Food Establishment Inspection Report

Food Establishme	nt Inspection Report		Score:	100					
Establishment Name: CIR	CLE K # 2706477	Establishment ID: 3	3034020901						
Location Address: 1030 SEDGE GARDEN RD City: KERNERSVILLE State: North Carolina Zip: 27284 County: 34 Forsyth Permittee: CIRCLE K INC Telephone:		Date: 03/15/2023 Status Code: A Time In: 1:08 PM Time Out: _2:30 PM Category#: II							
 ⊗ Inspection Wastewater System: ⊗ Municipal/Community Water Supply: ⊗ Municipal/Community 	○ Re-Inspection○ On-Site System○ On-Site Supply	FDA Establishment Type: _ No. of Risk Factor/Intervent No. of Repeat Risk Factor/Int	ition Violations: 0	_					

		Ø١	/lur	nicipal/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				Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.														
C	Compliance Status OUT CDI R VR			Compliance Status						OUT	CDI	R	۷R						
S	ıper	visior	1	.2652					s	afe	Foo	d ar	nd Wa	nter .2653, .2655, .2658					
1	<u>,</u>	UT N/		PIC Present, demonstrates knowledge, &	1	0	\top	Τ	30) IN	OUT	r NXA		Pasteurized eggs used where required	1	0.5 0	Т	Т	-
				performs duties	1	10					(OU1			Water and ice from approved source	2	1 0		++	\dashv
2	Жo	UT N/A	4	Certified Food Protection Manager	1	0				T	OUT		\Box	Variance obtained for specialized processing	T			\top	ヿ
E	nplo	yee I	lealt						34	Z IIN	001	'YK		methods	2	1 0			
3	ìχo	UT		Management, food & conditional employee; knowledge, responsibilities & reporting	2 1	0			F	000	d Ter	mpe	ratur	e Control .2653, .2654					
4	iχο	UT		Proper use of reporting, restriction & exclusion	3 1.5	5 0			33	s in	(Ουτ	r		Proper cooling methods used; adequate		_			
5	iX o	UT		Procedures for responding to vomiting &	1 0.5	5 0				Ľ				equipment for temperature control		0.5 0	1	\perp	
	Ш			diarrheal events	1-1								1)00	Plant food properly cooked for hot holding		0.5 0		++	_
	ood IX o		nic	Practices .2652, .2653 Proper eating, tasting, drinking or tobacco use	1 0.5	s o l		Т	4 !	1.	(001		N/O	Approved thawing methods used Thermometers provided & accurate		0.5 0 0.5 0		++	\dashv
	χo		+	No discharge from eyes, nose, and mouth	1 0.5		+		i i—		-1	_	1		1	0.5 [0			\dashv
			Con	tamination by Hands .2652, .2653, .2655, .26		1-1			i i_				icatio		-	- 10			_
	iX o		T	Hands clean & properly washed		0		Τ	! i—		(OU1	_		Food properly labeled: original container	2	1 0	1	_L_L	\dashv
	ŕŤ	UT N/		No bare hand contact with RTE foods or pre-	+-				F	rev	/enti	on c	of Foo	d Contamination .2652, .2653, .2654, .2656, .26	357				
				approved alternate procedure properly followed Handwashing sinks supplied & accessible	4 2 2 1		_	_	38	M	(OU1	r		Insects & rodents not present; no unauthorized animals	2	1 0			
		UT N/	_		2 1	0			-				\forall	Contamination prevented during food				$\dagger \dagger$	ㅓ
	pro N o	ved S	our	Food obtained from approved source	12 1	To I			39	אַ	OUT	1		preparation, storage & display	2	1 0			-
	IN O		NXO		2 1	0	+				OUT			Personal cleanliness		0.5 0			\Box
	M o	- 1	.,,	Food in good condition, safe & unadulterated	2 1	-	_	+			OUT			Wiping cloths: properly used & stored		0.5 0		$\perp \perp$	
				Required records available: shellstock tags,					42	2 X	ίουτ	N/A	4	Washing fruits & vegetables	1	0.5		\perp	_
14	IN O	UT NX	AN/O	parasite destruction	2 1	0			P	rop	oer U	se d	of Ute	nsils .2653, .2654					
Pi	otec	tion	from	Contamination .2653, .2654					43	3 🛚	OUT	r		In-use utensils: properly stored	1	0.5 0			
	-		AN/O	Food separated & protected	3 1.5				44	ı M	(OUT	г		Utensils, equipment & linens: properly stored,	1	0.5 0			İ
16	χo	UT	_	Food-contact surfaces: cleaned & sanitized	3 1.5	5 0			↓	Ľ	1	╄	+	dried & handled	1	0.5 0	-	++	_
17	Жo	UT		Proper disposition of returned, previously served, reconditioned & unsafe food	2 1	0			45	M	(OU1	r		Single-use & single-service articles: properly stored & used	1	0.5			
				ardous Food Time/Temperature .2653					46	×	OUT	r		Gloves used properly	1	0.5 0			
				Proper cooking time & temperatures	3 1.		\perp	_	ι	Jter	nsils	and	l Equi	pment .2653, .2654, .2663					
				Proper reheating procedures for hot holding Proper cooling time & temperatures	3 1.5		_	-		Т	Τ	Т	П	Equipment, food & non-food contact surfaces	Т	П	Τ	\Box	\neg
				Proper hot holding temperatures	3 1.5		_		47	×	[OU1	г		approved, cleanable, properly designed,	1	0.5			
				Proper cold holding temperatures	3 1.5				1 L			_	$\perp \perp$	constructed & used				$\bot \bot$	_
				Proper date marking & disposition	3 1.5	5 0			48	M	ίουτ	r		Warewashing facilities: installed, maintained & used; test strips	1	0.5 0			
24	ìχo	UT N/	N/O	Time as a Public Health Control; procedures & records	3 1.5	5 0			49	×	(OU1	r	++	Non-food contact surfaces clean	1	0.5 0		++	\dashv
C	onsu	mer .	Advi	sory .2653					P	hys	sical	Fac	cilities	.2654, .2655, .2656					
25	IN O	итиХ	ά	Consumer advisory provided for raw/	1 0.5	5 0			50	X	ίουτ	N/A	A	Hot & cold water available; adequate pressure	1	0.5 0	П	\Box	П
	Ш			undercooked foods	1 0	11	\perp		51	ı X	ίουτ	r		Plumbing installed; proper backflow devices	2	1 0		П	
Н	ghly	Sus	cepti	ble Populations .2653				_	52	2 04	OUT	r	$\perp \perp$	Sewage & wastewater properly disposed	2	1 0		++	\dashv
26	IN O	UT IX	Á	Pasteurized foods used; prohibited foods not offered	3 1.5	5 0			53	3 04	(Ουτ	N/A	1	Toilet facilities: properly constructed, supplied & cleaned	1	0.5			
	nemi			.2653, .2657					54	ı M	ίουτ	r		Garbage & refuse properly disposed; facilities	_	0.5		$ \top $	7
		UT NX		Food additives: approved & properly used	1 0.5				1 1			1	\perp	maintained	1			++	\dashv
		UT N/		Toxic substances properly identified stored & used	2 1	0					o)X(1		\vdash	Physical facilities installed, maintained & clean	1	0.5	 X	++	\dashv
				rith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	П	П		T	56	×	(Ουτ	r		Meets ventilation & lighting requirements; designated areas used	1	0.5			_
29	IN O	υтηΧ	A	reduced oxygen packaging criteria or HACCP plan	2 1	0								TOTAL DEDUCTIONS:	0				





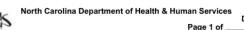
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020901 Establishment Name: CIRCLE K # 2706477 Location Address: 1030 SEDGE GARDEN RD Date: 03/15/2023 X Inspection Re-Inspection City: KERNERSVILLE State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27284 Water sample taken? Yes X No Category #: II Email 1:str20795@circlek.com Water Supply: Municipal/Community On-Site System Permittee: CIRCLE K INC Email 2:larinda.aguilar@circlek.com Telephone: Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 38 steak burrito reach in cooler 40 griddle sandwich reach in cooler 194 tornado reheat for hot holding 194 reheat for hot holding egg rolls 153 sausage rollers 159 hot dog rollers 157 italian sausage rollers 38 hot dog reach in cooler 39 sausage reach in cooler 157 italian sausage reach in cooler 200 quat sanitizer 3 comp sink (ppm) 117 wash water 3 comp sink 146 hot water 3 comp sink First Last Tallman Person in Charge (Print & Sign): Cari Last Regulatory Authority (Print & Sign): Shannon Craver

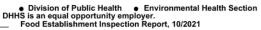
REHS ID: 2848 - Craver, Shannon

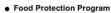
REHS Contact Phone Number: (336) 703-3137

Verification Required Date:

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: CIRCLE K # 2706477 Establishment ID: 3034020901

Date: 03/15/2023 **Time In:** 1:08 PM **Time Out:** 2:30 PM

	Certifications						
Name	Certificate #	Туре	Issue Date	Expiration Date			
Cari Tallman	21786542	Food Service	11/11/2021	11/11/2026			
Violation		servations and Corrected within the time frames		ns 8-405 11 of the food code			

^{55 6-501.12} Cleaning, Frequency and Restrictions (C). There is a filmy buildup in the drain that services the icee/polar pop machines that needs to be cleaned and repaired to drain. Person in Charge is aware of this issue and is working on getting it fixed

^{**(}A) Physical facilities shall be cleaned as often as necessary to keep them clean.