

# Food Establishment Inspection Report

Score: 96.5

Establishment Name: TARGET STORE #2134

Establishment ID: 3034014014

Location Address: 1090 SOUTH MAIN STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: TARGET INC.

Telephone: (336) 992-1680

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 02/01/2023 Status Code: A

Time In: 1:10 PM Time Out: 2:40 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 1

**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"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
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"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
<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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
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 <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <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 <input checked="" type="checkbox"/> 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"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
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"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	<input checked="" type="checkbox"/>
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <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 <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	<input checked="" type="checkbox"/>	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>3.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TARGET STORE #2134  
 Location Address: 1090 SOUTH MAIN STREET  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: TARGET INC.  
 Telephone: (336) 992-1680

Establishment ID: 3034014014  
 Inspection  Re-Inspection Date: 02/01/2023  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1: frank.kirkland@target.com  
 Email 2: Tina.chapman@target.com  
 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
hot water	3 comp	132						
hot water	dishmachine	173						
pizza	hot holding	158						
hot dog	hot holding	147						
milk	reach in cooler #1 Starbucks	40						
cream	reach in cooler #2 Starbucks	40						
air	reach in cooler #3 Starbucks	35						
hot dog	reach in cooler #1 Pizza hut	40						
air	reach in cooler #2 Pizza hut	35						
air	reach in cooler #3 Pizza hut	35						
air	self-service retail cooler Starbucks	34						
air	upright cooler pizza hut	34						
air	upright cooler #2 pizza hut	35						
chicken wings	bottom of make unit	40						
chicken nug	upright cooler #2 pizza hut	40						
sanitizer quat	3 comp	200						

Person in Charge (Print & Sign): Tina  
*First* Last  
 Regulatory Authority (Print & Sign): John  
*First* Last  
 Dunigan

*Signature: Tina Chapman*

*Signature: John Dunigan*

REHS ID: 3072 - Dunigan, John  
 REHS Contact Phone Number: (336) 703-3128

Verification Required Date:

Authorize final report to be received via Email:

*Signature: Tina Chapman*



# Comment Addendum to Inspection Report

**Establishment Name:** TARGET STORE #2134

**Establishment ID:** 3034014014

**Date:** 02/01/2023 **Time In:** 1:10 PM **Time Out:** 2:40 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Tina Chapman	h60ai-id25f69	Food Service	08/13/2020	08/13/2025

## 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.

- 8 2-301.14 When to Wash (P) A food employee recontaminated hands after washing by not using the paper towels to turn off the water at the faucet. Food employees shall clean their hands and exposed portions of their arms after engaging in other activities that contaminate the hands. CDI: The food employee re-washed hands correctly.
  
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) REPEAT. The handwashing sink in the Starbucks area had a bottle of sanitizer stored on the back of the sink. A handwashing sink may not be used for purposes other than handwashing. CDI: The spray bottle was moved to the appropriate storage area.  
  
6-301.11 Handwashing Cleanser, Availability (Pf) One of the hand washing sinks on the Pizza Hut side did not have any soap present at the beginning of the inspection. Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI: The PIC added paper towels to the handwashing sink.  
  
6-301.12 Hand Drying Provision (Pf) One of the handwashing sinks on the Pizza Hut side did not have any paper towels present at the beginning of the inspection. Each handwashing sink shall be provided with individual, disposable towels.
  
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (PF) One container of hot dogs located in reach in cooler did on the pizza hut side not have a discard or preparation date. Ready to eat potentially hazardous foods shall be labeled with the preparation date or discard date after being held for more than 24 hours. CDI- Person in charge stated the hot dog container was opened today. The item was labeled.
  
- 28 7-201.11 Separation - Storage (P) The handwashing sink in the Starbucks area had a spray bottle of sanitizer stored on the back area. Poisonous or toxic materials shall be stored so they can not contaminate food or equipment. CDI: The cleaners were moved to the chemical storage area.
  
- 40 2-402.11 Effectiveness - Hair Restraints (C) One food employee working with food was not wearing any kind of hair coverings on their long beard. Food employees shall wear hair restraints such as hats, hair coverings, or nets to effectively keep their hair from contacting exposed food clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.  
  
2-303.11 Prohibition - Jewelry (C) REPEAT. One food employee working with food had a wrist watch on. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. CDI: Watch was removed.
  
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) One box of single-service cups were being stored on the floor back in the mop sink area. One box of paper towels was being stored on the floor in the chemical storage room. One box of single-service cups was being stored on the floor near the dry storage area. Single-use articles and single-service items shall be stored in a clean dry area at least 6 inches above the floor.
  
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) The gasket on the reach in cooler at the Starbucks side was torn. Equipment shall be maintained in good repair and condition.
  
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) The dumpster pad is soiled with trash and debris. Refuse storage areas shall be maintained clean.
  
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Additional cleaning needed on the floor around all floor drains. Physical facilities shall be cleaned as often as necessary to keep them clean.