

# Food Establishment Inspection Report

Score: 97

Establishment Name: SPEEDWAY 8201

Establishment ID: 3034020596

Location Address: 2901 WAUGHTOWN ST

City: WINSTON SALEM

State: NC

Zip: 27107

County: 34 Forsyth

Permittee: SPEEDWAY, LLC

Telephone: (336) 784-7147

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

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

☒ Inspection ☐ Re-Inspection

Date: 06/08/2021

Status Code: A

Time In: 9:15 AM

Time Out: 11:40 AM

Total Time: 2 hrs 25 min

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										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 .2652</b>										<b>Safe Food and Water .2653, .2655, .2658</b>									
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			
<b>Employee Health .2652</b>										<b>Food Temperature Control .2653, .2654</b>									
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			
<b>Good Hygienic Practices .2652, .2653</b>										<b>Food Identification .2653</b>									
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			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0			
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	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			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			<b>Proper Use of Utensils .2653, .2654</b>									
<b>Approved Source .2653, .2655</b>										<b>Utensils and Equipment .2653, .2654, .2663</b>									
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			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	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			
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			
<b>Protection from Contamination .2653, .2654</b>										<b>Physical Facilities .2654, .2655, .2656</b>									
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	1	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	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	1	0			
<b>Potentially Hazardous Food Time/Temperature .2653</b>										<b>Conformance with Approved Procedures .2653, .2654, .2658</b>									
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			<b>Total Deductions: 3</b>									
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	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												
<b>Consumer Advisory .2653</b>																			
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0													
<b>Highly Susceptible Populations .2653</b>																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0												
<b>Chemical .2653, .2657</b>																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0												



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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: SPEEDWAY 8201  
 Location Address: 2901 WAUGHTOWN ST  
 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) 784-7147

Establishment ID: 3034020596  
☒ Inspection ☐ Re-Inspection Date: 06/08/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: 0008201@stores.speedway.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
sausage-egg burrito warmer		163.0						
pepperoni stuffer	warmer	137.0						
cheese pizza	warmer	156.0						
polish sausage	roller grill	175.0						
hot dog	roller grill	177.0						
sausage-egg tornado	roller grill	156.0						
bacon-egg tornado	roller grill	159.0						
chicken burrito	master-bilt refrigerator	40.0						
egg-sausage wrap	master-bilt refrigerator	41.0						
cheese	master-bilt refrigerator	41.0						
hot dogs	master-bilt refrigerator	41.0						
sausage-egg-cheese sandwich	retail cooler	41.0						
cheeseburger	retail cooler	41.0						
BBQ rib sandwich	retail cooler	40.0						
hot water	3 compartment sink	139.0						
quat sani	3 comp sink 200ppm	0.0						
servsafe	A. McKnight 10/17/24	0.0						

Person in Charge (Print & Sign): Ahkeim *First* McKnight *Last*  
 Regulatory Authority (Print & Sign): Damon *First* Thomas *Last*

*ah*

*D. H. Thomas, REHS #2877*

REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



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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.

- 14 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.
  
- 53 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.
  
- 54 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.