

Food Establishment Inspection Report

Score: 91

Establishment Name: HIGHWAY 55 BURGERS SHAKES AND FRIES

Establishment ID: 3034012345

Location Address: 386 EAST HANES MILL RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 12 / 2017 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 01 : 40 ^{am} _{pm} Time Out: 05 : 00 ^{am} _{pm}

Permittee: BOTTOMZ UP BURGER CO

Total Time: 3 hrs 20 minutes

Telephone: (336) 377-0172

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations:

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.								
IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	0	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	0	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
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	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	0	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
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	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	0	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					9			



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Comment Addendum Attached? Status Code: A

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Category #: IV

Wastewater System: Municipal/Community On-Site System

Water Supply: Municipal/Community On-Site System

Permittee: BOTTOMZ UP BURGER CO

Email 1: cduggins@hwy55burgers.com

Email 2:

Telephone: (336) 377-0172

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	3 comp sink	130	Burger	Make unit	42	Lettuce	Sandwich make unit	44
Quat sani	3 comp sink	200	Cheese	Hot hold	139	Slaw	Sandwich make unit	43
NRFSP	Cortney Wood 10-20-21	00	Chili	Hot hold	143	Lettuce	Up right reach-in	45
Burger	Final	171	Gravy	Hot hold	164			
Burger	Final	204	Slaw	Reach-in	40			
Steak	Final	176	Grilled onion	Reach-in	39			
Fries	Final	203	Milk	Dessert reach-in	52			
Grilled onion	Make unit	44	Tomato	Sandwich make unit	42			

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.

- 6 2-301.14 When to Wash - P One food employee observed picking trash up off floor and cleaning equipment, without washing hands prior to donning gloves. Same food employee observed washing hands, and turning off faucet handles with cleaned hands. A food employee shall wash hands when contaminated, and to avoid recontaminating cleaned hands, use an effective barrier such as a paper towel to operate faucet handles. CDI: Employee educated and rewashed hands correctly.
- 7 3-301.11 Preventing Contamination from Hands - P,PF One employee observed using bare hands to cut lemons in half, and using cut lemons and juicer, to make freshly squeezed lemon juice. Observed employees exposed hands contact cut lemon (not just peel), and equipment during process. Food employees may not contact exposed, ready-to-eat food with their bare hands, and shall use single-use gloves during lemon squeezing process for drinks. CDI: Employee educated. Lemon squeezer sent to be washed, rinsed, and sanitized. Employee washed hands.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF One food employee observed obtaining water for water pitcher at handwashing sink beside 3 compartment sink. Obtain water from beverage dispenser at wait station. A handwashing sink may not be used for purposes other than handwashing. CDI: Employee discarded water, and obtained from beverage dispenser at waitress station. 0 pts



Person in Charge (Print & Sign): Chris *First* Duggins *Last*

Chris Duggins

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

Christy Whitley REHS

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, Utensils - P Tomato slicer being stored clean, with dried residue and seeds on blades. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: Slicer sent to be cleaned during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Back side of ice shield in ice machine, with significant pink residue build up. In equipment such as ice bins and beverage dispensing nozzles, equipment shall be cleaned at a frequency specified by the manufacturer; or absent manufacturer's instructions, at a frequency necessary to preclude accumulation of soil or mold. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods found above 45F: In make unit beside fryers - Hot dogs 51-52F, Shrimp 50-51F, Chicken 51-52F (had been placed in make unit approx 3 hours prior), and milk in milk-shake reach-in cooler at 52F. Whipped cream being stored in milk-shake reach-in cooler, with label from manufacturer stating do not store below 45F. Potentially hazardous food shall be held cold at 45F and below - as of January 1, 2019 41F and below. CDI: Foods in make unit beside fryers moved to walk-in freezer to cool, and remeasured at 44F. Milk and whipped cream voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Container of pimento cheese (made in house) without date mark, and food employees unsure of date prepared. Cut lettuce in reach-in cooler without date mark, cut day prior. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded. If held at 41F and below, foods shall be held for a maximum of 7 days, and if held at 42-45F, foods shall be held for a maximum of 4 days, with day of preparation being counted as Day 1. 0 pts
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C 3 squeeze bottles of miscellaneous sauces, squeeze bottle of butter and water at grill line without label. All other shakes and bottles labeled. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, shall be identified with the common name of the food. CDI: All bottles labeled during inspection. 0 pts
- 37 3-307.11 Miscellaneous Sources of Contamination - C An employees carton of raw eggs, and bag of hash browns being stored above lettuce and containers of sauces in reach-in cooler. Several cups of employees milk shakes being stored on shelving in walk-in freezer above food for sale to consumers. Designate an employees food/milk shake area on shelving that is not above food for sale to consumers, such as using a bin and labeling - employees food only. Food shall be protected from miscellaneous sources of contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Several soapy water buckets contained wet wiping cloths. Once wiping cloths become wet, store wiping cloths completely submerged in chemical sanitizer. Cloths in in-use for wiping counters and other equipment surfaces shall be held between uses in an effective chemical sanitizer solution, Quat 200-400ppm, or as specified by manufacturers label. Discontinue storing wet wiping cloths in soapy water buckets.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single-service trays for foods at grill line being stored with food-contact surface exposed. Stack of single-service cups at coffee machine being stored with plastic sleeve pulled down. Stacks of single-service cups for milk-shakes being stored without plastic sleeve. Single-service and single-use articles shall be stored covered/inverted, and kept in the original protective package or stored by using other means that afford protection from contamination until used.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Dessert make unit ambient air of 61F - storing potentially hazardous foods (whipped cream and milk). Chicken make unit ambient of 59F - storing potentially hazardous foods (hot dogs, raw chicken and shrimp). Maintain temperatures at 45F and below. Dessert make unit was moved from being pushed up against wall during inspection, and ambient air temperature remeasured at 45F. Repair chicken make unit. Cold water at handwashing sink at grill line, does not work. Repair cold water. Torn gasket to reach-in freezer - replace. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C The following nonfood-contact surfaces require additional cleaning: shelving and interior of sandwich reach-in, shelving next to ice machine with clean utensils, exteriors of equipment along grill line, stainless panel and hood vents along grill line to remove grease build up, and exterior of sugar bin. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 49 5-203.14 Backflow Prevention Device, When Required - P Current set up at mop sink is - hose with pistol grip attached. Either install a backflow prevention device rated for continuous, or remove pistol grip after each use. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, by installing an approved backflow prevention device. CDI: Pistol grip removed during inspection. // 5-205.15 System Maintained in Good Repair - C Leak observed at faucet handles at mop sink, and leak at pipe under handwashing sink beside 3 compartment sink. Repair leaks. A plumbing system shall be maintained in good repair.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed under dry shelving storage beside reach-in cooler, and under equipment along grill line. Clean out food debris from floor sink under vegetable prep sink, to preclude the attraction of flies to floor sink. Physical facilities shall be cleaned as often as necessary to maintain clean. 0 pts



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Spell



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