Food Establishment Inspection Report

Establishment Name: PB'S TAKE OUT								
Location Address: 1412 S. HAWTHORNE RD.								
State: North Carolina								
County: 34 Forsyth								
OUT INC								
90								
○ Re-Inspection								
On-Site System								
y								
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Establishment ID:	3034011702
Date: 01/11/2022	_Status Code: A
Time In: 3:29 PM	_Time Out:4:35 PM
Category#: III	
FDA Establishment Type:	Fast Food Restaurant
No. of Risk Factor/Interve	ention Violations: 1
No. of Repeat Risk Factor/	Intervention Violations: 0

Good Retail Practices

Score: 98.5

_		0) IV	lur	icipal/Community On-Site Supply							
	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											
C	ò	mp	lia	nc	e Status		OUT	Г	CDI	R	VR	
S	Supervision .2652											
1	M	оит	N/A		PIC Present, demonstrates knowledge, &	1		0				
Ŀ				Ш	performs duties	1		Ü				
2	×	оит	N/A		Certified Food Protection Manager	1		0				
Employee Health .2652												
3	ıχ	оит			Management, food & conditional employee;	2	1	0				
4	iM	OUT		Н	knowledge, responsibilities & reporting Proper use of reporting, restriction & exclusion	3	1.5	0				
	1	1.	\vdash	Н	Procedures for responding to vomiting &	+		\vdash	\ \ \		\vdash	
5	IN	оХт		Ш	diarrheal events	1	0.5	X	X		L	
_				nic	Practices .2652, .2653	_						
6	1	OUT	-		Proper eating, tasting, drinking or tobacco use	1	0.5	-				
7		ОUТ	_	Ш	No discharge from eyes, nose, and mouth	1	0.5	U				
_			_	Conf	tamination by Hands .2652, .2653, .2655, .265	_						
8)X	OUT			Hands clean & properly washed	4	2	0				
9	M	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0				
10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0				
Α	pp	rove	d S	our	ce .2653, .2655							
11	Ņ	оит		П	Food obtained from approved source	2	1	0				
12	IN	оит		Ŋ (o	Food received at proper temperature	2	1	0				
13	×	оит			Food in good condition, safe & unadulterated	2	1	0				
14	IN	оит	Ŋ Ø	N/O	Required records available: shellstock tags, parasite destruction	2	1	0				
Pı	rot	ectio	n f	rom	Contamination .2653, .2654							
15	ıχ	оит	N/A	N/O	Food separated & protected	3	1.5	0				
16	M	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0				
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				
P	ote	ntia	llv H	laza	ardous Food Time/Temperature .2653							
		оит				3	1.5	0				
19	IN	оит	N/A	ν χ φ		3	1.5	0				
	-	оит	-			3	1.5	-				
	1-	OUT	-	-		3	1.5	-				
	1	OUT	_	-		3	1.5	-				
	۲	оит			Time as a Public Health Control; procedures &	3	1.5	0				
С	on:	sum	er A	dvi	records sory .2653							
25	IN	оит	ΝX		Consumer advisory provided for raw/ undercooked foods	1	0.5	0				
н	iah	lv S	usc	enti	ble Populations .2653	_	_				_	
	Ť	ОПТ		\Box	Pasteurized foods used; prohibited foods not	3	1.5	0				
	offered											
		nica out			.2653, .2657 Food additives: approved & properly used	1	0.5	0				
_	-	OUT		_	Toxic substances properly identified stored & used	2	0.5	0			\vdash	
	-	_	_	_		1-	1	10			_	
	П		Ι		ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	Т		Г				
29	IN	оит	NX	4	reduced oxygen packaging criteria or HACCP plan	2	1	0				

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,												
	and physical objects into foods.						OUT		CDI	R	VR	
	Compliance Status Safe Food and Water .2653, .2655, .2658					001			CDI		VIX	
30		OUT	1)X (A		Pasteurized eggs used where required	1	0.5	0				
31	X	оит			Water and ice from approved source	2	1	0				
32	IN	оит	1)X (A		Variance obtained for specialized processing methods	2	1	0				
F	Food Temperature Control .2653, .2654											
33		оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0				
_	-	OUT	<u> </u>	$\overline{}$	Plant food properly cooked for hot holding	1	0.5	0				
35	IN	OUT	N/A	1 }¢	Approved thawing methods used	1	0.5	0				
36	X	OUT			Thermometers provided & accurate	1	0.5	0				
Food Identification .2653												
37 X out Food properly labeled: original container 2 1 0												
Pı	reve	entic	n of	Foc	od Contamination .2652, .2653, .2654, .2656, .265	57						
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0				
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0				
40	×	OUT			Personal cleanliness	1	0.5	0				
41	×	OUT			Wiping cloths: properly used & stored	1	0.5	0				
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0				
Pı	rope	er Us	se o	f Ute	ensils .2653, .2654							
43	Ma	оит			In-use utensils: properly stored	1	0.5	0	$\overline{}$			
44		оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5					
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0				
46	M	оит			Gloves used properly	1	0.5	0				
U	tens	sils a	and	Equi	ipment .2653, .2654, .2663							
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0				
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0				
49	M	оит			Non-food contact surfaces clean	1	0.5	0				
PI	hys	ical	Faci	lities	.2654, .2655, .2656							
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0				
	•	OUT		H	Plumbing installed; proper backflow devices	2	1	0		П		
-	-	оит		П	Sewage & wastewater properly disposed	2	1	0		П		
53		оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0				
54	×	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	ـــ				
55	IN	о х (т			Physical facilities installed, maintained & clean	X	0.5	0		Χ		
56	IN	о)(т			Meets ventilation & lighting requirements; designated areas used	1	o%s	0		x		
					TOTAL DEDUCTIONS:	1.	5					
f Pul	blic	Heal	th •	Envi	ronmental Health Section • Food Protection							





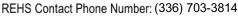
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011702 Establishment Name: PB'S TAKE OUT Location Address: 1412 S. HAWTHORNE RD. Date: 01/11/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: III Email 1:ppate05@aol.com Water Supply: Municipal/Community On-Site System Permittee: P B'S TAKE OUT INC Email 2: Telephone: (336) 748-8990 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 153.0 Hot Dog hot holding 152.0 Burgers hot holding 154.0 Chili hot holding 41.0 Cole Slaw make-unit 40.0 **Tomatoes** make-unit 40.0 Lettuce make-unit 50.0 C. Sani 3-compartment sink 126.0 Hot Water 3-compartment sink First Last Ohnh Pato Person in Charge (Print & Sign): Brandon Pate

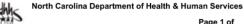
First Last

Murphy

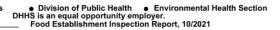
REHS ID: 2795 - Murphy, Victoria

Verification Required Date:





Regulatory Authority (Print & Sign): Victoria







Comment Addendum to Inspection Report

Establishment Name: PB'S TAKE OUT Establishment ID: 3034011702

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.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event-PF: No vomit and diarrheal clean-up plan in the facility. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: A plan was given
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods-C: Repaint floors in bathrooms./repair walls in dining room. Physical facilities shall be maintained in good repair.// 6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed on walls and ceiling tiles throughout the establishment/cleaning is needed under equipment. Physical facilities shall be cleaned as often as necessary to keep hem clean.
- 56 6-303.11 Intensity Lighting-REPEAT-C: Lighting measured low in the following areas: (men's restroom) urinal (9 ft candles), sink (9 ft candles), (women's restroom) toilet (12 ft candles). The light intensity shall be 20 foot candles 30 inches above the ground in toilet rooms. *lighting has been replaced but brighter bulbs are needed*