

Food Establishment Inspection Report

Score: 98

Establishment Name: TACO BELL

Establishment ID: 3034012852

Location Address: 1299 SILAS CREEK PKWY
 City: WINSTON SALEM State: North Carolina
 Zip: 27127 County: 34 Forsyth
 Permittee: CHARTER CENTRAL LLC
 Telephone: (336) 724-3844

Date: 05/22/2023 Status Code: A
 Time In: 1:50 PM Time Out: 4:30 PM
 Category#: IV
 FDA Establishment Type: _____
 No. of Risk Factor/Intervention Violations: 1
 No. of Repeat Risk Factor/Intervention Violations: 0

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- Water Supply:**
 Municipal/Community On-Site Supply

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										
Compliance Status		OUT	CDI	R	VR					
Supervision .2652										
1	<input checked="" type="checkbox"/>	OUT	N/A			PIC Present, demonstrates knowledge, & performs duties	1	0		
2	<input checked="" type="checkbox"/>	OUT	N/A			Certified Food Protection Manager	1	0		
Employee Health .2652										
3	<input checked="" type="checkbox"/>	OUT				Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0	
4	<input checked="" type="checkbox"/>	OUT				Proper use of reporting, restriction & exclusion	3	1.5	0	
5	<input checked="" type="checkbox"/>	OUT				Procedures for responding to vomiting & diarrheal events	1	0.5	0	
Good Hygienic Practices .2652, .2653										
6	<input checked="" type="checkbox"/>	OUT				Proper eating, tasting, drinking or tobacco use	1	0.5	0	
7	<input checked="" type="checkbox"/>	OUT				No discharge from eyes, nose, and mouth	1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
8	<input checked="" type="checkbox"/>	OUT				Hands clean & properly washed	4	2	0	
9	<input checked="" type="checkbox"/>	OUT	N/A	N/O		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0	
10	<input checked="" type="checkbox"/>	OUT	N/A			Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
11	<input checked="" type="checkbox"/>	OUT				Food obtained from approved source	2	1	0	
12	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Food received at proper temperature	2	1	0	
13	<input checked="" type="checkbox"/>	OUT				Food in good condition, safe & unadulterated	2	1	0	
14	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>	N/O		Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654										
15	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Food separated & protected	3	1.5	0	
16	<input checked="" type="checkbox"/>	OUT				Food-contact surfaces: cleaned & sanitized	3	1.5	0	
17	<input checked="" type="checkbox"/>	OUT				Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
18	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Proper cooking time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Proper reheating procedures for hot holding	3	1.5	0	
20	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Proper cooling time & temperatures	3	1.5	0	
21	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper hot holding temperatures	3	1.5	0	
22	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper cold holding temperatures	3	1.5	0	
23	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper date marking & disposition	3	1.5	0	
24	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>	N/O		Time as a Public Health Control; procedures & records	3	1.5	0	
Consumer Advisory .2653										
25	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Consumer advisory provided for raw/undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653										
26	<input checked="" type="checkbox"/>	OUT	N/A			Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657										
27	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Food additives: approved & properly used	1	0.5	0	
28	<input checked="" type="checkbox"/>	OUT	N/A			Toxic substances properly identified stored & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658										
29	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Compliance with variance, specialized process, reduced oxygen packaging 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.										
Compliance Status		OUT	CDI	R	VR					
Safe Food and Water .2653, .2655, .2658										
30	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Pasteurized eggs used where required	1	0.5	0	
31	<input checked="" type="checkbox"/>	OUT				Water and ice from approved source	2	1	0	
32	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Variance obtained for specialized processing methods	2	1	0	
Food Temperature Control .2653, .2654										
33	<input checked="" type="checkbox"/>	OUT				Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
34	<input checked="" type="checkbox"/>	OUT	N/A	<input checked="" type="checkbox"/>		Plant food properly cooked for hot holding	1	0.5	0	
35	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Approved thawing methods used	1	0.5	0	
36	<input checked="" type="checkbox"/>	OUT				Thermometers provided & accurate	1	0.5	0	
Food Identification .2653										
37	<input checked="" type="checkbox"/>	OUT				Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
38	<input checked="" type="checkbox"/>	OUT				Insects & rodents not present; no unauthorized animals	2	1	0	
39	<input checked="" type="checkbox"/>	OUT				Contamination prevented during food preparation, storage & display	2	1	0	
40	<input checked="" type="checkbox"/>	OUT				Personal cleanliness	1	0.5	0	
41	<input checked="" type="checkbox"/>	OUT				Wiping cloths: properly used & stored	1	0.5	0	
42	<input checked="" type="checkbox"/>	OUT	N/A			Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654										
43	<input checked="" type="checkbox"/>	OUT				In-use utensils: properly stored	1	0.5	0	
44	<input checked="" type="checkbox"/>	OUT				Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	
45	<input checked="" type="checkbox"/>	OUT				Single-use & single-service articles: properly stored & used	1	0.5	0	
46	<input checked="" type="checkbox"/>	OUT				Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663										
47	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/>	OUT				Warewashing facilities: installed, maintained & used; test strips	1	0.5	0	
49	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0	
Physical Facilities .2654, .2655, .2656										
50	<input checked="" type="checkbox"/>	OUT	N/A			Hot & cold water available; adequate pressure	1	0.5	0	
51	<input checked="" type="checkbox"/>	OUT				Plumbing installed; proper backflow devices	2	1	0	
52	<input checked="" type="checkbox"/>	OUT				Sewage & wastewater properly disposed	2	1	0	
53	<input checked="" type="checkbox"/>	OUT	N/A			Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
54	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>	
55	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/>	OUT	<input checked="" type="checkbox"/>			Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0	
TOTAL DEDUCTIONS:							2			



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: CHARTER CENTRAL LLC
 Telephone: (336) 724-3844

Establishment ID: 3034012852
 Inspection Re-Inspection Date: 05/22/2023
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: rs039738@tacobell.com
 Email 2: development@charterfoods.net
 Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	three compartment sink	126	air temp	walk-in cooler	35			
quat sanitizer	three compartment sink in room	300	beef	walk-in cooler	36			
beef	make line 1	167	guacamole	walkin cooler	36			
chicken	make line 1	174						
rice	make line 1	169						
refried beans	make line 1	176						
black beans	make line 1	150						
shredded lettuce	make line 1	39						
shredded cheese	make line 1	38						
diced tomatoes	make line 1	38						
chopped onions	make line 1	38						
shredded lettuce	make line 1	37						
air temp	make line 1	36						
beef	make line 2	170						
chicken	make line 2	165						
refried beans	make line 2	180						
diced tomatoes	make line 2	39						
shredded lettuce	make line 2	38						
diced tomatoes	make line 2	37						
air temp	make line 2	36						

Person in Charge (Print & Sign): *First* Trenard

Last Parker

Trenard Parker

Regulatory Authority (Print & Sign): *First* Craig

Last Bethel

Cy Bethel

REHS ID: 1766 - Bethel, Craig

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3143

Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

Establishment Name: TACO BELL

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Date: 05/22/2023 **Time In:** 1:50 PM **Time Out:** 4:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Trenard Parker	24000828	Food Service	05/19/2023	05/19/2028

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.

- 10 6-301.11 Handwashing Cleanser, Availability (Pf)
Back handwash sink was out of soap at the time of inspection.
HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
CDI - Empty soap was replaced.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)(Repeat)
Ice is forming at the bottom of the walk-in freezer door on the walk-in cooler side.
Also, accumulation of ice in the back of the single door freezer.
(B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
- 49 4-601.11 Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)
Cleaning needed on shelving units and door gaskets along both make lines and under food prep surfaces, along equipment seams, and under cutting boards on both make lines.
(C) Non-Food-Contact Surfaces of Equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 54 5-501.113 Covering Receptacles (C)(Opts)
Both cardboard dumpster doors were open and the time of inspection.
(B) With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)(Repeat)
Cleaning needed along the baseboards under, behind, and in corners of equipment and shelving units throughout the food prep area.
(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
- 56 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition (C)(0pts)
Additional cleaning needed on hood filters.
(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.