

Food Establishment Inspection Report

Score: 90

Establishment Name: STEAK N SHAKE 2704

Establishment ID: 3034014017

Location Address: 4684 N PATTERSON AVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/08/2021

Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 11:20 AM

Time Out: 2:38 PM

Permittee: STEAKERS AND SHAKERS LLC

Total Time: 3 hrs 18 min

Telephone: (336) 744-3335

Category #: 11

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: 3

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, 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	0.3	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	1.3	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	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	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	0.3	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0		
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"/>		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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	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	0.3	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	0.3	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	0.3	0		
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	1.3	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	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	<input checked="" type="checkbox"/>	0.3	0	<input checked="" type="checkbox"/>	
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	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	1.3	0			Total Deductions: 10									
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0												
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0												
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0												
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	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	0.3	0												
Highly Susceptible Populations .2653																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0												
Chemical .2653, .2657																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0												
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"/>											



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: STEAK N SHAKE 2704
 Location Address: 4684 N PATTERSON AVE
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: STEAKERS AND SHAKERS LLC
 Telephone: (336) 744-3335

Establishment ID: 3034014017
☒ Inspection ☐ Re-Inspection Date: 06/08/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: SNS2704@TRIAD.RR.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
Burger	final cook	176.0						
Chili	reheat	210.0						
Beans	reheat	203.0						
Burger Patty	cooler	41.0						
Hot Dogs	cooler	40.0						
Lettuce	make-unit	39.0						
Tomatoes	make-unit	40.0						
Cheese Sauce	dispenser	135.0						
Milk	dispenser	37.0						
Ambient	walk-in cooler	40.0						
C. Sani	dish machine	0.0						
Quat Sani	3-compartment sink	200.0						
Hot Water	3-compartment sink	131.0						
Serv Safe	Justin Gales 6-20-22	0.0						

Person in Charge (Print & Sign): Justin *First* Gales *Last*
 Regulatory Authority (Print & Sign): Victoria *First* Murphy *Last*

Justin Gales
Victoria Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: 06/09/2021

REHS Contact Phone Number: (336) 703-3814



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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.

- 8 6-301.12 Hand Drying Provision - PF: There were no paper towel at three of the hand sinks in the establishment. Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual disposable paper towels, a continuous towel system that supplies the uses with a clean towel, a heated-air drying device, or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. CDI: Employee supplied paper towel.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: The dish machine measured at a concentration of 0 ppm. A chemical sanitizer used in a sanitizer solution for a manual or mechanical operation at contact times specified by manufacturer's specification. VR: A verification is required by 06-09-21. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -REPEAT- P: 15 pans of various sizes and several other items were stored soiled in the clean dish area. Food-contact surfaces and utensils shall be clean to sight and touch. VR: A verification is required by 06-09-21. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency -REPEAT- P: Per conversation with the PIC, utensils are being cleaned every 6 hours. Equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI: PIC was educated on the frequency at which the utensils should be cleaned.
- 26 7-201.11 Separation-Storage - P: A bottle of fabuloso, surface cleaner, and glass cleaner stored on prep tables beside hot well and make-unit. Poisonous or toxic material shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens and single-service articles. CDI: Items were removed and placed in the designated area.
- 36 6-501.111 Controlling Pests - C: A roach was observed in the mechanical dish area. The premises shall be maintained free of insects, rodents, and other pest.//6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C: Dead roach carcasses were observed in the dry storage area. Dead or trapped rodents and other pest shall be removed from the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pest. PIC stated that pest control comes once a month. It was recommended that pest control is increased to prevent pest harborage.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Toppings uncovered at milkshake station./Boxes of food were stored on the floor of the walk-in cooler and the walk-in freezer. Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination, and at least 6 inches above the floor. //3-305.12 Food Storage, Prohibited Areas - C: Containers of French fries and ice cream are being stored under a leaking condenser in the walk-in freezer causing ice build-up on the boxes and containers. Food may not be stored under leaking water lines including leaking automatic fire sprinkler heads, or under lines on which water has condensed, or under other sources of contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C: The evaporator and condenser in the walk-in cooler are out of order, causing water leaks and ice building up throughout the unit./The lid of the ice machine is broken/The outside thermometers of the walk-in cooler and walk-in freezer are broken. Equipment shall be kept in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-REPEAT - C:Thorough cleaning is needed to/on the following: overhead shelving along cook line, under flat top grill, all reach-in refrigeration units, shelves, fan covers, walls, and ceilings, in walk-in cooler, shelving throughout establishment. Nonfood contact surfaces shall be kept free of accumulation of dust, food residue and other debris.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P: The sprayer head was connected to the hose and no backflow preventer was present on the faucet. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E) standards for construction, installation maintenance, inspection, and testing for that specific application and type of device. CDI: sprayer head was removed from hose.//5-205.15 (A) System repaired according to law - P: The back hand sink is out of order. Plumbing fixtures shall be maintained in good repair.
- 52 5-501.113 Covering Receptacles - C: Both lids of dumpster doors were open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods -REPEAT- C: Reattach base tiles to wall in walk-in cooler. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Thorough cleaning is needed to/on all floors, walls, and ceilings throughout the establishment. Physical facilities shall be cleaned as often as necessary to keep them clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C. Men's restroom has depressed area in tile wall. Caulk holes in walls throughout the establishment. Walls shall be kept in good repair, smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting -C: Lighting measured low in the following areas: freezer (4 ft candles), prep area (9 ft candles), and women's restroom third stall (0 ft candles). The lighting intensity shall be: at least 10 foot candles 10 inches above the floor in walk-in refrigeration units/20 foot candles in toilet rooms/and 50 foot candles at a surfaces where a food employee is working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.