Food Establishment Inspection Report Score: 97.5 Establishment Name: BURGER KING Establishment ID: 3034012755 Location Address: 415 JONESTOWN X Inspection Re-Inspection Date: 07/21/2021 City: WINSTON SALEM State: NC Status Code: U County: 34 Forsyth Zip: 27104 Time In: 10:00 AM Time Out: 2:30 PM Total Time: 4 hrs 30 min Permittee: EYAS HOSPITALITY GROUP NORTH CAROLINA 1 LLC Telephone: (336) 727-3972 Category #: III FDA Establishment Type: No. of Risk Factor/Intervention Violations: 3 Water Supply: X Municipal/Community On-Site Supply 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. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمال 28 Pasteurized eggs used where required **Employee Health** .2652 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 🛛 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container X 8 Handwashing sinks supplied & accessible 210 🗆 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals

210000 1 0.5 0 1 0.5 0 ..... 1 0.5 0 - -X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🗆 X 21000 10 X 38 Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 🗆 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 2100 40 | XI | □ | 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 41 🗆 l X In-use utensils: properly stored 14 🔲 3 15 **X** X 🗆 🗆 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🗆 X Potentially Hazardous Food Tlme/Temperature .2653 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 □ X 3 1.5 0 🗆 🗆 18 □ | ☑ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained, & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 10.50 - -3 1.5 0 20 □ □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil 21 3 1.5 0 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 49 🗆 X Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations 51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 \_\_\_\_ & cleaned |24| 🗆 | 🗆 | 🛭 Garbage & refuse properly disposed; facilities maintained 52 🗆 X Chemical .2653, .2657 Physical facilities installed, maintained |25| 🗆 | 🗆 | 🔯 10.50 | | | | | 53 🛚 Food additives: approved & properly used Meets ventilation & lighting requirements; designated areas used Toxic substances properly identified stored, 210 -X 54 💢 1 0.5 0 - -Conformance with Approved Procedures .2653, .2654, .2658 2.5 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Total Deductions: 

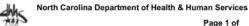


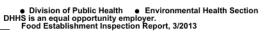
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012755 Establishment Name: BURGER KING Location Address: 415 JONESTOWN Date: 07/21/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Status Code: U Comment Addendum Attached? X Zip: 27104 County: 34 Forsyth Water sample taken? Yes X No Category #: III Wastewater System: 

Municipal/Community 

On-Site System Email 1: sharon@triple-ent.com Municipal/Community On-Site System Water Supply: Permittee: EYAS HOSPITALITY GROUP NORTH CAROLINA 1 Email 2: Telephone: (336) 727-3972 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 0.0 Yvonne S. 5/5/22 ServSafe 124.0 hot water 3 comp sink 200.0 quat sani 3 comp sink (ppm) 200.0 bucket (ppm) quat sani 0.0 veggie wash (oz/gallon) 0.75 200.0 french toast final cook 180.0 burger final cook 187.0 chicken nuggets final cook 140.0 hot hold eggs 144.0 hot hold sausage 37.7 small reach in air temp 38.0 raw chicken chicken bread station 39.0 batter chicken bread station 40.0 lettuce walk in cooler 39.0 walk in cooler sliced tomatoes 38.0 walk in cooler liquid eggs First Last S. Person in Charge (Print & Sign): Yvonne First Last Regulatory Authority (Print & Sign): Leslie Easter

REHS Contact Phone Number:





• Food Protection Program

Verification Required Date:



REHS ID: 1908 - Easter, Leslie

## Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURGER KING Establishment ID: 3034012755

## 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.

- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation P- In upright reach in freezer, many bags of opened raw chicken products and fish patties were stored above French fries, hashbrowns, and jalapeno poppers. Raw animal foods shall be stored according to final cook temperature in freezers once commercial packaging has been opened. Plant foods shall be stored above raw animal products. CDI-Management reorganized storage order in appropriate order.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P- 3 plastic bottles, 1 strainer stored as clean were found with grease residue and slight food debris. Food-contact surfaces of equipment shall be clean to sight and touch. CDI- Items placed at 3 comp sink to be rewashed.
- 3-501.19 Time as a Public Health Control P- At beginning of inspection, container of lettuce and sliced tomatoes being held on time did not have time labels to indicate when removed from temperature control. Once items are removed from temperature control indication for discard time must be noted immediately. CDI-Employee placed appropriate labels for discard time on containers.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C- Severe leak dripping from soda carbonator onto rack of buns. Ice droplets have settled throughout shelves and on food packages in walk in freezer. Food shall be protected from contamination by storing food in a clean, dry location where it is not exposed to splash, dust, or other contamination and at least 6 inches off the floor. PIC voluntarily discarded rack of buns.
- 38 2-402.11 Effectiveness-Hair Restraints C- Two employees actively prepping food were observed without hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or net, beard restraints and be effectively worn to keep their hair from contacting exposed food. Have food employees wear effective hair restraints.
- 41 3-304.12 In-Use Utensils, Between-Use Storage C- Several fryer baskets in between use stored on soiled cardboard on prep table. During pauses in food preparation, utensils shall be stored in a clean protected location or on a clean portion of the food prep table/cooking equipment. Store fryer baskets in fryer well or on prep table. Do not store on cardboard boxes.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination C- Several rows of single-service cups overstacked near drive thru with lip contact surface of cup exposed to potential contamination. Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip contact surfaces are prevented. Do not over stack cups or maintain them in original sleeves.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- Soda dispenser continues to operate when ice bin is in open position. Severe leak observed from soda carbonator machine. Ice build up on walk in freezer condenser. Equipment shall be maintained in good repair and proper adjustment. Continue working on items noted in transitional addendum.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- Cleaning is needed in cabinets of all fryers, sides of fryers, side of oven, gaskets and shelves of upright freezer, and floor of walk in freezer. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dirt, dust, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair C- Faucets on left side of 3 comp sink cannot dispense water. Leak observed under handsink that is near walk in cooler. Maintain plumbing systems in good repair. Repair faucets on 3 comp sink so it dispenses water. Fix leak at handsink.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures C- Sticks, litter, and trash strewn throughout waste receptacle storage area. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of litter and unnecessary items. Remove debris.