

Food Establishment Inspection Report

Score: 94

Establishment Name: OUTBACK STEAKHOUSE

Establishment ID: 3034010726

Location Address: 505 HIGHLAND OAKS DR

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 11 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 20 ^{am} _{pm} Time Out: 04 : 20 ^{am} _{pm}

Permittee: OUTBACK STEAKHOUSE OF FLORIDA, LLC

Total Time: 4 hrs 0 minutes

Telephone: (336) 760-4329

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 2

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.										
IN	OUT	N/A	N/O	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	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	13	0	
8	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	X	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	X	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	N/O	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	X	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	X	
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	1	X	
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	X	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	X	
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	03	X	
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	X	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			X	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	1	X	
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	X	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>6</u>										



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DHHS is an equal opportunity employer.



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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: OUTBACK STEAKHOUSE OF FLORIDA, LLC
 Telephone: (336) 760-4329

Establishment ID: 3034010726
☒ Inspection ☐ Re-Inspection Date: 09/11/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: obs3447@obs.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
CFSM	J. CORRAL 8/11/22	00	WATER	IN-USE UTENSILS	35	BROCC.	FCT	209
3 COMP	PREP	135	MASH POT	HH	135	CRAB CAKE	RIC	43
SANI	DISH-HW	169	BUTTER	HH	155	SHRIMP	FCT	181
BAR	HOT WATER	125	RAW BEEF	RIC	41	POT. SOUP	HH	147
SANI	BAR-QAC	200	SL TOMATO	RIC	38			
RIBS	WIC	43	GRL ONION	RIC	40			
SOUP	COOL 1 12:25	94	BAK. POT	HH	156			
SOUP	COOL 2 1:18	70	BURGER	FCT	173			

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 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-Observed cutting boards that were soiled at cook line and were not properly washed, rinsed and sanitized from previous night. Cutting boards are screwed into the top of the make unit and must be removed using tool. If used with potentially hazardous food, equipment and utensils shall be cleaned throughout the day at least every 4 hours. CDI-Cutting boards taken to dish machine to be cleaned.
- 22 3-501.19 Time as a Public Health Control - P,PF-Time as a public health control is being used for most products on the cook line, including cooked blooming onion petals and cooked burgundy mushrooms. Current Time as a Public Health Control (TPHC) procedures in the facility only list 11 products in which the TPHC procedures shall be used. The TPHC procedures shall be updated to reflect the current food items that are held outside of temperature control.//
 VERIFICATION REQUIRED: CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC
- NOTE: Burgundy mushrooms (49F) and blooming onion petals (125F) were outside of required temperature parameters. Other food items with 4 hour time label were 45F or less or 135F or greater.
- 31 3-501.15 Cooling Methods - PF-Observed time label for cooling process to reflect incorrect start time of cooling. Per staff, sticker was removed and another sticker was printed for the item, changing the initial start time. Cooling time for products shall be properly monitored to ensure that cooling parameters are met. CDI-Label changed by staff to reflect actual cooling start time.

Lock
Text



Person in Charge (Print & Sign): KRIS *First* LEWIS *Last*
 Regulatory Authority (Print & Sign): JENNIFER *First* BROWN *Last*

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 09 / 20 / 2017

REHS Contact Phone Number: (336) 703 - 3131



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Observed more than 12 working silver seasoning shakers, clear shakers or squeeze bottles that were unlabeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. 0 points.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Splash guards shall be installed (or at least 18 inches of separation) at bar handsink adjacent to syrups, server line prep sink beside tea urns, 3 comp prep sink beside uncovered wing shaker station. Food shall be protected from contamination. 0 points.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Several wiping cloth buckets were stored adjacent to single-serv items or make units in kitchen. Wiping cloth bucket at the bar was stored on the floor. Buckets used to store wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, linens, single-use single service items. CDI-Buckets relocated or elevated during inspection.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Measured water storing in-use utensils for cutting cooked potatoes at 35F. During pauses in food prep, in-use utensils shall be stored in a clean, dry location or in a container of water if the water is maintained at a temperature of at least 135F or greater. 0 points.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed to-go single-service cutlery stored less than 6 inches above the floor in closed cabinets and shelf in To Go area. Single-service articles shall be covered, protected and at least 6 inches above the floor and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. 0 points.
- 45 4-501.12 Cutting Surfaces - C-Repeat-Cutting board at wing shaker station is stained and etched on both sides and shall be resurfaced or replaced.//4-501.11 Good Repair and Proper Adjustment-Equipment - C-Replace hot and cold water knobs at can wash. Repair front gasket to microwave. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-The following nonfood contact areas are soiled and require cleaning: dry goods shelving, walk-in cooler shelving, gaskets to reach-in units, outside of mixers, side of range, under cutting board, holes in cutting board. Nonfood contact areas shall be maintained clean.



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- 49 5-205.15 System Maintained in Good Repair - C-Repair drip leak under 3 compartment lettuce prep/cooling sink. Floor drain under server beverage station was clogged and backing up onto floor. Plumbing systems shall be maintained in good repair. CDI-Floor drain was cleaned during the inspection. 0 points.
- 53 6-501.16 Drying Mops - C-Observed wet mop drying on low rack by office, in contact with the floor. Mops shall be hung so that they may air-dry without soiling walls, equipment or supplies. Mop relocated to canwash during inspection.//6-201.11 Floors, Walls and Ceilings-Cleanability - C-Caulking needed throughout facility including: all toilets, above 3 comp prep sink, and drain boards. Repair floor of canwash that is cracked and contains standing water. Seal small holes in walls throughout kitchen. Seal holes in ceiling around pipe protrusions and wiring. Repair damaged tile cove around kitchen. Repair damaged/splitting FRP attachments by cook line computers. Physical facilities shall be easily cleanable. //6-501.12 Cleaning, Frequency and Restrictions - C-Soiled floor and standing water throughout facility including, employee restrooms, dry storage, under front line cook line. Soiled FRP wall above handsink and cold-holding cook line. Physical facilities shall be maintained clean.



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✓
Spell



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