

# Food Establishment Inspection Report

Score: 90

Establishment Name: MOUNTAIN FRIED CHICKEN

Establishment ID: 3034011227

Location Address: 507 AKRON DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: MOUNTAIN FRIED CHICKEN OF NC

Telephone: (336) 767-1675

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 10/18/2021 Status Code: A

Time In: 11:00 AM Time Out: 3:10 PM

Category#: IV

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

## 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
<b>Supervision .2652</b>					
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		
<b>Employee Health .2652</b>					
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"/> IN <input checked="" type="checkbox"/> T				
Procedures for responding to vomiting & diarrheal events		1	0.5	X	X
<b>Good Hygienic Practices .2652, .2653</b>					
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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"/> IN <input checked="" type="checkbox"/> T N/A				
Handwashing sinks supplied & accessible		2	X	0	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T N/A N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T N/A N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T N/A N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T N/A N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T N/A N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T N/A				
Toxic substances properly identified stored & used		2	X	0	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T N/A N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Insects & rodents not present; no unauthorized animals		X	1	0	X
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		2	1	X	X
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	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
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 <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		X	0.5	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		X	1	0	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"/> IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
<b>TOTAL DEDUCTIONS:</b>					<b>10</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MOUNTAIN FRIED CHICKEN  
 Location Address: 507 AKRON DRIVE  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27105  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: MOUNTAIN FRIED CHICKEN OF NC  
 Telephone: (336) 767-1675

Establishment ID: 3034011227  
 Inspection  Re-Inspection Date: 10/18/2021  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: chickencharlie@mountainfriedchicken.com  
 Email 2:  
 Email 3: ChickenCharlie@mountainfriedchicken.com

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Angel Wings	final cook	206.0						
Chicken Tenders	final cook	171.0						
Macaroni	cooked to	202.0						
Lima Beans	hot holding	157.0						
Corn	hot holding	140.0						
Chicken Chili	hot holding	140.0						
Rice	hot holding	173.0						
Macaroni	hot holding	151.0						
Pinto Beans	hot holding	154.0						
Chicken Wings	hot holding	154.0						
Chicken Thigh	hot holding	151.0						
Chicken Legs	hot holding	153.0						
Cole Slaw	make-unit	38.0						
Potato Salad	make-unit	38.0						
Hot Water	3-compartment sink	124.0						
Quat Sani	3-compartment sink	300.0						
Serv Safe	Mario Moses 8-14-2022	0.0						

Person in Charge (Print & Sign): Reginald Wright  
 Regulatory Authority (Print & Sign): Victoria Murphy

*Reginald Wright*

*Victoria Murphy*

REHS ID: 2795 - Murphy, Victoria Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services

Division of Public Health   
  Environmental Health Section   
  Food Protection Program  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** MOUNTAIN FRIED CHICKEN

**Establishment ID:** 3034011227

## 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.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event-PF: The food establishment doesn't have an appropriate vomiting and diarrheal clean-up policy. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: Information and procedures were explained and given to the PIC for use in the establishment
- 10 5-202.12 Handwashing Sinks, Installation-C: The handwashing sinks in the men and women's restroom measured at temperatures ranges of 95 F-96 F. A handwashing sink shall be equipped to provide water at a temperature of at least 38 C (100 F) through a mixing valve or combination faucet.
- 28 7-201.11 Separation - Storage-P: A bottle of window cleaner was stored over plastic wrap on the prep table/a bottle of glass cleaner was stored open beside single-service lids on prep table/a can of Lysol was stored on sauce make-unit at the drive-thru station/a container of flex seal was stored on hood above stove. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: PIC removed items in placed them in designated area for chemical storage.
- 36 4-502.11 (B) Good Repair and Calibration-C: The only thermometer in the establishment is broken. A utensil or food temperature measuring device can act as a source of contamination to the food it contacts if it is not maintained in good repair. Also, if temperature or pressure measuring devices are not maintained in good repair, the accuracy of the readings is questionable. Consequently, a temperature problem may not be detected, or conversely, a corrective action may be needlessly taken.
- 38 6-202.15 Outer Openings, Protected-REPEAT-C: The screen in the chemical storage room has a hole in it allowing for insects to get into the establishment. outer openings of a food establishment shall be protected against the entry of insects and rodents by: Filling or closing holes and other gaps along floors, walls, and ceilings; Closed, tight-fitting windows; and .Solid, self-closing, tight-fitting doors.//6-501.111 Controlling Pests-REPEAT-C: Several flies were observed in the prep area and in the kitchen area. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: Routinely inspecting incoming shipments of food and supplies; Routinely inspecting the premises for evidence of pests./6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests-REPEAT-C: Several dead bugs were observed in the establishment. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-C: Containers of dried macaroni and rice were sitting on the floor. Food shall be protected from contamination by storing the food In a clean, dry location; Where it is not exposed to splash, dust, or other contamination; and At least 15 cm (6 inches) above the floor. CDI: Employee moved items to the appropriate location
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: The plate on the door of the walk-in cooler is corroding, corrosion occurring on walls and floors of the walk-in cooler, ceiling grids rusting throughout the establishment/rusting shelves throughout the establishment/ grease shelf on the cook line is rusting. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: walls behind fryer, ovens, bins holding dry goods, shelves in walk-in cooler, floor of walk-in cooler, vents on ice machine, shield in ice machine, upright freezer, upright protein cooler, and fryers. Equipment shall be maintained in good repair.
- 51 5-205.15 System Maintained in Good Repair-REPEAT-C: A leak was observed at the faucet of the 3-compartment prep sink/A leak was observed at the 3-compartment sink. Plumbing fixtures shall be maintained in good repair.
- 54 5-502.11 Frequency - Removal-C: Several containers of chicken waste were stored in the walk-in cooler releasing a strong odor and causing waste to spill onto the floor. Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Regrout between floor tile throughout the fryer area/replace broken floor tiles in fryer area/replace missing tile under chicken prep sink/replace missing base tile around walk-in cooler. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed on all floors, walls, and ceilings throughout the facility. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 56 6-303.11 Intensity - Lighting-C: Lighting measured at 6 foot candles in the dry storage area. Lighting intensity shall be 10 foot candles in dry food storage areas.