictions C- General floor cleaning is needed inside of the walk-in beverage cooler and around the 3 compartment sink. General cleaning is needed for the FRP covering the walls behind the 3 compartment sink- Physical facilities shall be cleaned as often as necessary to keep them clean- 0 pts.
- 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking C- Multiple employee drinks were stored in the Master-Bilt refrigerator at the POS counter with retail food- Areas designated for employees to eat, drink and use tobacco shall be located in a designated room or area where contamination of food, equipment and single- use articles can not occur- 0 pts.