

Food Establishment Inspection Report

Score: 92.5

Establishment Name: CHURCH'S CHICKEN

Establishment ID: 3034012269

Location Address: 1301 PATTERSON AVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 12 / 2019 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 12 : 55 am pm Time Out: 03 : 35 am pm

Permittee: QSR HOSPITALITY LLC

Total Time: 2 hrs 40 minutes

Telephone: (336) 723-3310

Category #: III

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: 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.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
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	
Good Hygienic Practices .2652, .2653								
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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2		0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655								
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	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3		0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
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/O	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
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	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
Food Identification .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1		<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
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	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1		0	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input 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	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			1	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1		0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1		<input checked="" type="checkbox"/>
50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2		0	<input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			03	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					7.5			



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 County: 34 Forsyth Zip: 27105
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: QSR HOSPITALITY LLC
 Telephone: (336) 723-3310

Establishment ID: 3034012269
 Inspection Re-Inspection Date: 06/12/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: sbutler@mskcompanies.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Janice Jordan 11-5-19	00	Mac n chz	Hot holding	143			
Hot water	3 comp sink	127	Cob corn	Hot holding	162			
Quat sani	Bucket - ppm	200	Ckn tenders	Hot holding	120			
Ckn leg	Final	203	Ckn legs	Hot holding	135			
Ckn breast	Final	206	Slaw	Make unit	38			
Mashed pot.	Hot holding	149	Slaw	Walk-in cooler	38			
Gravy	Hot holding	153	Mac n chz	Walk-in cooler	38			
Gr. beans	Hot holding	155						

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 2-301.14 When to Wash - P (Different circumstances) - One food employee observed cleaning hands and using paper towels to turn off faucet handles, however after cleaning with soap, food employee used clean hands to roll down and dispense paper towel from dispenser. Food employees shall clean their hands and exposed portions of arms as often as necessary to remove soil and to avoid recontaminating cleaned hands, dispense paper towel prior to cleaning. CDI: Education with person-in-charge and food employee. Employee rewashed hands correctly. All other handwashing observed using proper procedure and when to wash.
- 8 6-301.12 Hand Drying Provision - PF Only handwashing sink in kitchen without supply of paper towels at beginning of inspection. Each handwashing sink shall be provided with individual, disposable towels or a continuous towel system that supplies the user with a clean towel. CDI: Paper towels from restroom were removed and temporarily placed in paper towel dispenser until supplied by district manager. // 6-301.11 Handwashing Cleanser, Availability - PF Soap dispenser in disrepair in men's restroom. Soap not dispensing and part is on order. Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI: Person-in-charge bought pump soap during inspection and supplied at handwashing sink in men's restroom.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P One pair of tongs, several lids, and two strainer pans with grease build up. / Food thermometer being stored in cup, soiled. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: Person-in-charge placed in three compartment sink to be cleaned and sanitized. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Tongs used for removing food from fryers cleaned once per day. Equipment food-contact surfaces and utensils shall be cleaned, if used with potentially hazardous food shall be cleaned throughout the day at least every 4 hours. CDI: Education with person-in-charge.

Lock Text

Person in Charge (Print & Sign):
 First: Sharieaka Last: Wilson

Regulatory Authority (Print & Sign):
 First: CHRISTY Last: WHITLEY

Sharieka Wilson
 Christy Whitley

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 06 / 21 / 2019

REHS Contact Phone Number: (336) 703 - 3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P A few pieces of chicken tenders measuring 120F. / Small portion of fried okra measuring 129F. Potentially hazardous food shall be held hot at 135F or above.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Squeeze sauce bottles and containers of sauce at make unit being stored without label. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT - Scoop handle laying in mashed potatoes. Store handle protruding from food, so handle is not in contact with food. Between uses, utensils used for dispensing shall be stored with their handles above the top of the food within containers or equipment that can be closed; on a clean portion of the food preparation area or cooking equipment; or in a separate clean container stored to prevent contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT - The following equipment requires repair/replacement: torn gasket to upright freezer, walk-in cooler and reach-in cooler door; damaged panel of ice machine; walk-in cooler door with rust build up; damaged panels to back of fryers; damaged finish on coated shelving and on door panel in upright freezer; and rust build up on legs of three-compartment sink. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning needed throughout establishment on nonfood-contact surfaces to include: on shelving, dunnage racks and rolling racks in walk-in cooler; back portion and underside of fryers to remove heavy grease build up; and clean utensil shelving. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, grease deposits, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C Faucet at three compartment sink is leaking when shut off. / Faucet handles at can wash are removed, but water leaking from connects. Repair leaks. A plumbing system shall be maintained in good repair.
- 50 5-402.13 Conveying Sewage - P Standing water in out door service sink and drain isn't visible due to build up/debris in can wash. Contact plumber to have repaired. Sewage shall be conveyed to the point of disposal through an APPROVED sanitary SEWAGE system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law. **VERIFICATION OF REPAIR REQUIRED BY 6-21-19 to Christy Whitley when complete. Contact 336-703-3157 OR Whitleca@forsyth.cc**



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- 52 5-501.113 Covering Receptacles - C Two doors to outside dumpster open during inspection. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT - Floor and wall cleaning needed throughout establishment, including between and behind equipment, under shelving and three compartment sink. Physical facilities shall be cleaned as often as necessary to be maintained clean. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C REPEAT - Low floor grout throughout establishment allowing debris/food to collect between tiles. / Wall and/or trim damaged throughout. / Cove base removed behind ice machine. / Base tiles damaged in walk-in cooler and clean utensil shelving. / Physical facilities shall be maintained cleanable and in good repair.



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✓
Spell



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