

# Food Establishment Inspection Report

Score: 95

Establishment Name: TACO BELL 18148

Establishment ID: 3034011095

Location Address: 1695 WESTBROOK PLAZA DR

City: WINSTON SALEM

State: NC

Zip: 27103

County: 34 Forsyth

Permittee: BURGER BUSTERS INC

Telephone: (336) 768-7107

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

☒ Inspection ☐ Re-Inspection

Date: 05/06/2021

Status Code: A

Time In: 12:45 PM

Time Out: 4:00 PM

Total Time: 3 hrs 15 min

Category #: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 2

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.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
<b>Supervision .2652</b>										<b>Safe Food and Water .2653, .2655, .2658</b>										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0	0			
<b>Employee Health .2652</b>										<b>Food Temperature Control .2653, .2654</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0	0			
<b>Good Hygienic Practices .2652, .2653</b>										<b>Food Identification .2653</b>										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0			
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	0			
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			<b>Proper Use of Utensils .2653, .2654</b>										
<b>Approved Source .2653, .2655</b>										<b>Utensils and Equipment .2653, .2654, .2663</b>										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0	0			
<b>Protection from Contamination .2653, .2654</b>										<b>Physical Facilities .2654, .2655, .2656</b>										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	0	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0	0			
<b>Potentially Hazardous Food Time/Temperature .2653</b>										<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1	0			27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			<b>Total Deductions: 5</b>										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0													
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
<b>Consumer Advisory .2653</b>																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	0													
<b>Highly Susceptible Populations .2653</b>																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
<b>Chemical .2653, .2657</b>																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

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# Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 05/06/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: RS018148@tacobell.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
chicken	front make station	176	quat sani	bucket 200ppm	00			
steak	front make station	171	quat sani	bucket 200ppm	00			
beans	front make station	160	servsafe	B. Currie 2/22/24	00			
rice	front make station	154						
diced tomatoes	front make station	44						
lettuce	front make station	44						
beef	window make station	180						
chicken	window make station	170						
beans	window make station	175						
rice	window make station	170						
lettuce	window make station	40						
diced tomatoes	window make station	39						
cheese	warming cabinet	140						
chicken	warming cabinet	146						
steak	warming cabinet	158						
lettuce	walk-in cooler	40						
chicken	walk-in cooler	39						
steak	walk-in cooler	40						
cheese	walk-in cooler	41						
hot water	3 compartment sink	130						

Person in Charge (Print & Sign): Brian *First* Currie *Last*

Regulatory Authority (Print & Sign): Damon *First* Thomas *Last*

*[Signature]*

*[Signature]* REHS #0877

REHS ID: 2877 - Thomas, Damon

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3135



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## 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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- 7 plastic containers were stored as clean above on the clean dish shelving above the 3 compartment sink with visible food and residue on their surfaces- Equipment food contact surfaces and utensils shall be clean to the sight and touch- CDI: All items were sent to be cleaned.// 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Cleaning is needed for the dispensing nozzles of the drink machine at the drive-thru window- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice bins and drink dispensing nozzles shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT- Inside of the front make station tomatoes were measured at 42-44F and cut lettuce was measured at 42-44F- Potentially hazardous food shall be maintained at 41F or less- CDI: All items were sent to the walk-in freezer to quickly cool.
- 36 6-202.15 Outer Openings, Protected - C- Repair the drive-thru window so that it self-closes tightly after opening- Outer openings of a food service establishment shall be protected from the entry of pests by solid, self-closing, tight-fitting doors- 0 pts.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- Single-service cups at the drive-thru window were stored above the rubber gasket of the cup dispenser with their lip contact surfaces exposed and unprotected- Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces are prevented- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Repair the holes in the door of the walk-in cooler, the torn door gaskets for the door of the window make-station, the walk-in cooler (WIC) and the walk-in freezer (WIF), recondition the shelving inside of the WIC and above the 3 compartment sink to remove chipping and rusting, recondition the side panel of the Rethermalizer to remove rusting and pitting and complete scheduled repairs to the Bevies warming cabinet. Recondition the legs of the rear prep sink to remove oxidation- Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed for the following pieces of equipment: The filters of the exhaust hood above the fryers, the exterior surfaces of the clamshell grills, the door gaskets for the refrigeration equipment throughout the kitchen, the interior surfaces inside the lower cabinets of both make-stations, the interior surfaces of the cabinet beneath the front handwashing sink, the walls inside of the walk-in cooler (WIC), the side panels of the Rethermalizer, the shelving beneath the front POS counter and along the prep line and the door gaskets of both Bevies warming cabinets- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 49 5-205.15 (B) System maintained in good repair - C- Complete he scheduled repairs for the water leak at the chemical tower of the 3 compartment sink- A plumbing system shall be maintained in good repair- 0 pts.
- 52 5-501.113 Covering Receptacles - C- The dumpster doors were left open- Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered with tight-fitting lids or doors if kept outside of the food establishment- 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- General floor cleaning is needed beneath the equipment throughout the kitchen and the POS counter. General cleaning of the FRP covering the walls is needed throughout the kitchen and storage area. Clean beneath the beverage machine in the dining area and clean or replace the soiled ceiling panels and grid throughout the kitchen. Clean or replace the caulk at the rear panel of the 3 compartment sink- Physical facilities shall be maintained clean.// 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair damage to the ceiling panels above the beverage machine at the drive-thru. Repair the caulk at the base of the toilets in the men's and women's restrooms. Repair the damaged baseboards in the men's restroom, repair the damaged baseboards at the threshold of the walk-in freezer and repair the caulk at the rear panel of the handwashing sink in the storage area- Physical facilities shall be in good repair.