

Food Establishment Inspection Report

Score: 95.5

Establishment Name: TEXAS ROAD HOUSE

Establishment ID: 3034011622

Location Address: 186 HANES MALL CIRCLE

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: TEXAS ROADHOUSE HOLDINGS LLC

Telephone: (336) 768-7248

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/28/2022 Status Code: A

Time In: 10:35 AM Time Out: 1:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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
Supervision .2652					
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		
Employee Health .2652					
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	
Good Hygienic Practices .2652, .2653					
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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
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"/> T/N/A				
Handwashing sinks supplied & accessible		2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
Approved Source .2653, .2655					
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 <input checked="" type="checkbox"/> T				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Food in good condition, safe & unadulterated		2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/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"/> T/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/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"/> T/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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"/> T				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
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"/> T/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		2	1	<input checked="" type="checkbox"/>	
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"/> OUT <input checked="" type="checkbox"/> T/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
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"/> T				
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	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
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"/> T				
Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	<input checked="" type="checkbox"/>	
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"/> T				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					4.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TEXAS ROAD HOUSE
 Location Address: 186 HANES MALL CIRCLE
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: TEXAS ROADHOUSE HOLDINGS LLC
 Telephone: (336) 768-7248

Establishment ID: 3034011622
 Inspection Re-Inspection Date: 11/28/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: store_winstonsalem@texasroadhouse.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
Ambient	Display Cooler	32						
Rice	Final	186						
Ground Meat	Final	204						
Lactic Acid	Three-Comp	700						
Slice Tomato	Walkin	37						
Ambient	Walkin	35						
Lettuce	Walkin	38						
Salad	Walkin	41						
Ribs	Cooling	46						
Ribs	Cooling	41						
Ambient	Meat Walkin	38						
Hot Water	Prep Sink	139						
Hot Water	Dish Machine	167						
Boiled Eggs	Make Unit	34						
Ambient	Salad Cooler	33						
Ambient	Make Cooler	41						

First
 Person in Charge (Print & Sign): Bradley
First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Bentley
Last
 Wilborn





REHS ID: 3122 - Wilborn, Ebonie
 REHS Contact Phone Number:

Verification Required Date: 12/01/2022

Authorize final report to
 be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: TEXAS ROAD HOUSE

Establishment ID: 3034011622

Date: 11/28/2022 **Time In:** 10:35 AM **Time Out:** 1:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Marcus Bundy	198917770	Food Service	10/07/2020	10/07/2025

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.

- 10 6-301.12 Hand Drying Provision (Pf) Hand sink in both walk-in coolers did not have paper towels available or other means of hand drying. Provide paper towels or approved alternative for hand drying at each hand sink. CDI Paper towels added to dispenser.
- 13 3-202.15 Package Integrity (Pf) One poorly dented can was found on shelf comingled with the rest. Food packaging has be in good condition, intact and protect the food inside. CDI can was discarded.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Knives found in holder were soiled. Knife found on cookline stored between unit soiled. Top plates on line soiled with splash debris. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI Taken to dish to be washed.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) Person in charge stated in-use utensils are washed once a day. If used with time/temperature control for safety food, equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours unless used in a room with an ambient temperature less than 55F. CDI Education
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Ice cream stored uncovered in walk-in freezer. Freezer leaks while in defrost mode. Lite ice buildup on boxes in freezer. Potatoes stored in container undershelf on floor in walk-in cooler. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) REPEAT Cutting boards on cookline stored wet. Air dry equipment and utensils after cleaning and sanitizing. Do not towel dry.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Several coolers with torn gaskets throughout facility person in charge stated gaskets are on back order. One fan inside walk-in freezer not working, person in charge stated the fan never worked and waiting on the replacement from manufacturer. Cap screw threads in chicken and beef walk-in coolers. One speed rack inside main walk-in cooler missing its ends caps. Wheels castors in walk-in beginning to rust. Salad prep sink has a crack in the lower left corner. Universal prep sink has a crack in lower right corner. Dish machine sink is cracked along basin. One shelf in the beef walk-in has paint peeling and exposed metal is beginning to rust. Upright freezer missing its hinge cover. Shelf holding seasoning in back prep area is rusting. Handle to the walk-in freezer is cracked in half. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT Cleaning needed on fans in walk-in coolers. Cleaning needed on all gaskets, especially on lids used to cover cookline coolers. Clean microwave handle. Clean cabinet under oil machine. Clean inside display cooler. Clean inside upright freezer. Clean inside cooler used as breading station. Clean under drainboards at dish machine. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 System Maintained in Good Repair (C) REPEAT Server hand sink has a minor drip from faucet. Salad prep sink has a minor drip under right side basin. Mop sink faucet is leaking. Hose attached in meat room leaking. Leak present under wash and rinse sink at three-comp. Maintain a plumbing system in good repair.
- 5-203.14 Backflow Prevention Device, When Required (P) REPEAT Hose at dish machine stored under pressure with nozzle attached. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device. Inspector will return by 12/1 to verify nozzle has been removed or back flow device has been added.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Hand sink in chicken walk-in needs cleaning. Maintain clean handwashing sinks in the facility.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Clean ceilings around vents throughout where dust is accumulating. Cleaning needed on all walls, especially around the dish machine. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Prep sink by freezer walk-in needs to be recalked to wall. Recaulk back prep counter to wall. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.