Food Establishment Inspection Report

Score: 92.5

Establishment Name: CHURCHS CHICKEN-WALKERTOWN
Establishment ID: 3034011595
Location Address: 2600 NEW WALKERTOWN ROAD
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 01 / 13 / 2014 **Status Code:** A
Zip: 27101 **County:** 34 Forsyth
Time In: 01 : 30 ○ am ⊗ pm **Time Out:** 4 : 00 ○ am ⊗ pm
Permittee: MANNA FOODS INC
Total Time: 2 hrs 30 minutes
Telephone:
Category #: III
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 5
No. of Repeat Risk Factor/Intervention Violations:

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/O	Compliance Status	OUT			CDI	R	VR
Supervision .2652											
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health .2652											
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices .2652, .2653											
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	☐	☒			Hands clean & properly washed	4	☒	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source .2653, .2655											
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination .2653, .2654											
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature .2653											
16	☐	☒	☐	☐	Proper cooking time & temperatures	3	1.5	☒	☒	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☒	☐	☐	Time as a public health control: procedures & records	2	1	☒	☒	☐	☐
Consumer Advisory .2653											
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations .2653											
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical .2653, .2657											
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☐	☒	☐		Toxic substances properly identified stored, & used	2	1	☒	☒	☐	☐
Conformance with Approved Procedures .2653, .2654, .2658											
27	☐	☐	☒		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/O	Compliance Status	OUT			CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control .2653, .2654											
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification .2653											
35	☐	☒			Food properly labeled: original container	2	1	☒	☐	☐	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	0.5	☒	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils .2653, .2654											
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment .2653, .2654, .2663											
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	☒	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	☒	0.5	0	☐	☐	☐
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	☒	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	☒	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	☒	0.5	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	☒	0	☐	☐	☐
					Total Deductions:	7.5					

Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM State: NC

Comment Addendum Attached? ☒ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: III

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

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

Permittee: MANNA FOODS INC

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	final cook	208	corn on the	steamer	177			
fried chicken	hot holding	162	hot water	3 comp. sink	155			
tex chicken	hot holding	160	chicken	hot holding	168			
mac & cheese	hot holding cabinet	145	gravy	steamer	154			
corn	hot holding cabinet	143	mashed	steamer	154			
cheese	make unit	37	cole slaw	walk-in cooler	40			
cole slaw	true cooler	38	cheese	walk-in cooler	45			
bbq	steamer	168						

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.

6 2-301.12 Cleaning Procedure - P Employee did not wash hands for 20 seconds. Employee did not shut off faucets using a barrier to prevent the recontamination of hands. Ensure staff are washing hands for at least 20 seconds and using the towel to turn off faucets after washing hands.

Spell

14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Pans and ice machine required additional cleaning. Wash, rinse, and sanitize utensils to be clean to sight and touch. Pans sent to be rewashed as corrective action. Quat. sanitizer measured at 200 ppm in the 3 comp. sink.

16 3-401.11 Raw Animal Foods-Cooking - P,PF One piece of fried chicken was 157 F. Ensure poultry is cooked to 165 F for 15 seconds. Item sent to be recooked as corrective action. All other chicken pieces were cooked above 165 F.

Person in Charge (Print & Sign): *First* *Last* Lisa Morales

Regulatory Authority (Print & Sign): *First* *Last* Anthony Wilson

REHS ID: 1846 - Williams, Tony Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

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22 3-501.19 Time as a Public Health Control - P,PF Procedures for time as a public health control must be followed as required. Ensure products are identified with the correct time and do not mix items in the same pan if different holding times exist for the same product. Ensure items are discarded at the end of the hold times as the procedures state.

26 7.202.11 Restriction-Presence and Use - PF Paint stored in the facility.

Only those POISONOUS OR TOXIC MATERIALS that are required for the operation and maintenance of a FOOD ESTABLISHMENT, such as for the cleaning and SANITIZING of EQUIPMENT and UTENSILS and the control of insects and rodents, shall be allowed in a FOOD ESTABLISHMENT.

35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Label cajun seasoning container.

39 3-304.14 Wiping Cloths, Use Limitation - C Wiping cloths were not stored in sanitizer as required. Ensure wet wiping cloths are maintained in sanitizer and discarded or laundered at the end of the day.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair sliding doors on the True display cooler. Recaulk hand sink at the front counter. Repair reach-in freezer to prevent ice buildup.

47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed throughout the facility especially under the fryers and on the shelving.

49 5-202.14 Backflow Prevention Device, Design Standard - P Water hose under pressure at can wash. Provide a backflow prevention device made for continuous pressure.
5-205.15 System Maintained in Good Repair - P Plumbing leaks found at the faucets for the prep sink and 3 comp. sink. Repair leaks.

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52 5-501.115 Maintaining Refuse Areas and Enclosures - C Remove trash from area around dumpster and properly dispose of in provided garbage receptacles.

A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.

53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repair cracked floor tiles, replace missing grout, damaged baseboards, repair wall damage, and clean floors under equipment. Seal plumbing and any gaps or holes in the wall.
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C
6-501.12 Cleaning, Frequency and Restrictions - C

54 6-303.11 Intensity-Lighting - C Lighting low at the 7-20 f/c at food prep areas in the kitchen. Provide 50 f/c of light at food prep areas. Light low at 1 f/c in the walk-in cooler. Provide 10 f/c in food storage areas.
6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Clean vents.
6-305.11 Designation-Dressing Areas and Lockers - C Jackets were stored on the bottom shelf next to the microwave.

Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.

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