

Food Establishment Inspection Report

Score: 93.5

Establishment Name: PETRO 66

Establishment ID: 3034012331

Location Address: 498 WEST BODENHAMER STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: LAPJET INC.

Telephone: (336) 993-0341

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 12/01/2022 Status Code: A

Time In: 11:47 AM Time Out: 1:30 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	0	X	
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		X	0		X
Employee Health .2652					
3	OUT <input checked="" type="checkbox"/>				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	OUT <input checked="" type="checkbox"/>				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	OUT <input checked="" type="checkbox"/>				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	OUT <input checked="" type="checkbox"/>				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	OUT <input checked="" type="checkbox"/>				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	IN <input checked="" type="checkbox"/> T				
Hands clean & properly washed		4	2	X	X
9	OUT <input checked="" type="checkbox"/> N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	OUT <input checked="" type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	OUT <input checked="" type="checkbox"/>				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Food received at proper temperature		2	1	0	
13	OUT <input checked="" type="checkbox"/>				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Food separated & protected		3	X	0	X
16	IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	X	0	X
17	OUT <input checked="" type="checkbox"/>				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cold holding temperatures		3	X	0	X
23	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper date marking & disposition		3	1.5	X	X
24	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	
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Food additives: approved & properly used		1	0.5	0	
28	OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized eggs used where required		1	0.5	0	
31	OUT <input checked="" type="checkbox"/>				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	OUT <input checked="" type="checkbox"/>				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Approved thawing methods used		1	0.5	0	
36	OUT <input checked="" type="checkbox"/>				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	OUT <input checked="" type="checkbox"/>				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	OUT <input checked="" type="checkbox"/>				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	OUT <input checked="" type="checkbox"/>				
Contamination prevented during food preparation, storage & display		2	1	0	
40	OUT <input checked="" type="checkbox"/>				
Personal cleanliness		1	0.5	0	
41	OUT <input checked="" type="checkbox"/>				
Wiping cloths: properly used & stored		1	0.5	0	
42	OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	OUT <input checked="" type="checkbox"/>				
In-use utensils: properly stored		1	0.5	0	
44	OUT <input checked="" type="checkbox"/>				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	OUT <input checked="" type="checkbox"/>				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	OUT <input checked="" type="checkbox"/>				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
48	OUT <input checked="" type="checkbox"/>				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	X	
Physical Facilities .2654, .2655, .2656					
50	OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	OUT <input checked="" type="checkbox"/>				
Plumbing installed; proper backflow devices		2	1	0	
52	OUT <input checked="" type="checkbox"/>				
Sewage & wastewater properly disposed		2	1	0	
53	OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	OUT <input checked="" type="checkbox"/>				
Physical facilities installed, maintained & clean		1	0.5	0	
56	OUT <input checked="" type="checkbox"/>				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: LAPJET INC.
 Telephone: (336) 993-0341

Establishment ID: 3034012331
 Inspection Re-Inspection Date: 12/01/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: tejpal721@gmail.com
 Email 2:
 Email 3:

Temperature Observations

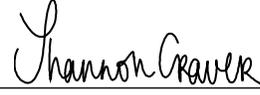
Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	3 comp sink	130						
chicken thigh	hot hold cabinet	147						
chicken wing	hot hold cabinet	162						
chicken breast	hot hold cabinet	152						
wedges	hot hold cabinet	152						
tenders	hot hold cabinet	155						
egg roll	hot hold cabinet	159						
wedges and wings	reach in cooler	54						
thigh and corndog	reach in cooler	56						
ambient	reach in cooler	53						
chicken	reach in cooler display	41						

First
 Person in Charge (Print & Sign): karan
First
 Regulatory Authority (Print & Sign): Shannon

Last
tejpal
Last
Craver





REHS ID: 2848 - Craver, Shannon
 REHS Contact Phone Number: (336) 703-3137

Verification Required Date: 12/05/2022

Authorize final report to
 be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: PETRO 66

Establishment ID: 3034012331

Date: 12/01/2022 Time In: 11:47 AM Time Out: 1:30 PM

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.

- 1 2-102.11 (A), (B) and (C) (1), (4) - (16) (PF) During this inspection there was a priority item out, no one present was certified food protection manager, and the PIC was unable to answer the 17 questions.
**Person In Charge (PIC) shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, and the requirements of this Code. The PIC shall demonstrate this knowledge by complying with this code by having no violations of priority items during the current inspection, being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program, or responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include describing the relationship between the prevention of foodborne illness and the management and control of cross contamination.
CDI: PIC was educated on the importance of being a certified food protection manager.
- 2 2-102.12(A) Certified Food Protection Manager (C). The person in charge at the time of the inspection was not a certified food protection manager.
**The PIC shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 8 2-301.14 When to Wash (P). Employee working the register is also serving food; however, this employee is not washing their hands before putting on the single service gloves.
**Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) after touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) after using the toilet room; (D) after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eat, or drinking; (E) after handling soiled equipment or utensils; (F) during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) when switching between working with raw food and ready-to-eat food; (H) BEFORE DONNING GLOVES TO INITIATE A TASK THAT INVOLVES WORKING WITH FOOD; and (I) After engaging in other activities that contaminate the hands.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). An open box of raw chicken was stored above ready to eat potato wedges in the reach in freezer.
**(A) Food shall be protected from cross contamination by: (1) separating raw animal food during storage, preparation, holding and display from: (b) cooked ready-to-eat food.
CDI: The chicken was moved to the lower shelf and educated the PIC about proper storage.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P). The tongs used for the cooked chicken are only cleaned once a day. This is a food contact surface that needs to be cleaned at least every 4 hours. Please also clean the inside of the ice machine, there is a pick and black substance buildup.
**(C) Time/temperature control for safety food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. (E) Surfaces of utensils and equipment contacting food that is not time/temperature control for safety food shall be cleaned: (4) in equipment such as ice bins and beverage dispensing nozzles (b) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
CDI: Food employee changed out tongs for clean tongs.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). The reach in cooler was holding food at 53F. There will be a 3 day verification on this for 12/5/22. Please contact someone to fix this unit.
**(A)(2) Time/temperature control for safety food shall be maintained at 41F or less.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf). There was food in the reach in cooler that was prepared on 11/24 that was not date marked. If food is going to be kept for more than 24 hours it needs to be labeled with the date of preparation.
**(A) Ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.
CDI the food was discarded.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). The reach in cooler has an ambient of 53F. Please have someone service this unit. Please also replace the missing gasket on the door of the oven.
**(A) Equipment shall be maintained in a state or repair and condition.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C). Please clean the shelves in the reach in cooler and above the 3 compartment sink.
**(C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

54 5-501.114 Using Drain Plugs (C). The drain plug is missing from the cardboard dumpster.

**Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.