

Food Establishment Inspection Report

Score: 87.5

Establishment Name: LITTLE CAESARS STORE 10

Establishment ID: 3034020780

Location Address: 2958 WAUGHTOWN STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 25 / 2016 Status Code: A

Zip: 27107

County: 34 Forsyth

Time In: 03 : 15 am pm

Time Out: 05 : 30 am pm

Total Time: 2 hrs 15 minutes

Permittee: PREMIER STORES INC.

Category #: II

Telephone: (336) 293-4810

FDA Establishment Type: Fast Food Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 3

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 1

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
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	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	1.5	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>

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	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
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	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	0.5	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							12.5			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LITTLE CAESARS STORE 10
Location Address: 2958 WAUGHTOWN STREET
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27107
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: PREMIER STORES INC.
Telephone: (336) 293-4810

Establishment ID: 3034020780
 Inspection Re-Inspection **Date:** 05/25/2016
Comment Addendum Attached? **Status Code:** A
Category #: II
Email 1: rest10@premierstoresinc.com
Email 2:
Email 3:

Temperature Observations

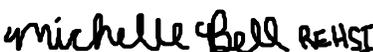
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Heather Beahan	00						
ambient	walk in cooler	45						
ambient	beverage cooler	45						
pizza	hot box	145						
chicken wings	hot box	140						
quat sanitizer	three comp sink	200						
hot water	three comp sink	135						
cheese	make unit	40						

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: Front handwashing sink and handwashing sink in men's restroom missing soap. Handwashing sinks shall be supplied with cleanser at all times for effective handwashing. CDI: Soap restocked. ✓ Spell
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: All dishes, utensils, containers and trays examined were coated in greasy residue. Some had an accumulation of soil. Food contact surfaces of equipment and utensils shall be clean to sight and touch. Clean all equipment and utensils to sight and touch. Verification of cleaning is required by 5-26-2016 to Michelle Bell at 336-703-3141. 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Spray bottle of quat sanitizer measuring below 150 ppm. Quat sanitizer shall range from 150-400 ppm for proper sanitization. CDI: Bottle emptied.
- 26 7-201.11 Separation-Storage - P: Open container of cleaner on wire shelving above uncovered pizza dough pans. Chemicals in dry storage room stored on shelving above single use wiping cloths/towels. Degreaser stored on shelving above prep table. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single service and single use articles by separating the chemicals by spacing or partitioning and locating the chemicals in an area that is not above food, equipment, utensils, linens, and single service or single-use articles. CDI: All chemicals moved to appropriate storage locations.

Person in Charge (Print & Sign): Heather ^{First} Beahan ^{Last} 

Regulatory Authority (Print & Sign): Michelle ^{First} Bell ^{Last} 

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 05 / 26 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 34 4-502.11 (B) Good Repair and Calibration - PF: 0 pts. One thermometer (out of 2) is 7 degrees out of calibration. Thermometers shall be calibrated for use at all times. Discontinue use of this thermometer until repaired properly. CDI: Manager put on desk.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. Cornmeal, flour, and different spice containers unlabeled. Food that is not easily recognizable, like rice or pasta, shall be labeled with common name once removed from original, bulk container. Label all.
- 36 6-501.111 Controlling Pests - PF, 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C: Several flies present in kitchen. One dead fly laying in front beverage retail display area. The premises shall be maintained free of insects and removed as frequently as necessary to prevent their accumulation. To help decrease numbers in kitchen, maintain drive-thru window closed during periods of inactivity.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: Flour and cornmeal under flour prep table uncovered. Oil on shelving uncovered. Butter mixture on shelving uncovered. Water tubs stored on floor of walk in cooler. Food shall be stored at least 6 inches above the floor and covered to prevent contamination from the premises.
- 38 2-402.11 Effectiveness-Hair Restraints - C: 0 pts. Visors are not approved as effective hair restraints. One employee had long hair with visor placed on top and hair was not restrained. One employee with a swinging pony tail. Effective hair restraints shall be worn to prevent contamination of food and cleaned equipment and utensils. Provide effective hair restraints for employees.
- 42 4-802.11 Specifications-Laundering Frequency - C: Aprons being worn have greasy residue. Linens that do not come in direct contact with food shall be laundered between operations if they become wet, sticky, or visibly soiled. Increase frequency of laundering.//4-803.11 Storage of Soiled Linens - C: One soiled apron stored on side of handwashing sink. Two soiled aprons stored on dough pizza rack. Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, and single service and single use articles. Move soiled aprons to soiled linen storage.//4-901.11 Equipment and Utensils, Air-Drying Required - C: Trays stacked wet. Equipment and utensils shall be completely air-dried prior to stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Several cases of pizza boxes and inserts stored on floor of dry storage room. Two opened cases stored on top of beverage cooler with top box not inverted. Cases of toilet paper in men's and women's restroom being stored on floor. Single service articles shall be stored to prevent contamination by storing at least 6 inches above the floor and inverted, protected in original plastic covering, or other effective means.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. Freezer not maintaining temperature. Manager states knob was turned by other employees. Repair/ensure proper working order to maintain frozen foods frozen./ Front handwashing sink cracking in corner. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: All three vats of three compartment sink, drainboards, and backsplash soiled. Warewashing equipment shall be cleaned at least once every 24 hours to prevent an accumulation of soil. Thoroughly clean sink prior to cleaning any equipment and utensils.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: All shelving, equipment, prep sink, prep tables, table legs, outsides of ingredient tubs, speed racks, sauce storage shelving and bins, wheels of equipment, oven (cooking surface and top), walk in cooler door soiled. Nonfood contact surfaces shall be clean to sight and touch.
- 51 5-501.17 Toilet Room Receptacle, Covered - C: Women's employee restroom has no covered waste receptacle. Provide covered waste receptacle for the disposal of feminine hygiene products.//6-501.18 Cleaning of Plumbing Fixtures - C: Front handwash sink and handwashing sink in women's restroom soiled. Handsinks shall be cleaned as frequently as necessary.
- 52 5-501.113 Covering Receptacles - C: Dumpster had both lids and one door opened. Receptacles for waste shall be maintained covered.//5-501.114 Using Drain Plugs - C: Dumpster missing drain plug. Waste receptacles shall have drain plug in place to prevent an entrance for pests.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: Floors heavily soiled. Walls soiled in most areas. Floors, walls, and ceilings shall be cleaned as frequently as necessary to prevent an accumulation of soil.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: Caulk needed behind prep sink and three compartment sink. Floors, walls, and ceilings shall be easily cleanable.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: 0 pts. Vent dusty in women's restroom. Air conditioning vents shall be cleaned as often as necessary to prevent accumulation of soil.



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