

Food Establishment Inspection Report

Score: 93

Establishment Name: WAFFLE HOUSE #245

Establishment ID: 3034012079

Location Address: 716 HIGHWAY 66 SOUTH

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: WAFFLE HOUSE INC.

Telephone: (336) 996-2041

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 02/01/2023 Status Code: A

Time In: 10:45 AM Time Out: 1:00 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

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



Comment Addendum to Food Establishment Inspection Report

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 Permittee: WAFFLE HOUSE INC.
 Telephone: (336) 996-2041

Establishment ID: 3034012079
 Inspection Re-Inspection Date: 02/01/2023
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: ctrlunderscore@gmail.com
 Email 2: elizabethcummings@wafflehouse.com
 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	3 comp	130	hamburger	final cook	168			
sanitizer Cl	bucket	100	egg	final cook	163			
ham	sandwich make unit	58	chicken	final cook	174			
sliced tomato	sandwich make unit	60						
cheese	sandwich make unit	47						
cut lettuce	sandwich make unit	53						
air	bottom of sandwich make unit	41.9						
cooked mushroom	sandwich make unit	44						
cooked mushrooms	glass reach in cooler #1	39						
air	glass reach in cooler #1	36						
cream	glass reach in cooler #1	40						
raw sausage	glass reach in cooler #2	40						
ham	glass reach in cooler #2	41						
cream	glass reach in cooler #2	41						
hot water	dish machine	162						
cheese	cooler drawer	41						
ham	walk in cooler	40						
lettuce	walk in cooler	40						
cheese	walk in cooler	40						
gravy	hot holding	140						

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

Last Austin

Aimee Austin

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

Last Dunigan

John Dunigan

REHS ID: 3072 - Dunigan, John

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3128

Authorize final report to be received via Email: _____

Aimee Austin



Comment Addendum to Inspection Report

Establishment Name: WAFFLE HOUSE #245

Establishment ID: 3034012079

Date: 02/01/2023 **Time In:** 10:45 AM **Time Out:** 1:00 PM

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.

- 1 2-103.11 (A) - (P) Person in Charge-Duties (Pf) Cut lettuce, sliced tomato, ham, cheese and cooked mushrooms were all being held cold above 41F. The person in charge shall ensure that employees are properly maintaining the temperatures of time temperature control for safety foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures./// The omelet blender is only being cleaned with sanitizer and is not being cleaned with the proper procedures of soap, water, and sanitizer. The person in charge shall ensure that employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing. CDI: The person in charge was educated on properly maintaining cold holding temperatures for TCS food. The person in charge was educated on properly cleaning and sanitizing equipment and utensils before they are reused.
- 2 2-102.12(A) Certified Food Protection Manager (C) The person in charge at the time of the inspection was not a certified food protection manager. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 8 2-301.14 When to Wash (P)A food employee recontaminated hands after washing by not using the paper towels to turn off the water at the faucet. Food employees shall clean their hands and exposed portions of their arms after engaging in other activities that contaminate the hands. CDI: The food employee re-washed hands correctly.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) Per discussion with person in charge used cutting boards and electric egg whisking machine are not being properly washed rinsed and sanitized every 4 hours. Time/temperature control for safety food, Equipment Food-Contact Surfaces and Utensils shall be cleaned throughout the day at least every 4 hours. CDI: The person in charge educated on the frequency for Food-Contact Surfaces. The person in charge is going to start exchanging or cleaning cooking utensils, cutting boards, and the egg whisking machine every 4 hours.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT. Sliced tomatoes, cut lettuce, diced ham, cooked mushrooms, and sliced cheese were being held cold on the make unit above 41F. Maintain Time / Temperature Control for Safety foods in cold holding at 4F or less. CDI: All food was voluntarily discarded in exchange for new product from the reach-in cooler that was below 41F. A repair man came during the inspection to repair the unit.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) The walk in cooler is not holding food at 41F or below. The ambient air was 41.9F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures. CDI: A repairman was called and fixed the cooler before the end of the inspection.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Wet wiping cloths were being held out of sanitizer during the inspection. Hold in-use wiping cloths in sanitizer between uses.
- 47 4-501.11 Good Repair and Proper Adjustment-Equipment (C) REPEAT. Recondition the shelving inside of the glass-door upright coolers refrigerators to remove chipping and rusting. Replace and reseal the caulk inside the hood system Equipment shall be maintained in a state of good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C) REPEAT with improvement. Cleaning is needed for the interior of the hood system. Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Additional cleaning needed on the toilet in the men's restroom and on the handwashing sink in the back near the dish sink. Plumbing fixtures such as handwashign sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 54 5-501.113 Covering Receptacles (C) The top door to the dumpster was left open. Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered with tight-fitting lids or doors if kept outside of the food establishment.
- 55 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C)REPEAT. Repair the black cabinet above the back handwashing sink. Physical facilities shall be maintained in good repair.
6-501.12 Cleaning, Frequency and Restrictions (C) Additional cleaning needed on the wall behind the beverage station near the hot holding for gravy. Physical facilities shall be cleaned as often as necessary to keep them clean.