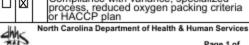
Food Establishment Inspection Report Score: 99 Establishment Name: SHEETZ #633 Establishment ID: 3034012490 Location Address: 2985 FAIRLAWN DR City: WINSTON SALEM Date: 02/19/2021 State: NC Status Code: A County: 34 Forsyth Zip: 27106 Time In: 1:55 PM Time Out: 3:30 PM Total Time: 1 hrs 35 min Permittee: SHEETZ, INC. Telephone: (336) 608-4630 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 1 Water Supply: Municipal/Community On-Site Supply 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. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury. CDI R VR CDI R VR IN OUT N/A N/O Compliance Status I IN OUTIN/AIN/C Compliance Status Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 28 🗆 🗆 🗆 Pasteurized eggs used where required Employee Health 200 29 🛛 🗀 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 3 15 0 Variance obtained for specialized processing 30 methods Proper use of reporting, restriction & exclusion Food Temperature Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Good Hygienic Practices .2652, .2653 31 🛛 🗀 Proper eating, tasting, drinking, or tobacco 2 1 0 32 Plant food properly cooked for hot holding 190 -5 1 0.5 0 No discharge from eyes, nose or mouth 33 🖾 🗆 🗆 🗆 Approved thawing methods used |D||2||0||-||-Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 6 M ΙП Hands clean & properly washed 4 2 0 No bare hand contact with RTE foods or pre Food Identification 1.5 X ΙП approved alternate procedure properly followe 35 🖾 🗀 Food properly labeled: original container 8 \boxtimes 210 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2657 .2653. .2655 Approved Source Insects & rodents not present; no 200-36 🛛 🗀 unauthorized animals \boxtimes Food obtained from approved source 2 1 0 Contamination prevented during food preparation, storage & display 37 □ 🗆 10 Food received at proper temperature 1 0 38 🛛 🗀 1 0.5 0 Personal cleanliness 11 Food in good condition, safe & unadulterated 2 1 0 39 🛛 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags 2 1 0 40 Washing fruits & vegetables Protection from Contamination .2653, Proper Use of Utensils 3 1.5 0 41 🖾 🗀 In-use utensils: properly stored 14 3 15 🔀 🗆 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored 42 🖾 🗀 Proper disposition of returned, previously dried & handled 15 🛛 🗆 Single-use & single-service articles: properly Served, reconditioned, & unsafe food
Potentially Hazardous Food Time/Temperature .2653 43 🖾 🗆 44 🛛 🗀 16 ☐ ☐ ☐ ☐ Proper cooking time & temperatures 3 15 0 Gloves used properly Utensils and Equipment .2653, .2654, .2663 Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 45 🗆 🗆 Proper cooling time & temperatures 3 1.5 0 Warewashing facilities: installed, maintained, & used; test strips 3 15 0 □ Proper hot holding temperatures \Box 46 🖾 🗆 |M©||M|||||| □ Proper cold holding temperatures 1.5 () 47 🗆 🗖 Non-food contact surfaces clean 21 3 1.5 0 Physical Facilities .2654, .2655, .2656 \boxtimes ☐ Proper date marking & disposition Hot & cold water available; adequate pressure Time as a public health control:procedures 48 🖾 🗀 🖂 210 & records 49 🛛 🗆 |2100 - | - | Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1030 50 🖾 🗆 Sewage & waste water properly disposed 210000 undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 🗖 🖂 🔲 🔲 Pasteurized foods used; prohibited foods not 3 13 0 51 🖾 🗀 🗀 24 🗆 🗆 🖾 Garbage & refuse properly disposed; facilities ☐ 図 ☐ ☐ ☐ ☐ 52 🔲 🛛



Chemical

Conformance

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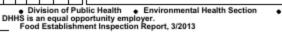
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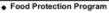
2653, .2657

Food additives: approved & properly used Toxic substances properly identified stored.

with Approved Procedures .2653, .2654, .265

Compliance with variance, specialized





Total Deductions:

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements; designated areas used



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Comment Addendum to Food Establishment Inspection Report

| Comment / tadenaam to 1 ood Establishment mopeotion report | | | | | | | | |
|---|---|--|--|--|--|--|--|--|
| Establishment Name: SHEETZ #633 | Establishment ID: 3034012490 | | | | | | | |
| Location Address: 2985 FAIRLAWN DR City: WINSTON SALEM State: NC | | | | | | | | |
| County: 34 Forsyth Zip: 27106 | Water sample taken? Yes X No Category #: II | | | | | | | |
| Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System | Email 1: khostetl@sheetz.com | | | | | | | |
| Permittee: SHEETZ, INC. | Email 2: | | | | | | | |
| Telephone: (336) 608-4630 | Email 3: | | | | | | | |

Temperature Observations

| Effective January 1, 2019 Cold Holding is now 41 degrees or less | | | | | | | | |
|--|------------------------------|-----------|--------------------------|----------------------------|-----------------|----------|------|--|
| Item ServSafe | Location B. Tomlinson 7/5/23 | Temp 0 | Item mozzarella stick | Location holding cooler | Temp Item 40 | Location | Temp | |
| hot water | 3 comp sink | 133 | hotdog | holding cooler | 40 | | | |
| hot water | dish machine | 127 | meatball | holding cooler | 39 | | | |
| chlorine sanitizer | ppm dish machine | 50 | nuggets | holding cooler | 40 | | | |
| quat sanitizer | ppm 3 comp sink | 200 | ice cream base | SBC cooler | 40 | | | |
| turkey | make unit | 40 | egg | WIC | 29 | | | |
| steak | make unit | 40 | cheddar brat | WIC | 37 | | | |
| burger | make unit | 40 | mac and cheese | WIC | 36 | | | |
| egg | make unit | 40 | ambient air | self service island | 29 | | | |
| egg patty | reach in | 37 | half and half | self service machine | 41 | | | |
| chicken | reach in | 38 | | | | | | |
| grilled onions | reach in | 38 | | | | | | |
| guacamole | make unit 2 | 40 | | | | | | |
| tomatoes | make unit 2 | 40 | | | | | | |
| lettuce | make unit 2 | 40 | | | | | | |
| pico | reach in 2 | 38 | | | | | | |
| burrito | reach in 2 | 38 | | | | | | |
| cheese | reach in 2 | 39 | | | | | | |
| hotdogs | hot holding | 148 | | | | | | |
| sliders | hot holding | 153 | | | | | | |

First

Last

Person in Charge (Print & Sign): Brandon

Tomlinson

First

Last

Regulatory Authority (Print & Sign): Lauren

Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:







Jam Phants Roka

Comment Addendum to Food Establishment Inspection Report

Establishment Name: SHEETZ #633 Establishment ID: 3034012490

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.

- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency C- Tea nozzles on urns in self-service area with light buildup inside. Beverage nozzles and ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. Increase cleaning frequency of tea nozzles. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C Ice bin lid left open in drive thru. Food shall be stored where it is not exposed to splash, dust, or other contamination. Maintain lid closed when not in use. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Remove rust from top part of dish machine and sanitized side drainboard. Equipment shall be maintained in good repair. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C REPEAT- Additional cleaning needed underneath and around left side Freez machine next to soda machines. Ensure more thorough and frequent cleaning of all cooler door handles. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures C Litter accumulating on ground in dumpster area. Maintain areas for refuse, recyclables, and returnables clean and free of unnecessary items.