

Food Establishment Inspection Report

Score: 95

Establishment Name: TACO BELL 28853

Establishment ID: 3034012250

Location Address: 1435 RIVER RIDGE DRIVE

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 06 / 21 / 2018 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 03 : 10^{am} Time Out: 06 : 00^{pm}

Permittee: BURGERBUSTERS INC.

Total Time: 2 hrs 50 minutes

Telephone: (336) 712-8055

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: 2

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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	X	0	X
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	X	0	X
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	X	X
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	X	X
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	X	X
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	X	03	0	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	1	X	X
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	X	0	X
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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	X	0	X
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	X	0	X
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	X	X
Total Deductions:					5			



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 Water Supply: Municipal/Community On-Site System
 Permittee: BURGERBUSTERS INC.
 Telephone: (336) 712-8055

Establishment ID: 3034012250
 Inspection Re-Inspection Date: 06/21/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: rs028853@tacobell.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	O.Abernathy6/6/23	0	Steak	reheated	186			
Chicken tul	final cook	191	Shd lettuce	reach in cooler	39			
Rice	hot holding	205	Picodegallo	walk in cooler	38			
Chicken	hot holding	177	Quat	3 compartment sink	300			
Dcd tom	make unit	41	Hot water	3 compartment sink	121			
Shd lettuce	make unit	43	Quat	sanitizing bucket	300			
Ckd pot	hot holding	169						
Rice	hot holding	160						

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.

- 8 6-301.11 Handwashing Cleanser, Availability - PF Soap not dispensing at the handwashing sink by the drive-thru. Soap shall be provided at the handwashing sink. CDI: Person in charge replaced batteries and soap dispensing at the handwashing sink.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Tong, squeeze bottle, plastic containers, and metal pan were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the 3 compartment sink.
 //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Dark residue (growth) inside and around the ice dispenser for the soda machine at the self-service station. Ice bins and machines shall be cleaned at a frequency to remove soil or mold.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C 0 points. Dead bug in the open cardboard box used to store single-use box (big box kinetic) on the shelving unit. Dead bug on plastic container located on shelving. Dead insects and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. CDI: Person in charge removed the dead bugs and placed plastic container at 3 compartment sink.

Lock Text

Person in Charge (Print & Sign): First Last
 Octavian Abernathy

Regulatory Authority (Print & Sign): First Last
 Jill Sakamoto REHSI

Octavian Abernathy
J. Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3137



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C 0 points. Box of potatoes on the floor in the walk in freezer. Food shall be stored at least 6 inches off the floor. CDI: Person in charge removed the box of potatoes off the floor.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C 0 points. Two metal lids stored under prep sink with a leak around the plug handle. Liquid was dripping on the clean, metal lids. Clean equipment and utensils shall be stored in a clean, dry location; where they are not exposed to splash or other contamination. CDI: Person in charge placed metal lids at the 3 compartment sink.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Repeat. Five stacks total of single-use cups with the lip-contact exposed (not protected) in the dispensers under the beverage machine and by register. Single-use lids with food-contact surface up on the shelving and on top shelf. Single-service cups shall be stored where they are not exposed to splash, dust, or other contamination. Provide dispenser, plastic sleeve, or other protective barrier. CDI: Person in charge removed the single-use cups that were not protected from the dispensers and inverted the single-use lids.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 points. Minor torn gasket on the hot holding unit (bottom door) by the single-use wraps; caulk missing to the side of the hot holding unit (left side if standing by the shelving for single-use/single-service articles); missing caulk at the splash guard to the handwashing sink in both restrooms and handwashing sink by the drive-thru; one loose toiled seat in the women's restroom; and torn gasket on door to the reach in cooler across from the fryer and walk in cooler. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Dark residue inside the gasket to the bottom door of the Delfield freezer unit and reach in cooler; residue and food debris on the brackets and sides of the flat top; black residue on the shelving used to store soda syrup by the walk ins; ice build up on the door, curtains, floor, and shelving (snow-like) at the entrance to the walk in freezer; and residue on the shelving used for soda syrup by the drive- thru; slimy build up underneath the ice dispenser at the soda machine (drive-thru) by the black rack. Nonfood-contact surfaces of equipment shall be free of an accumulation of dust, dirt, food debris and other debris. CDI: Person in charge cleaned the gasket to the Delfield freezer unit.
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Leak at the plug handle connection for the prep sink, faucet to the hose connection to the dispenser at the can wash, and faucet connection to the turn handle at the 3 compartment sink. Plumbing system shall be maintained in good repair.
- 52 5-501.113 Covering Receptacles - C Both doors opened to the waste dumpster and one door opened to the recyclable dumpster. Receptacles and waste handling units shall be kept covered. CDI: Person in charge closed the door(s) to the dumpsters.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat. Caulk missing around the base of the toilet to the floor in the women's restroom. Floors, walls, walls coverings, and floor coverings shall be easily cleanable and smooth.
//6-501.12 Cleaning,
Frequency and Restrictions - C Black residue on the wall by the walk in freezer. Physical facilities shall be kept clean.
- 54 6-303.11 Intensity-Lighting - C 0 points. Lighting measured low in the following areas: 28 to 50 foot candles from the fryer to the rethermalizer, 21 to 42 foot candles at the hot holding unit across the fryer area, and 32 to 43 foot candles at the prep sink with table. Lighting shall be at least 50 foot candles where employees work with food.



Spell



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