

Food Establishment Inspection Report

Score: 95

Establishment Name: TACO BELL #15737

Establishment ID: 3034012702

Location Address: 3644 REYNOLDA RD.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09/20/2021

Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 10:40 AM

Time Out: 12:10 PM

Permittee: BURGER BUSTERS III, LLC

Total Time: 1 hrs 30 min

Telephone: (336) 922-6166

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: 5

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			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	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0				
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0				
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 5										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	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	0														
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0														
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



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Division of Public Health • Environmental Health Section

Food Protection Program

Page 1 of

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACO BELL #15737
 Location Address: 3644 REYNOLDA RD.
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: BURGER BUSTERS III, LLC
 Telephone: (336) 922-6166

Establishment ID: 3034012702
☒ Inspection ☐ Re-Inspection Date: 09/20/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: dbell@burgerbusters.com
 Email 2:
 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
CFPM	Deasia Davis 1/7/24	0.0						
hot water	3 comp sink	120.0						
active wash water	3 comp sink	112.0						
quat sanitizer	3 comp sink ppm	300.0						
chicken	walk in cooler	38.0						
steak	walk in cooler	37.0						
lettuce	drive thru side make unit	48.0						
tomatoes	drive thru side make unit	47.0						
tomatoes	reach in cooler	41.0						
shredded cheese	left side make unit	40.0						
chicken	hot holding	198.0						
ground beef	hot holding	167.0						
rice	hot holding	152.0						
beans	hot holding	156.0						
hashbrown	fryer hot holding	137.0						
rice	hot holding cabinet	155.0						

Person in Charge (Print & Sign): Deasia *First* Davis *Last*
 Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

Deasia
Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 09/30/2021

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

Page 1 of ____

• Division of Public Health • Environmental Health Section
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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 2-301.14 When to Wash - P - Food employee washed, rinsed, and sanitized a utensil then began food prep without changing gloves. Food employees shall clean their hands and exposed portions of the arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped-single-service articles, and: after touching bare human body parts other than clean hands; after using the toilet room; after coughing, sneezing, eating, drinking, or using tobacco; after handling soiled equipment or utensils; during food prep as often as necessary to remove soil and contamination and to prevent cross contamination; before donning gloves for working with food; and after engaging in other activities that contaminate the hands. CDI- Employee educated and washed hands before donning new gloves.
- 8 6-301.11 Handwashing Cleanser, Availability - PF - One handwashing sink with no soap in dispenser. Each handwashing sink shall be provided with hand cleaning compound. CDI- Dispenser refilled.

6-301.12 Hand Drying Provision - PF- Two handwashing sinks with no paper towels in dispenser. Each handwashing sink shall be provided with disposable towels or hand-drying device. CDI- Paper towels refilled.
- 13 3-304.15 (A) Gloves, Use Limitation - P- Employee washed, rinsed, and sanitized a utensil wearing gloves, then began sauce preparation. Single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI-Employee discarded gloves and washed hands using the correct procedure. 0 pts.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Drive-thru drink machine with soiled soda nozzles. Sweet tea urn in dining room drink station with soiled nozzle. Components of ice and beverage equipment shall be cleaned at a frequency that precludes the accumulation of soil or mold. Increase cleaning frequency of all nozzles. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - In drive-thru side make unit, lettuce 48F and tomatoes 47F. Potentially hazardous foods shall be maintained cold at 41F or below. CDI- Lettuce and tomatoes voluntarily discarded and new containers replaced- lettuce 40F and tomatoes 40F. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Boxes of food stored on the floor of the walk in freezer. Rice container with no lid stored at tea prep area. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. Cover rice and remove storage from the floor in the walk in freezer. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Sour cream dispenser handle stored touching lettuce. During pauses in food preparation or dispensing, utensils shall be stored with handles above the top of the food and containers. CDI- Sour cream moved to remove handle from lettuce. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace torn gasket on left door of reach in cooler on drive-thru side. Repair leak under wash vat of 3 compartment sink. Equipment shall be maintained in good repair. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on POS and shelf above grill presses, under fryers, in chip warming cabinet, around doors and gaskets of reach in coolers, and in upright freezer. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris. 0 pts.
- 49 5-202.13 Backflow Prevention, Air Gap - P - Waste pipes underneath 3 compartment sink enter the floor drain with no air gap. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. VR- Verification required by 9/30/21 on creation of an air gap to the floor. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when repair is complete.
- 52 5-501.114 Using Drain Plugs - C - REPEAT- Drain plug is missing in cardboard dumpster. Receptacles for refuse, recyclables, and returnables shall have drain plugs in place. Contact waste management company to replace drain plug.

5-501.113 Covering Receptacles - C- Left dumpster door left open. Maintain waste receptacles closed with tight-fitting lids and doors.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - REPEAT- Floor cleaning needed under fryers and hood equipment. Wall cleaning needed under 3 compartment sink. Physical facilities shall be cleaned at a frequency needed to maintain them clean.