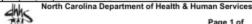
Food Establishment Inspection Report Score: 93 Establishment Name: ARBY'S #137 Establishment ID: 3034011180 Location Address: 400 KNOLLWOOD Date: 09/23/2020 City: WINSTON SALEM Status Code: A State: NC Time In: 10:20 AM Time Out: 12:20 PM County: 34 Forsyth Zip: 27103 Total Time: 2 hrs 0 min Permittee: RTM OPERATING COMPANY, LLC Category #: II Telephone: (336) 723-4854 FDA Establishment Type: Fast Food Restaurant Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 1 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 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 Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties عاد اعاق 28 🖂 🖂 🖂 Pasteurized eggs used where required Employee Health .2652 200 -29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 0 0 0 0 X Plant food properly cooked for hot holding 5 X П No discharge from eyes, nose or mouth 33 🛛 🗀 🗀 🗀 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- $\boxtimes$ 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 o o o Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🗆 🛭 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🔲 🛛 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🗆  $\boxtimes$ Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 XI  $\Box$ reconditioned, & unsafe food Single-use & single-service articles: properly 43 🔲 🛛 Potentially Hazardous Food Tlme/Temperature stored & used □ □ X Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П ☐ ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & Proper hot holding temperatures 3150 - -46 🗆 🛭 3130 - -Proper cold holding temperatures |47| □ | 🕅 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o records 49 XI 🗆 Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🖾 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 190 -Chemical .2653. .2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; 26 🛛 Toxic substances properly identified stored, & used 54 🔲 



27 🗆 🗆 🖾

Conformance with Approved Procedures



designated areas used

2653 2654 2658

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Comment / tagenaam to / Coa Establishment mopestion / toport								
Establishment Name: ARBY'S #137	Establishment ID: 3034011180							
Location Address: 400 KNOLLWOOD	Inspection							
City: WINSTON SALEM State: NO.	Comment Addendum Attached? X Status Code: A							
County: 34 Forsyth Zip: 27103	Water sample taken? Yes X No Category #: II							
Wastewater System:   Municipal/Community   On-Site System  Water Supply:   Municipal/Community   On-Site System	Email 1: A00137@arbysstores.com							
Permittee: RTM OPERATING COMPANY, LLC	Email 2:							
Telephone: (336) 723-4854	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		
Fishn Fillets	hot holding	151	Deli Turkey	walk-in cooler	38				
Roast	slicer warmer	136	Tomatoes	walk-in cooler	38				
Lettuce	cold well	40	Hot Water	3-compartment sink	156				
Turkey	cold well	38	Quat Sani	3-compartment sink	200				
Sauerkraut	cold well	38	Serv Safe	Wayne Hiatt 8/25/24	0.000				
Ham	cold well	38							
Gyro Meat	walk-in cooler	40							
Turkey	walk-in cooler	39	_						

Person in Charge (Print & Sign): Wayne

First Last

Hiatt

First

REHS ID: 2795 - Murphy, Victoria

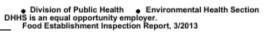
Last

Regulatory Authority (Print & Sign): Victoria

Murphy

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814







## Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARBY'S #137 Establishment ID: 3034011180

## 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.

- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-REPEAT P: The following items were soiled in the clean dish area: 3 buckets, 10 pans of various sizes, 1 pair of tongs. Food-contact surfaces shall be cleaned to sight and touch. CDI: Employees placed items in warewashing area to be cleaned.
- 6-202.15 Outer Openings, Protected -REPEAT- C: The drive-thru window nor the back door entrance are self-closing and are not equipped with air curtains. Doors and drive-thru windows shall be self-closing or have air curtains.//6-501.111 Controlling Pests -REPEAT- C: Several flies were observed in the prep area. The premises shall be maintained free of insects, rodents, and other pest.
- 37 3-307.11 Miscellaneous Sources of Contamination C: Items were uncovered in the walk-in freezer and in the upright freezer. Food shall be protected from contamination.
- 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing -REPEAT- C: Several stacks of drink lids and cups overstacked at the front line. Single-service and single-use articles should be stored where they are not exposed to splash, dust, or other contamination./Single-service and single-use articles shall be kept in original protective package or stored by using other means that afford protection from contamination until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C: Shelves are beginning to rust in the dry storage area/a badly worn cutting board observed on the serving line. Equipment shall be maintained in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices PF: Test strips in the establishment were wet and unable to be used. No more test strips were available for use in the establishment. A test kit or other device that accurately measures the concentration in MG/L or sanitizing solutions shall be provided. CDI: An employee brought test strips to the establishment
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Cleaning is needed to/on the following: shelves in walk-in cooler, knife holder, pans holding meat in the walk-in cooler, shelves in dry storage area, transport cart, bin holding ice scoop, and reach-in cooler,. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods-REPEAT C: Metal chase along side the wall on the cook line is detaching from the wall on the cook line, cove tiles along side the walk-in cooler are missing, regrouting needed in between the floor tiles and on walls throughout the facility, paint chipping on walls throughout the establishment. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Cleaning is needed on floors and walls throughout the establishment. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-303.11 Intensity-Lighting -REPEAT- C: The light in the walk-in freezer measured 3 ft candles. The lighting intensity shall be at least 10 ft candles at a distance 30 inches above the floor in walk-in refrigeration units.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition C: Cleaning needed on vents in kitchen area. 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