

Food Establishment Inspection Report

Score: 93.5

Establishment Name: PETRO 66

Establishment ID: 3034012331

Location Address: 498 WEST BODENHAMER STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: LAPJET INC.

Telephone: (336) 993-0341

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 12/01/2022 Status Code: A

Time In: 11:47 AM Time Out: 1:30 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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	OUT	N/A				
PIC Present, demonstrates knowledge, & performs duties				X	0	X	
2	IN	OUT	N/A				
Certified Food Protection Manager				X	0		X
Employee Health .2652							
3	IN	OUT					
Management, food & conditional employee; knowledge, responsibilities & reporting				2	1	0	
4	IN	OUT					
Proper use of reporting, restriction & exclusion				3	1.5	0	
5	IN	OUT					
Procedures for responding to vomiting & diarrheal events				1	0.5	0	
Good Hygienic Practices .2652, .2653							
6	IN	OUT					
Proper eating, tasting, drinking or tobacco use				1	0.5	0	
7	IN	OUT					
No discharge from eyes, nose, and mouth				1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	IN	OUT					
Hands clean & properly washed				4	2	X	X
9	IN	OUT	N/A				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				4	2	0	
10	IN	OUT	N/A				
Handwashing sinks supplied & accessible				2	1	0	
Approved Source .2653, .2655							
11	IN	OUT					
Food obtained from approved source				2	1	0	
12	IN	OUT					
Food received at proper temperature				2	1	0	
13	IN	OUT					
Food in good condition, safe & unadulterated				2	1	0	
14	IN	OUT	N/A				
Required records available: shellstock tags, parasite destruction				2	1	0	
Protection from Contamination .2653, .2654							
15	IN	OUT	N/A				
Food separated & protected				3	0	X	X
16	IN	OUT					
Food-contact surfaces: cleaned & sanitized				3	0	X	X
17	IN	OUT					
Proper disposition of returned, previously served, reconditioned & unsafe food				2	1	0	
Potentially Hazardous Food Time/Temperature .2653							
18	IN	OUT	N/A				
Proper cooking time & temperatures				3	1.5	0	
19	IN	OUT	N/A				
Proper reheating procedures for hot holding				3	1.5	0	
20	IN	OUT	N/A				
Proper cooling time & temperatures				3	1.5	0	
21	IN	OUT	N/A				
Proper hot holding temperatures				3	1.5	0	
22	IN	OUT	N/A				
Proper cold holding temperatures				3	0		X
23	IN	OUT	N/A				
Proper date marking & disposition				3	1.5	X	X
24	IN	OUT	N/A				
Time as a Public Health Control; procedures & records				3	1.5	0	
Consumer Advisory .2653							
25	IN	OUT					
Consumer advisory provided for raw/undercooked foods				1	0.5	0	
Highly Susceptible Populations .2653							
26	IN	OUT					
Pasteurized foods used; prohibited foods not offered				3	1.5	0	
Chemical .2653, .2657							
27	IN	OUT					
Food additives: approved & properly used				1	0.5	0	
28	IN	OUT	N/A				
Toxic substances properly identified stored & used				2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT					
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					
Pasteurized eggs used where required				1	0.5	0	
31	IN	OUT					
Water and ice from approved source				2	1	0	
32	IN	OUT					
Variance obtained for specialized processing methods				2	1	0	
Food Temperature Control .2653, .2654							
33	IN	OUT					
Proper cooling methods used; adequate equipment for temperature control				1	0.5	0	
34	IN	OUT	N/A				
Plant food properly cooked for hot holding				1	0.5	0	
35	IN	OUT	N/A				
Approved thawing methods used				1	0.5	0	
36	IN	OUT					
Thermometers provided & accurate				1	0.5	0	
Food Identification .2653							
37	IN	OUT					
Food properly labeled: original container				2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	IN	OUT					
Insects & rodents not present; no unauthorized animals				2	1	0	
39	IN	OUT					
Contamination prevented during food preparation, storage & display				2	1	0	
40	IN	OUT					
Personal cleanliness				1	0.5	0	
41	IN	OUT					
Wiping cloths: properly used & stored				1	0.5	0	
42	IN	OUT	N/A				
Washing fruits & vegetables				1	0.5	0	
Proper Use of Utensils .2653, .2654							
43	IN	OUT					
In-use utensils: properly stored				1	0.5	0	
44	IN	OUT					
Utensils, equipment & linens: properly stored, dried & handled				1	0.5	0	
45	IN	OUT					
Single-use & single-service articles: properly stored & used				1	0.5	0	
46	IN	OUT					
Gloves used properly				1	0.5	0	
Utensils and Equipment .2653, .2654, .2663							
47	IN	OUT					
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used				1	0.5	X	
48	IN	OUT					
Warewashing facilities: installed, maintained & used; test strips				1	0.5	0	
49	IN	OUT					
Non-food contact surfaces clean				1	0.5	X	
Physical Facilities .2654, .2655, .2656							
50	IN	OUT	N/A				
Hot & cold water available; adequate pressure				1	0.5	0	
51	IN	OUT					
Plumbing installed; proper backflow devices				2	1	0	
52	IN	OUT					
Sewage & wastewater properly disposed				2	1	0	
53	IN	OUT	N/A				
Toilet facilities: properly constructed, supplied & cleaned				1	0.5	0	
54	IN	OUT					
Garbage & refuse properly disposed; facilities maintained				1	0.5	X	
55	IN	OUT					
Physical facilities installed, maintained & clean				1	0.5	0	
56	IN	OUT					
Meets ventilation & lighting requirements; designated areas used				1	0.5	0	
TOTAL DEDUCTIONS:				6.5			



Comment Addendum to Food Establishment Inspection Report

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 Permittee: LAPJET INC.
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Establishment ID: 3034012331
☒ Inspection ☐ Re-Inspection Date: 12/01/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: tejpal721@gmail.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
hot water	3 comp sink	130						
chicken thigh	hot hold cabinet	147						
chicken wing	hot hold cabinet	162						
chicken breast	hot hold cabinet	152						
wedges	hot hold cabinet	152						
tenders	hot hold cabinet	155						
egg roll	hot hold cabinet	159						
wedges and wings	reach in cooler	54						
thigh and corn dog	reach in cooler	56						
ambient	reach in cooler	53						
chicken	reach in cooler display	41						

First
 Person in Charge (Print & Sign): karan
 First
 Regulatory Authority (Print & Sign): Shannon

Last
 tejpal
 Last
 Craver

REHS ID: 2848 - Craver, Shannon
 REHS Contact Phone Number: (336) 703-3137

Verification Required Date: 12/05/2022

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 • Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034012331

Date: 12/01/2022 **Time In:** 11:47 AM **Time Out:** 1:30 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 2-102.11 (A), (B) and (C) (1), (4) - (16) (PF) During this inspection there was a priority item out, no one present was certified food protection manager, and the PIC was unable to answer the 17 questions.
**Person In Charge (PIC) shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, and the requirements of this Code. The PIC shall demonstrate this knowledge by complying with this code by having no violations of priority items during the current inspection, being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program, or responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include describing the relationship between the prevention of foodborne illness and the management and control of cross contamination.
CDI: PIC was educated on the importance of being a certified food protection manager.
- 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 PIC 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). Employee working the register is also serving food; however, this employee is not washing their hands before putting on the single service gloves.
**Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) after touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) after using the toilet room; (D) after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eat, or drinking; (E) after handling soiled equipment or utensils; (F) during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) when switching between working with raw food and ready-to-eat food; (H) BEFORE DONNING GLOVES TO INITIATE A TASK THAT INVOLVES WORKING WITH FOOD; and (I) After engaging in other activities that contaminate the hands.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). An open box of raw chicken was stored above ready to eat potato wedges in the reach in freezer.
**(A) Food shall be protected from cross contamination by: (1) separating raw animal food during storage, preparation, holding and display from: (b) cooked ready-to-eat food.
CDI: The chicken was moved to the lower shelf and educated the PIC about proper storage.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P). The tongs used for the cooked chicken are only cleaned once a day. This is a food contact surface that needs to be cleaned at least every 4 hours. Please also clean the inside of the ice machine, there is a pick and black substance buildup.
**(C) Time/temperature control for safety food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. (E) Surfaces of utensils and equipment contacting food that is not time/temperature control for safety food shall be cleaned: (4) in equipment such as ice bins and beverage dispensing nozzles (b) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
CDI: Food employee changed out tongs for clean tongs.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). The reach in cooler was holding food at 53F. There will be a 3 day verification on this for 12/5/22. Please contact someone to fix this unit.
**(A)(2) Time/temperature control for safety food shall be maintained at 41F or less.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf). There was food in the reach in cooler that was prepared on 11/24 that was not date marked. If food is going to be kept for more than 24 hours it needs to be labeled with the date of preparation.
**(A) Ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.
CDI the food was discarded.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). The reach in cooler has an ambient of 53F. Please have someone service this unit. Please also replace the missing gasket on the door of the oven.
**(A) Equipment shall be maintained in a state or repair and condition.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C). Please clean the shelves in the reach in cooler and above the 3 compartment sink.
**(C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

54 5-501.114 Using Drain Plugs (C). The drain plug is missing from the cardboard dumpster.

**Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.