

# Food Establishment Inspection Report

Score: 94

**Establishment Name:** 109 CHICKEN  
**Location Address:** 3324 THOMASVILLE RD  
**City:** WINSTON SALEM **State:** NC  
**Zip:** 27107 **County:** 34 Forsyth  
**Permittee:** MAMADOU FAYE  
**Telephone:** (336) 829-7786  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034020617  
 Inspection  Re-Inspection  
**Date:** 06 / 10 / 2019 **Status Code:** A  
**Time In:** 02 : 50 <sup>am</sup> <sub>pm</sub> **Time Out:** 05 : 05 <sup>am</sup> <sub>pm</sub>  
**Total Time:** 2 hrs 15 minutes  
**Category #:** III  
**FDA Establishment Type:** Full-Service Restaurant  
**No. of Risk Factor/Intervention Violations:** 1  
**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
<b>Supervision</b> .2652								
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</b> .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	3	1	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	3	1	0	
<b>Good Hygienic Practices</b> .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth	1	0	3	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input checked="" 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	1	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source</b> .2653, .2655								
9	<input checked="" 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"/>		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</b> .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	3	1	0	
15	<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</b> .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	3	
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0	
<b>Chemical</b> .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0	3	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0	3	
29	<input checked="" 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	0	3	
<b>Food Temperature Control</b> .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control	1	0	3	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	3	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0	3	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	1	0	3	
<b>Food Identification</b> .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display	1	0	3	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	1	0	3	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Wiping cloths: properly used & stored	1	0	3	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0	3	
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>		In-use utensils: properly stored	1	0	3	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	0	3	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	0	3	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Gloves used properly	1	0	3	
<b>Utensils and Equipment</b> .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" 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"/>		Warewashing facilities: installed, maintained, & used; test strips	1	0	3	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Non-food contact surfaces clean	1	0	3	
<b>Physical Facilities</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" 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	0	3	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	1	0	3	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	1	0	3	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	0	3	
<b>Total Deductions:</b>						6		



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 Wastewater System:  Municipal/Community  On-Site System  
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 Telephone: (336) 829-7786

Establishment ID: 3034020617  
 Inspection  Re-Inspection Date: 06/10/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: III  
 Email 1: yma\_saye@yahoo.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	Saliou Wade 4/26/23	0	Shrimp	Upright	38			
Hot Water	3 Compartment Sink	125						
Chlor. Sani.	3 Compartment Sink	200						
Chkn Wing	Final Cook	199						
Potato	Hot Holding	201						
Chkn Wing	Hot Holding	147						
ChknBreast	Hot Holding	141						
Chkn Thigh	Hot Holding	143						


## 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 2-103.11 (M) Person in Charge-Duties - PF- Food employee could not locate employee health policy in facility. Employee called owner who did not know also. Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. CDI: REHSI gave employee a copy of employee health policy.
- 36 6-501.111 Controlling Pests - PF-Multiple flies observed flying through kitchen. Keep the premises free of insects, rodents, and other pests. Facility has a pest control service that comes out monthly and is planning on installing a fly lamp.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- REPEAT-Metal bin containing flour where chicken is shaken is stored exposed. Foods shall be stored to prevent contamination from splash, dust and other contamination. Suggest using deli paper or foil to cover the metal pan.

Lock Text

Person in Charge (Print & Sign): Saliou *First* Wade *Last*  
 Regulatory Authority (Print & Sign): Iverly *First* Patteson *Last*

*Wade*  


REHS ID: 2744 - Patteson, Iverly

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3141



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 39 3-304.14 Wiping Cloths, Use Limitation - C- Wet wiping cloth stored on splash guard of prep sink. Hold in-use wiping cloths in sanitizer between uses. 0pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Handle of scoop in contact with the flour in bin. Store in-use utensils in food with handles out. 0pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT-The handles of the 2 door freezer are broken. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Additional cleaning is needed on the shelving above the prep sink and three compartment sink. 0pts.
- 52 5-501.110 Storage Refuse, Recyclables and Returnables - C- REPEAT-There are bags of trash around the dumpster. Refuse shall be stored in receptacles so that they are not accessible to insects and rodents.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair broken trim of wall corner next to the chicken prep sink. Physical facilities shall be maintained in good repair. 0pts.



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