

Food Establishment Inspection Report

Score: 97.5

Establishment Name: CULVER'S

Establishment ID: 3034012774

Location Address: 2937 FAIRLAWN DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09/16/2021

Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 10:00 AM

Time Out: 12:00 PM

Permittee: SQUAREBURGER WINSTON SALEM LLC.

Total Time: 2 hrs 0 min

Telephone: _____

Category #: III

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: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	1	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	0	<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	1	0.3	<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: 2.5										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: CULVER'S
 Location Address: 2937 FAIRLAWN DRIVE
 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: SQUAREBURGER WINSTON SALEM LLC.
 Telephone: _____

Establishment ID: 3034012774
☒ Inspection ☐ Re-Inspection Date: 09/16/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: mj@winstonsalemculvers.com
 Email 2: _____
 Email 3: vikram411712@yahoo.com

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Malvi Joshi 12/24/24	0.0	burger	final cook	174.0			
hot water	3 comp sink	133.0	fries	final cook	174.0			
quat sanitizer ppm	3 comp sink	200.0	mashed potatoes	sides cooler	41.0			
quat sanitizer ppm	wiping cloth bucket	200.0	corndog	sides cooler	41.0			
hot water	dish machine	133.0	milk	upright cooler	38.0			
chlorine sanitizer ppm	dish machine	50.0	custard mix	machine	37.0			
roast	reheat for hot holding	170.0	milk	topping cooler	38.0			
chicken gravy	commercial reheat	146.0	chili	reheat	183.0			
mushrooms	steam well	187.0						
tomatoes	make unit	40.0						
lettuce	make unit	40.0						
blue cheese	drawer cooler	40.0						
shredded cheese	reach in	40.0						
slaw	walk in cooler	38.0						
cod	walk in cooler	38.0						
burger	meat cooler	41.0						
veggie burger	meat cooler	41.0						
boiled chicken	meat cooler	41.0						
cod	fish cooler	36.0						
grilled onions	final cook	173.0						

Person in Charge (Print & Sign): Malvi Joshi
 Regulatory Authority (Print & Sign): Lauren Pleasants

Malvi Joshi

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3144



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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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Person in charge could not locate employee health policy. Food employees shall report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. Foodborne illness symptoms and diseases should be available for employees to review at all times. CDI- REHS left a copy of employee health policy with establishment. 0 pts.

- 8 6-301.12 Hand Drying Provision - PF - Paper towel dispenser empty at drive thru handwashing sink. Each handwashing sink shall be provided with disposable paper towels or an approved hand-drying device. CDI- Paper towel dispenser refilled. 0 pts.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - The following utensils soiled with food residue: lemon slicer, tomato slicer, 3 metal lids, 4 metal pans, custard tub, and 3 bottles in a container. Food-contact surfaces shall be clean to sight and touch. CDI- Items placed at 3 compartment sink to be cleaned and sanitized.

4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Ice bin lid at drive thru has light soil on underside. Components of ice machines and basins shall be cleaned at a frequency necessary to preclude the accumulation of soil. Increase cleaning frequency.

- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Employee observed towel drying a spice shaker. Metal pans stacked wet on clean dish shelving. Allow all cleaned and sanitized utensils to air dry after sanitizing before stacking.

- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed in drawer underneath fries hot holding station as the crevice is accumulating food debris, and in gaskets and bottom of large fried foods freezer. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. 0 pts.

- 49 5-205.15 (B) System maintained in good repair - C - Leak in line underneath Pepsi machine at drive thru. Person in charge stated work order has been placed. Maintain plumbing fixtures in good repair. 0 pts.

- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Cleaning needed on toilet in employee restroom and on underside of urinal in men's restroom. Maintain plumbing fixtures clean.