Food Establishment Inspection Report

Establishment Name: CHICK FIL A #1098 Establishment ID: 3034011386

Date: <u>Ø 4</u> / <u>Ø 9</u> / <u>2 Ø 1 3</u> Status Code: A					
Time In: <u>1 ∅ : ∅ ∅ ⊗ am</u> Time Out: <u>1 2</u> : <u>∅ ∅ ⊗ pm</u>					
Total Time: 2 hrs 0 minutes					
Category #: III					
Establishment Type: Fast Food Restaurant					

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 328 EAST HANES MILL RD								
City: WINSTON SALEM								
State: NC Zip: 27105								
County: 34 Forsyth								
Permittee: MICHAEL ROSS PARRISH								
Telephone:								
⊗Inspection								
○Re-Inspection								
Wastewater System: ⊗Municipal/Community ○On-Site System								
Water Supply: ⊗Municipal/Community ○On-Site System								

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section • Food Protection Program

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Foodborne Illness Risk Factors and Public Health Interventions

Score: <u>95.5</u>

Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.									
Со	mpliand	e Statu	s	OUT	CDI	R	VR		
Su	pervisi								
1		S ○ JT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ ⊗ 2 0	0	0			
En	nployee								
2	⊗ IN	OUT	Management, employees knowledge; responsibilities & reporting	0 0 0 3 1.5 0		0	0		
3	⊗ IN	O O O O 3 1.5 0	0	0	0				
Good Hygienic Practices .2652, .2653									
4	⊗ IN	OUT	Proper eating, tasting, drinking, or tobacco use	0 0 0 2 1 0	0	0	0		
5	⊗ IN	OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	IN	OUT	Hands clean & properly washed	0 0 0 4 2 0		0	0		
7		O/N TL	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	0 0 0 3 1.5 0	0	0	0		
8	OIN	⊗ OUT	Handwashing sinks supplied & accessible	○ ⊗ ○ 2 1 0	8	0	0		
Аp	provec	l Sourc	e .2653, .2655						
9	⊗ IN	OUT	Food obtained from approved source	$\bigcirc \bigcirc \bigcirc$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 1 0	0	0	0		
10) & JT N/O	Food received at proper temperature	0 0 C 2 1 0	0	0	0		
11	⊗ IN	OUT	Food in good condition, safe & unadulterated	0 0 C 2 1 0	0	0	0		
12	O O	⊗ ○ N/A N/O	Required records available: shellstock tags, parasite destruction	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $	0	0	0		
Pro	otectio	n from	Contamination .2653, .2654						
13	⊗ ○ IN OUT	N/A N/O	Food separated & protected	0 0 0 3 1.5 0		0	0		
14	O IN	⊗ OUT	Food-contact surfaces: cleaned & sanitized	0 0 8 3 1.5 0		0	0		
15	⊗ IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	0 0 C		0	0		
Ро	tentiall	y Hazaı	rdous Food Time/Temperature .2653						
16	⊗ ○ IN OUT	O O N/A N/O	Proper cooking time & temperatures	0 0 0 3 1.5 0	0	0	0		
17	O O	○ ⊗ N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0		
18	O O	○ ⊗ N/A N/O	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0		
19	⊗ ○ IN OUT	O O N/A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0		0	0		
20	○ ⊗ IN OUT	O O N/A N/O	Proper cold holding temperatures	○ ○ & 3 1.5 0	8	0	0		
21	O O	⊗ ○ N/A N/O	Proper date marking & disposition	○ ○ ○ 3 1.5 0		0	0		
22	O O	⊗ ○ N/A N/O	Time as a public health control: procedures & records	0 0 C 2 1 0	0	0	0		
Со	nsume	r Advis	ory .2653						
23		JT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0		0	0		
Hiç	ghly Su	sceptik	ole Populations .2653						
24	IN O)⊗ JT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0		
Ch	emical		.2653, .2657						
25) ⊗ JT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0		
26		JT N/A	Toxic substances properly identified stored, & used	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $		0	0		
Co	nforma		th Approved Procedures .2653, .2654,	.2658					
27	IN O)⊗ JT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	0 0 C 2 1 0	0	0	0		

Food Establishment Inspection Report, continued

Establishment Name: CHICK FIL A #1098 Establishment ID: 3034011386

Instri	actions	. contin	iued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- 8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

First Last
Kevin Moore

Person in Charge (Print)

Person in Charge (Signature)

Kenneth

Last Michaud

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (____)__-

Verification Required Date: ___/ ___/

REHS ID: 2259 - Michaud, Kenneth

No. of Risk Factor/ Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations:

Good Retail Practices									
Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
Co	mplian	ce Statu	ıs	OUT	CDI	R	VR		
Sa		d and V	Vater .2653, .2655, .2658						
28	⊗ IN	OUT	Pasteurized eggs used where required	1 0.5 0	0	0	0		
29	⊗ IN	OUT	Water and ice from approved source	0 0 0 2 1 0	0	0	0		
30		O ⊗ UT N/A	Variance obtained for specialized processing methods	0 0 0	0	0	0		
Food Temperature Control .2653, .2654									
31	IN	OUT	Proper cooling methods used; adequate equipment for temperature control	1 0.5 0	0	0	0		
32	O O	Ø ○ FN/A N/O	Plant food properly cooked for hot holding	1 0.5 0	0	0	0		
33	O O IN OUT	○ ⊗ N/A N/O	Approved thawing methods used	0 0 0	0	0	0		
34	⊗ IN	OUT	Thermometers provided & accurate	0 0 0	0	0	0		
Food Identification .2653									
35	O IN	⊗ OUT	Food properly labeled: original container	○ ⊗ ○ 2 1 0	0	0	0		
Pr		_	ood Contamination .2652, .2653, .2654, .2656						
36	⊗ IN	OUT	Insects & rodents not present; no unauthorized animals	2 1 0	0	0	0		
37	IN	⊗ OUT	Contamination prevented during food preparation, storage & display	O & O 2 1 0	0	8	0		
38	⊗ IN	OUT	Personal cleanliness	1 0.5 0	0	0	0		
39	⊗ IN	OUT	Wiping cloths: properly used & stored	0 0 0	0	0	0		
40	⊗ IN	OUT	Washing fruits & vegetables	0 0 0	0	0	0		
Pr	•	se of U	tensils .2653, .2654						
41	⊗ IN	OUT	In-use utensils: properly stored	1 0.5 0	0	0	0		
42	⊗ IN	OUT	Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0	0	0	0		
43	⊗ IN	OUT	Single-use & single-service articles: properly stored & used	1 0.5 0	0	0	0		
44	⊗ IN	OUT	Gloves used properly	0 0 0	0	0	0		
Ut			uipment .2653, .2654, .2663	10.00					
45	IN	⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0	0	8	0		
46	⊗ IN	OUT	Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0	0	0	0		
47	O IN	⊗ OUT	Non-food contact surfaces clean	0 0 8	0	0	0		
Ph	•	Faciliti	es .2654, .2655, .2656						
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	0 0 0 2 1 0	0	0	0		
49	⊗ IN	TOO TOO	Plumbing installed; proper backflow devices	O O O 2 1 0	0	0	0		
50	⊗ IN	OUT	Sewage & waste water properly disposed	0 0 0 2 1 0	0	0	0		
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned	0 0 0 1 0.5 0	0	0	0		
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained	0 0 0 1 0.5 0	0	0	0		
53	O IN	⊗ OUT	Physical facilities installed, maintained & clean	○ ⊗ ○ 1 0.5 0	0	0	0		
54	⊗ IN	OUT	Meets ventilation & lighting requirements; designated areas used	0 0 0 1 0.5 0	0	0	0		
			Total Deductions:	4.5					
			North Carolina Department of Health & Human Services						

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

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Location Address: 328 EAST HANES MILL RD				Status Code: A
City: WINSTON SALEM State:	NC_			Category #:III
County: 34 Forsyth Zip: 27105				Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site Water Supply: ⊗ Municipal/Community ○ On-Site				Email 2:
Permittee: MICHAEL ROSS PARRISH				Email 3:
Telephone:			L	

	Temperature Observations								
Item Chicken	Location Fryer	Temp 188	Item Slaw	Location Work top cooler	Temp 37	Item Chicken	Location Lower make unit	Temp 39	
Chicken	Warmer	164	Cut fruit	Work top cooler	39	Raw chicken	Reach in cooler	38	
Sausage	Warmer unit	158	Chicken salad	Work top cooler	37	Cheese	Walk in cooler	40	
Egg	Warmer unit	169	Gravy	Heat well	143	Salad	Walk in cooler	37	
Chicken salad	Low boy	37	Chicken	Heat well	135				
Sliced	Low boy	39	Sliced	Make unit	34	Wash solution	Three compartment sink	114	
Lettuce	Low boy	41	Shredded	Make unit	38	Chlorine	Sanitizing compartment	100	
Sliced cheese	Ice bath	60	Lettuce	Make unit	40				

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.

2-102.12 Certified Food Protection Manager - Manager could not provide ANSI approved food safety course certificate - managers must have ANSI approved food safety course certificate by Jan 1, 2014

6-301.14 Handwashing Signage - Missing employee handwash signs on front handsink and bathrooms - must have employee handwash signs posted over all handsinks - Signs provided to manager

4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - Chopper for slaw had dried debris still present inside shield and in bowl - thoroughly clean chopper and components as often as necessary so they are free from debris build-up - manager broke down components and sent back to be rewashed and sanitized

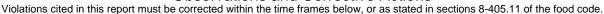
3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - Sliced cheese in ice bath not holding temp - noticed ice was low in bottom pan - all cold holding items must be held at a minimum internal temp of 45 deg F - since item was placed out over 4 hours ago, manager threw cheese away - make sure to keep ice levels full and to fully submerge pan so sides and bottom of pans are in ice to adequately chill items, not sitting on ice

4hh



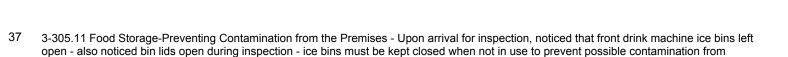
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Observations and Corrective Actions



3-602.11 Food Labels - Bin of sugar and bin of flour not labeled - make sure all dry goods bins are labeled

premises



45 4-501.11 Good Repair and Proper Adjustment-Equipment - Switches on soda fountain ice bin lids are switched where when lid is fully closed, fountain does not work and only works when lid is opened - have Coke rep repair switch so when lid is opened, machine does not dispense soda

4-602.13 Nonfood Contact Surfaces - Some detailed cleaning needed in condiment bins so they are free from debris build-up - espeially near front and drive thru areas

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - Recaulk damaged caulking at FRP tile and corner junction at rear handsink in kitchen - also repair missing caulking around handsinks or splash prevention dividers so caulking is in good repair and

adequately coved to provide adequate drainage



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