

Food Establishment Inspection Report

Score: 95

Establishment Name: APPLEBEES #1085

Establishment ID: 3034010391

Location Address: 6310 ALLEGACY WAY

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: APPLE CLEMMONS LLC

Telephone: (336) 712-1063

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/22/2024 Status Code: A

Time In: 10:00 AM Time Out: 12:45 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 1

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	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	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	<input checked="" type="checkbox"/> IN OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN OUT				
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	<input checked="" type="checkbox"/> IN				
Food-contact surfaces: cleaned & sanitized		3	0	X	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	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
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	<input checked="" type="checkbox"/> IN OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN OUT				
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	<input checked="" type="checkbox"/> IN OUT				
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	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/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	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN				
In-use utensils: properly stored		1	0	X	
44	<input checked="" type="checkbox"/> IN				
Utensils, equipment & linens: properly stored, dried & handled		1	0	X	X
45	<input checked="" type="checkbox"/> IN				
Single-use & single-service articles: properly stored & used		1	0.5	X	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN				
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"/> IN				
Plumbing installed; proper backflow devices		2	1	X	X
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	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		1	0	X	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010391
 Inspection Re-Inspection Date: 03/22/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: III
 Email 1: gm1085@legacyapple.com
 Email 2: licensing@thriverg.com
 Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken/makeline	39	sink and surface cleaner/sanitizer/3 comp sink and towel bucket (ppm DDBSA)	1875		
shredded cheese/makeline	40	final rinse/dish machine	167		
slaw/makeline	39	raw steak/beer cooler	42		
spinach dip/makeline	39				
alfredo sauce/makeline (base)	39				
riblet/makeline (base)	39				
mashed potatoes/makeline	40				
rice/makeline	41				
chicken wing/4 door	39				
rice/4 door	41				
baby back rib/walk-in cooler	40				
cooked pasta/walk-in cooler	40				
turkey/walk-in cooler	39				
mashed potatoes/walk-in cooler	39				
pico de gallo/expo well	36				
salsa/1 door cooler at wait station	36				
raw steak/beer cooler	42				
hot water/3 comp sink	136				
sauteed onions/chef's base	37				
pasta/chef's base	39				

Person in Charge (Print & Sign): *First* Jo Ann

Last Garcia

J Garcia

Regulatory Authority (Print & Sign): *First* Aubrie

Last Welch

Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3131

Authorize final report to be received via Email:

J Garcia



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Establishment Name: APPLEBEES #1085

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Date: 03/22/2024 **Time In:** 10:00 AM **Time Out:** 12:45 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jo Ann Garcia		Food Service		03/03/2025

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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) REPEAT -Food debris on plates, flatware, plastic lids, utensils including ladles, lemon squeezer. Food contact surfaces shall be clean to sight and touch. CDI - dishes placed at dish machine to be rewashed. Deduction reduced to half points due to improvement.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Ice scoop stored in container of standing water. During pauses in food preparation or dispensing, food prep and dispensing utensils shall be stored: in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not a TCS food. CDI - scoop and container taken to dish are for cleaning during inspection.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) REPEAT - Debris in bases of clear plastic containers used to store lids, metal containers holding flatware. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. CDI - PIC placed all items at dish area to be re-washed.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) plastic portion cups stored in container that had food debris in its base. 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 and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT- Cooler doors with repaired metal plates - seal around metal plates to eliminate any gaps/crevices. Continue to work on replacing rusted wire racks used for thawing packaged food. Adjust doors of makeline to properly close. Ice buildup at walk-in freezer door. Repair shelf in walk-in freezer. Soda machine will dispense beverages with ice bin open/unprotected; repair switch. Standing water in base of makeline. Beer cooler has ambient air temp of 37.2, and raw steaks were 42F - have temperature adjusted. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT - Clean as needed, such as fan guards in walk-in cooler, shelf under burners, top of dish machine, under chargrill where carbon buildup is present, bases of fryers, underside of shelving at line (food splash), commonly touched surfaces like handles on coolers/refrigerated drawers/microwaves, interior of freezer including base and gasket, floor in walk-in freezer. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-202.14 Backflow Prevention Device, Design Standard (P) Spray nozzle attached to hose at can wash, with only an atmospheric backflow preventer present - this is not rated for continuous pressure. In order to eave the spray nozzle attached, a backflow preventer rated for continuous pressure must be installed. A backflow prevention device installed on a water supply system shall meet ASSE standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. CDI - PIC removed spray nozzle from hose.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT - Clean floors under/behind equipment, clean floor drains, clean walls where splash is present, clean ceiling and wall near steamer (mold growth). Physical facilities shall be cleaned as often as necessary to keep them clean.

Additional Comments

New dish machine - Ecolab XL-HT