

# Food Establishment Inspection Report

Score: 96.5

Establishment Name: BURGER KING

Establishment ID: 3034012170

Location Address: 3571 PARKWAY VILLAGE CIR

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07/16/2021

Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 10:10 AM

Time Out: 2:00 PM

Permittee: CARROLS LLC BK

Total Time: 3 hrs 50 min

Telephone: (336) 788-6430

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 4

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.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
<b>Supervision .2652</b>									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
<b>Employee Health .2652</b>									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0		
<b>Good Hygienic Practices .2652, .2653</b>									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0		
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0		
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
<b>Approved Source .2653, .2655</b>									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
<b>Protection from Contamination .2653, .2654</b>									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0		
15	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0		
<b>Potentially Hazardous Food Time/Temperature .2653</b>									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0		
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0		
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0		
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0		
<b>Consumer Advisory .2653</b>									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0		
<b>Highly Susceptible Populations .2653</b>									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
<b>Chemical .2653, .2657</b>									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0		
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0		
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>									
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing 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.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
<b>Safe Food and Water .2653, .2655, .2658</b>									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
<b>Food Temperature Control .2653, .2654</b>									
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
<b>Food Identification .2653</b>									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0		
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
<b>Proper Use of Utensils .2653, .2654</b>									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0		
<b>Utensils and Equipment .2653, .2654, .2663</b>									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0		
<b>Physical Facilities .2654, .2655, .2656</b>									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
<b>Total Deductions:</b>						<b>3.5</b>			



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Food Establishment Inspection Report, 3/2013



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURGER KING

Location Address: 3571 PARKWAY VILLAGE CIR

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27127

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: CARROLS LLC BK

Telephone: (336) 788-6430

Establishment ID: 3034012170

☒ Inspection ☐ Re-Inspection Date: 07/16/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: tking@carrols.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
ServSafe	William Holder 2/26/25	0.0						
hot water	3 comp sink	126.0						
quat sanitizer	3 comp sink (ppm)	200.0						
soapy water (Kay)	3 comp sink	89.0						
beef patty	final cook	167.0						
chicken nuggets	final cook	176.0						
chicken sticks	commercial reheat	201.0						
liquid eggs	ice water bath	41.0						
eggs	hot hold	150.0						
sausage	hot hold	157.0						
half & half	reach in next to drive thru	38.0						
air temp	reach in cooler (with milk bottles)	38.5						
chopped lettuce	walk in cooler	40.0						
shredded cheese	walk in cooler	39.0						
raw chicken	chicken breeding station	38.0						
air temp	reach in for chck breeding station	39.0						
quat sanitizer	bucket (ppm)	200.0						

Person in Charge (Print & Sign): William First Last

Holder

Regulatory Authority (Print & Sign): Nora First Last

Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: \_\_\_\_\_

*William Holder*  
*Nora Sykes*

REHS Contact Phone Number: (336) 703-3161



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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.

- 13 3-304.15 (A) Gloves, Use Limitation - P- Employee observed using tongs stored in raw beef freezer and continued to prep sandwiches without switching gloves and washing hands. Discard gloves and wash hands when switching from working with raw meats or unwashed produce to ready-to-eat food. CDI- Educated management and employee on gloves use limitation. Employee washed hands and donned new gloves before continuing sandwich prep.
- 15 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food - P-One pan of sliced tomatoes observed with some spoilage. Food shall be safe for consumption, unadulterated and honestly presented. CDI- Pan of tomatoes placed at 3 comp sink to be discarded.
- 22 3-501.19 Time as a Public Health Control -P- Per discussion with management, 8 pans of sliced tomatoes are prepped every morning. Discard time is placed on tomatoes after all have been prepped. 4 of those containers are moved for immediate use and the other 4 are placed in the walk in cooler. 4 hour time period for sliced tomatoes placed in immediate use has to begin the moment the first tomato is cored/sliced into. 1 pan of sliced tomatoes on prep line did not have discard time written. Employee observed placing container of ham (removed from time control) into walk in cooler. Follow establishment procedures for time in lieu of temperature procedures. CDI- Educated management on proper time holding procedures. Ham removed from walk in cooler. Employee placed appropriate time label on pan of tomatoes.
- 26 7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria - P- Establishment uses Kay's fruit and vegetable antimicrobial treatment to wash produce. After using establishment's test strips, treatment concentration measured at 1.5 (oz/gallon). According to instructions, acceptable range for concentration is 0.75-1.0 oz per gallon. Repair system so that treatment is dispensed at acceptable range or do not use treatment. CDI-PIC will discontinue use of treatment. Tomatoes washed in solution were voluntarily discarded. May use clean water to wash produce.
- 31 3-501.15 Cooling Methods - PF- 3 pans of sliced tomatoes cooling in walk in cooler were covered with plastic lids. Rapidly cool potentially hazardous foods using proper cooling methods such as metal pans, vented lids, rapid cooling equipment, shallow portions, and ice baths. CDI- Educated management on proper cooling methods. Lids on tomatoes pans left slightly open to allow for cold air flow.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Shelving racks above 3 comp sink have sticky and grease residue. Clean lids are being stored on shelves. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor. Clean shelves or do not store cleaned equipment, utensils, or linens on shelves.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- Several stacks of single-use cups had lip-contact portion of cup exposed to potential contamination. Protective plastic sleeves had been pulled down. Single-service and single-use articles and cleaned and sanitized utensils shall be handled displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. Maintain stacks of to-go cups all the way in original plastic sleeves.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Soda dispenses with ice bin open. In equipment that dispenses or vends liquid food or ice in unpackaged form shall be protected from splash or manual contact. Protect ice by repairing machine. Gasket is peeling off door of walk in freezer and needs to be reattached.//4-202.16 Nonfood-Contact Surfaces - C- REPEAT-Threshold is lifted in walk in cooler. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Repair threshold or replace.
- 52 5-501.13 Receptacles - C- Waste receptacle appears to have leakage from bottom. Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent. Assess receptacle when empty for evidence of holes.//5-501.115 Maintaining Refuse Areas and Enclosures - C- REPEAT-Storage area for waste receptacles is littered with wood debris and trash. Ground under dumpster needs to be cleaned. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-Additional cleaning is needed on FRP walls and ceiling vent of dry storage room and on both ceiling vents above ice-cream machines. All physical facilities shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.//6-201.11 Floors, Walls and Ceilings-Cleanability - C- Seal exposed wood on front counter where equipment

was removed. Establishment must provide floors, floor coverings, walls, wall coverings, and ceilings that are designed, constructed and installed so they are smooth and easily cleanable.