

# Food Establishment Inspection Report

Score: 96

Establishment Name: TACO BELL

Establishment ID: 3034010014

Location Address: 1435 RIVER RIDGE DRIVE

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: CHARTER CENTRAL LLC

Telephone: (336) 712-8055

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 05/01/2024 Status Code: A

Time In: 11:00 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

**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"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
<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 <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
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"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
<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"/> IN <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"/> OUT				
Personal cleanliness		1	0.5	0	
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"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
45	<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 <input checked="" type="checkbox"/> N/A				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	<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"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<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"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>4</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACO BELL  
 Location Address: 1435 RIVER RIDGE DRIVE  
 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: CHARTER CENTRAL LLC  
 Telephone: (336) 712-8055

Establishment ID: 3034010014  
 Inspection  Re-Inspection Date: 05/01/2024  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1: rs039742@tacobell.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
baked beans/hot hold line 2	128	tomato/walk in cooler	41		
baked beans/hot hold line 2	157	pico/cooling at 11:41	44		
rice/hot hold line 2	131	pico/cooling at 11:59	42		
rice/hot hold line 2	151	pico/cooling at 12:27	41		
beef/hot hold line 2	129	guacamole/cooling at 11:41	44		
beef/hot hold line 2	156	guacamole/cooling at 11:59	43		
chicken/hot hold line 2	127	guacamole/cooling at 12:27	41		
chicken/hot hold line 2	161	hot water/3 compartment sink	120		
lettuce/cold hold line 2	47	quat sanitizer/3 compartment sink	200 ppm		
shredded cheese/cold hold line 2	46-48	quat sanitizer/sanitizer bucket	200 ppm		
tomato/cold hold line 1	41				
pico/cold hold line 1	41				
lettuce/cold hold line 1	41				
guacamole/cold hold line 1	40				
fries/hot hold	188				
beef/hot hold line 1	184				
beans/hot hold line 1	163				
rice/hot hold line 1	163				
black beans/hot hold line 1	161				
chili/hot hold line 1	158				

*First*  
Person in Charge (Print & Sign): Korona

*First*  
Regulatory Authority (Print & Sign): Daygan

*Last*  
Wolfe

*Last*  
Shouse





REHS ID: 3316 - Shouse, Daygan Verification Dates: Priority: \_\_\_\_\_ Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3141 Authorize final report to be received via Email: \_\_\_\_\_



# Comment Addendum to Inspection Report

**Establishment Name:** TACO BELL

**Establishment ID:** 3034010014

**Date:** 05/01/2024 **Time In:** 11:00 AM **Time Out:** 1:30 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Korona Wolfe	21549439	Food Service	01/07/2022	01/07/2027

## 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 2-301.12 Cleaning Procedures. (P) Employee was washing hands and did not use a barrier to turn off faucet at handsink without using a clean paper towel. Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds; (4) Thoroughly rinse under clean, running warm water; Immediately follow the cleaning procedure with thorough drying. CDI: Education provide and employee rewashed hands and use paper towel to turn faucet off.
  - 20 3-501.14 Cooling (P) In the walk in cooler, pico de gallo and guacamole were 44 F at 11:41 and pico de gallo at 42 F and guac at 43 F at 11:59. Both products had lids on top and were not cooling fast enough. Time/ temperature control for safety food shall be cooled within 4 hours to 41 F or less if prepared from ingredients at ambient temperature. CDI: Lids were removed to allow air to adequately cool products to 41 F or below.
  - 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P): On second make line, Baked beans at 128 F, rice at 131 F, beef at 129 F, and chicken at 127 F on the hot holding 2nd make line and were put there at 10 am. Time/ temperature control for safety foods for hot holding shall be maintained at 135F and above. CDI: Products on make line were placed in hot holding cabinet and replaced with products which temped above 135.
  - 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) On second make line, lettuce was 47 F and shredded cheese was 46-48 F. Time/ temperature control for safety foods for cold holding shall be maintained at 41 F or below. CDI: Products on make line voluntarily discarded by PIC.
  - 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Deep metal dish on clean dish rack containing utensils had floating water and food debris in the bottom. Cleaned equipment and utensils and equipment, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean dry location and (2) Where they are not exposed to splash, dust, and contamination. REPEAT.
  - 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) The following equipment is in need of repair: Rust on the exterior side of walk in freezer, ice buildup on the flaps and interior of the walk in freezer. Equipment shall be maintained in a state of repair and condition. REPEAT with improvement.
  - 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning needed in floors of walk in cooler and inside stand up freezer next to fryer. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
  - 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Low grout between floor tiles in the warewashing area. Physical facilities shall be maintained in good repair. REPEAT
- 6-501.12 Cleaning, Frequency and Restrictions (C) Clean floor where water from walk in freezer is in front of door. Ceiling vents and light fixtures need cleaning in warewashing and make line areas. Physical facilities shall be maintained clean. REPEAT.