

Food Establishment Inspection Report

Score: 94.5

Establishment Name: STARBUCKS #11269

Establishment ID: 3034014067

Location Address: 605 JONESTOWN ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: STARBUCKS COFFEE CO AP S AC3

Telephone: (336) 765-7540

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 01/13/2022 Status Code: A

Time In: 3:10 PM Time Out: 5:00 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

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	<input checked="" type="checkbox"/>	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0		
4	<input checked="" type="checkbox"/>	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0		
5	<input checked="" type="checkbox"/>	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0		
Good Hygienic Practices .2652, .2653									
6	<input checked="" type="checkbox"/>	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0		
7	<input checked="" type="checkbox"/>	OUT		No discharge from eyes, nose, and mouth	1	0.5	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
8	<input checked="" type="checkbox"/>	OUT		Hands clean & properly washed	4	2	0		
9	<input checked="" type="checkbox"/>	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0		
10	<input checked="" type="checkbox"/>	OUT	N/A	Handwashing sinks supplied & accessible	2	1	0		
Approved Source .2653, .2655									
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0		
12	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0		
14	IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
Protection from Contamination .2653, .2654									
15	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Food separated & protected	3	1.5	0		
16	IN	<input checked="" type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0		X
17	<input checked="" type="checkbox"/>	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature .2653									
18	IN	OUT	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0		
19	IN	OUT	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0		
20	IN	OUT	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0		
21	IN	OUT	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1.5	0		
22	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper cold holding temperatures	3	1.5	0		
23	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	0		
24	IN	OUT	<input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0		
Consumer Advisory .2653									
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0		
Highly Susceptible Populations .2653									
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0		
Chemical .2653, .2657									
27	IN	OUT	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0		
28	<input checked="" type="checkbox"/>	OUT	N/A	Toxic substances properly identified stored & used	2	1	0		
Conformance with Approved Procedures .2653, .2654, .2658									
29	IN	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	OUT	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0		
31	<input checked="" type="checkbox"/>	OUT		Water and ice from approved source	2	1	0		
32	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0		
Food Temperature Control .2653, .2654									
33	<input checked="" type="checkbox"/>	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0		
34	IN	OUT	<input checked="" type="checkbox"/>	N/O Plant food properly cooked for hot holding	1	0.5	0		
35	IN	OUT	<input checked="" type="checkbox"/>	N/O Approved thawing methods used	1	0.5	0		
36	<input checked="" type="checkbox"/>	OUT		Thermometers provided & accurate	1	0.5	0		
Food Identification .2653									
37	<input checked="" type="checkbox"/>	OUT		Food properly labeled: original container	2	1	0		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
38	<input checked="" type="checkbox"/>	OUT		Insects & rodents not present; no unauthorized animals	2	1	0		
39	<input checked="" type="checkbox"/>	OUT		Contamination prevented during food preparation, storage & display	2	1	0		
40	<input checked="" type="checkbox"/>	OUT		Personal cleanliness	1	0.5	0		
41	<input checked="" type="checkbox"/>	OUT		Wiping cloths: properly used & stored	1	0.5	0		
42	IN	OUT	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	0.5	0		
Proper Use of Utensils .2653, .2654									
43	<input checked="" type="checkbox"/>	OUT		In-use utensils: properly stored	1	0.5	0		
44	<input checked="" type="checkbox"/>	OUT		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0		
45	IN	<input checked="" type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	0.5	<input checked="" type="checkbox"/>		
46	<input checked="" type="checkbox"/>	OUT		Gloves used properly	1	0.5	0		
Utensils and Equipment .2653, .2654, .2663									
47	<input checked="" type="checkbox"/>	OUT		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0		
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0		
49	IN	<input checked="" type="checkbox"/>		Non-food contact surfaces clean	X	0.5	0		X
Physical Facilities .2654, .2655, .2656									
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0		
51	<input checked="" type="checkbox"/>	OUT		Plumbing installed; proper backflow devices	2	1	0		
52	<input checked="" type="checkbox"/>	OUT		Sewage & wastewater properly disposed	2	1	0		
53	<input checked="" type="checkbox"/>	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0		
54	<input checked="" type="checkbox"/>	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0		
55	IN	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	X	0.5	0		X
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0		
TOTAL DEDUCTIONS:					5.5				



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 765-7540

Establishment ID: 3034014067
 Inspection Re-Inspection Date: 01/13/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: us2397759@starbucks.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
Whipping Cream	ETO Cooler	36.0						
Milk	hot bar 1	33.0						
Milk	hot bar 2	40.0						
Hot Water	dish machine	150.0						
Hot Water	3-compartment sink	116.0						
Quat Sani	3-compartment sink	400.0						

Person in Charge (Print & Sign): Luthien Hughes *Luthien Hughes*
First Last

Regulatory Authority (Print & Sign): Victoria Murphy *Victoria Murphy*
First Last

REHS ID: 2795 - Murphy, Victoria Verification Required Date: 01/14/2022

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.

• Food Protection Program



Comment Addendum to Inspection Report

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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.

- 1 2-103.11 Person in Charge (A) - (P)-PF: The manager on duty was not a certified food protection manager. The person in charge shall ensure that: employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. CDI: The manager on duty was given a packet of information about PIC duties.
- 2 2-102.12 (A) Certified Food Protection Manager-C: There was no certified food protection manager on the shift. (A) 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.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness-P: The dish machine cycle was ran several times and measured at the following temperatures: 111 F, 133 F, 152 F, 159 F, 150 F. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under ¶4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions. *PIC was instructed to sanitize all items washed in the dish machine, in the 3-compartment sink. VR: A verification is needed by 01/14/2022. Contact Victoria Murphy at murphyvl@forsyth.cc or (336)703-3814
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing-C: Several boxes stored on the floor throughout the facility. Single-service and single-use articles shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Thorough cleaning is needed to/on the following: outer surfaces of all equipment, all cabinets along barista line, all refrigeration units, and all counter tops along barista line. Nonfood-contact surfaces shall be clean to sight and touch.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-C: Seal holes in walls at can wash area. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Thorough cleaning is needed to/on all the walls and floors throughout the facilities. Physical facilities shall be cleaned as often as necessary to keep them clean.