

Food Establishment Inspection Report

Score: 91.5Establishment Name: TEXAS ROAD HOUSEEstablishment ID: 3034011622Location Address: 186 HANES MALL CIRCLE☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 04 / 17 / 2014 Status Code: AZip: 27103County: 34 ForsythTime In: 02 : 00 ^{am}_{pm} Time Out: 07 : 15 ^{am}_{pm}Permittee: TEXAS ROADHOUSE HOLDINGS LLCTotal Time: 5 hrs 15 minutesCategory #: IV

Telephone: _____

FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 5Water Supply: ☒ Municipal/Community ☐ On-Site Supply

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	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			<u>2</u>	<u>0</u>	<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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>15</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<input checked="" type="checkbox"/>	<input checked="" 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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<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			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							8.5			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: TEXAS ROAD HOUSE

Location Address: 186 HANES MALL CIRCLE

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: TEXAS ROADHOUSE HOLDINGS LLC

Telephone: _____

Establishment ID: 3034011622

☒ Inspection ☐ Re-Inspection Date: 04/17/2014

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: _____

Email 2: _____

Email 3: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
green beans	walk in cooler 1	40	cheese	reach in	45	hot water	3 comp sink	150
diced eggs	walk in cooler 1	41	butter	reach in	41	chicken	cooler drawer	39
cooling ribs	walk in cooler 1	76	ribeye	cooler drawer	44	catfish	cooler drawer	39
coolin green	ice bath	78	rice	cooler drawer	50	eggs	reach in	30
ground beef	meat walk in	41	pulled pork	cooler drawer	70	cut tomato	reach in	38
ribeye	meat walk in	38	salmon	cooler drawer	39			
butter	expo make top	42	lettuce	make top	46			
cheese	expo make top	45	cut tomato	make top	39			

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 2-301.12 Cleaning Procedure - P - GC: Employee observed recontaminate hands after handwashing by operating faucet handles with bare hands. After washing hands, use a paper towel to prevent recontamination of hands. CDI- Employee rewashed hands and was observed using proper cleaning procedure throughout the rest of the inspection.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Repeat: Pickles and a skewer were observed in the handwash sink across from the walk in freezer. Handwash sinks shall only be used for handwashing. / 6-301.12 Hand Drying Provision - PF - Paper towels were not available at two handwash sinks in the kitchen. Handwash sinks must be supplied with paper towels. CDI- PIC replaced paper towels. / 6-301.14 Handwashing Signage - C - Handwash sinks are missing signs. Signage that notifies employees to wash hands must be provided at all handwash sinks used by employees. CDI- PIC given handwash sign.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - GC: Mechanically tenderized meat is stored above untenderized meat. Mechanically tenderized meat (155F minimum required cook temp) must be stored underneath untenderized meat (145F minimum required cook temp) because the final required cook temperature is higher. CDI- PIC re-arranged food storage.

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Person in Charge (Print & Sign): *First* Marcus *Last* Bundy

Regulatory Authority (Print & Sign): *First* Carla Day REHS *Last* Wendy Grijalva REHSI

REHS ID: 2405 - Day, Carla

[Signature]

[Signature] *[Signature]* *[Signature]*

Verification Required Date: ____ / ____ / ____

REHS Contact Phone Number: (____) ____ - ____



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Onion chopper, vegetable chopper, deli slicer and a stack of plates had dried food residue. Thoroughly wash, rinse, and sanitize all equipment food contact surfaces and utensils. They shall be clean to sight and touch. / 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - The ice machine has minor build up of mold. Clean as often as necessary to preclude the accumulation of soil or mold.
- 26 7-201.11 Separation-Storage - P - GC: A windex spray bottle was stored in a cabinet above sugar packets and single service items. Toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single service articles. CDI- PIC removed the bottle.
- 31 3-501.15 Cooling Methods - PF - Pulled pork (70F) and rice (50F) stored in portion bags were tightly wrapped, in thick portions, and placed in the cooler drawers at the grill to cool. Cooling shall be accomplished by placing food in shallow pans, arranging food in a manner that will facilitate heat transfer, and loosely covering the food. CDI- Bags of food were opened, placed on a sheet pan, and taken to the walk in freezer to cool quickly.
- 33 3-501.13 Thawing - C - GC: A pan of individually packaged salmon was thawing on top of a pan of shrimp. Water at the tap measured 60F. Water spigot was placed so that water would flow into both pans. The water did not have sufficient velocity to agitate and float off loose particles in overflow. CDI- Salmon was placed in the walk in cooler to continue thawing. Shrimp was left to thaw in running water.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C - Repeat: Catfish was stored in undrained ice. Food must not be stored in direct contact with undrained ice. CDI- Employee removed ice and placed a bag of ice on the catfish. / 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Three boxes of meat stored on the floor in the walk in cooler. Pressurized beverage containers (kegs) are stored on the floor. Food shall be stored at least 6 inches above the floor at all times. / 6-404.11 Segregation and Location-Distressed Merchandise - PF - A dented can was observed stored with safe canned products. Products that are held for credit or return, shall be segregated and held in designated areas that are separated from food, equipment, utensils, linens, and single use articles. CDI- PIC removed the can.
- 38 2-303.11 Prohibition-Jewelry - C - GC: Cooks observed wearing bracelets. Except for a plain ring, jewelry may not be worn when working with food.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Sanitizer buckets are stored on the floor. Sanitizer buckets shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, and single service articles.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat: Clean equipment is stacked while still wet. After cleaning and sanitizing equipment and utensils shall be air dried.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - GC: Single service clear plastic cups are overstacked in an 1/8 pan. Do not overstack the pan or keep the original protective packaging to prevent contamination.
- 45 Equipment repair or replacement is necessary on: expo make top unit lid, broken food pans, and chipped shelving in the walk in cooler and reach in units.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - Establishment does not have test strips to measure QA sanitizer. CDI- Test strips given to PIC
- 47 Equipment cleaning is necessary on: food storage containers used to store utensils, shelves in the walk in cooler, cabinets above the tea urns, shelves for clean equipment storage, carbon build up on bun toaster, exposed plumbing, prep table legs,
- 49 5-| 205.15 System Maintained in Good Repair - P - GC: Faucet handle at the bar leaks when the water is turned on. Repair.
- 52 5-501.15 Outside Receptacles - C - Dumpster door and lid open. Maintain closed.



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- 53 Floors: Grout is wearing and baseboard is damaged next to the walk in freezer. / In the restrooms, baseboard is not coved.
Walls: Wall cleaning is necessary under prep sinks.
- 54 6-303.11 Intensity-Lighting - C - GC: In the walk in freezer, lighting measured 4 foot candles. Increase lighting to a minimum of 10 foot candles. At the gas grill, lighting measured 27 fc. At the cook line, lighting measured 27-39 fc. Increase lighting to a minimum of 50 foot candles. Recommend replacing lightbulbs. If necessary, add light fixtures.



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