

Food Establishment Inspection Report

Score: 90

Establishment Name: TWO BROTHERS CHICKEN #2

Establishment ID: 3034012166

Location Address: 5000A UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: ANDRAOS BROTHERS CORP

Telephone: (336) 744-5440

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 08/04/2022 Status Code: A

Time In: 1:30 PM Time Out: 3:35 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 4

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
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>
Employee Health .2652					
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"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	IN <input checked="" type="checkbox"/> T				
Proper eating, tasting, drinking or tobacco use		1	0.5	<input checked="" type="checkbox"/>	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	IN <input checked="" type="checkbox"/> T				
Hands clean & properly washed		4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
9	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Food separated & protected		3	1.5	0	
16	IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Proper cooling time & temperatures		3	1.5	0	
21	IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Proper hot holding temperatures		<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Proper cold holding temperatures		3	1.5	0	
23	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Proper date marking & disposition		3	1.5	0	
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
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 <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
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	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	IN <input checked="" type="checkbox"/> T				
Warewashing facilities: installed, maintained & used; test strips		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	<input checked="" type="checkbox"/>	
54	IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					10



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TWO BROTHERS CHICKEN #2
 Location Address: 5000A UNIVERSITY PARKWAY
 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: ANDRAOS BROTHERS CORP
 Telephone: (336) 744-5440

Establishment ID: 3034012166
 Inspection Re-Inspection Date: 08/04/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: kalimandraos@gmail.com
 Email 2:
 Email 3:

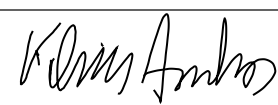
Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
fried okra	hot hold	106						
livers	"	113						
gizzards	"	117						
chicken quarter	"	108						
fish	"	115						
corn dog	"	126						
egg roll	"	136						
chicken	"	124						
chicken leg	"	128						
wings	"	113						
water	3 comp	115						
chicken	three door	41						
corn dogs	"	41						

Person in Charge (Print & Sign): *First* Kalim

Last Andraos



Regulatory Authority (Print & Sign): *First* Nora

Last Sykes



REHS ID: 2664 - Sykes, Nora

Verification Required Date: 08/08/2022

REHS Contact Phone Number: (336) 703-3161

Authorize final report to be received via Email:



North Carolina Department of Health & Human Services

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

● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: TWO BROTHERS CHICKEN #2

Establishment ID: 3034012166

Date: 08/04/2022 **Time In:** 1:30 PM **Time Out:** 3:35 PM

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.

- 1 2-103.11(A)-(P) Person-In-Charge-Duties PF//2-101.11 PIC shall be present during all hours of operation. PF- REPEAT- Person in charge not present, and staff on duty were not able to respond correctly to the final cook temperature of chicken or proper holding temperatures of hot foods. PIC shall be present during all hours of operation. Lack of active managerial control present in establishment while PIC isn't present through improper hot holding temperatures, improper handwashing, and lack of demonstration of knowledge on chicken final cook temperatures (which is a majority of their menu). PIC shall ensure rules in the code for food safety and handling are met. Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by responding correctly to demonstration of knowledge questions. Provided education on final cook temperatures and demonstration of knowledge questions. Verification required that a person in charge is present and that they understand and train staff how to properly hot hold food and wash hands.
- 2 2-102.12 (A) Certified Food Protection Manager-C- REPEAT- No person with ANSI food protection manager certification. At least 1 employee shall be present during all hours of operation with ANSI food protection certification.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)- Several water bottles and drink cups in kitchen areas above food or utensils. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 8 2-301.14 When to Wash (P)-Multiple instances of food employees entering kitchen and handing items without washing hands as needed. Food employee washed hands at hand sink and used cleaned hands to turn off faucet, recontaminating hands. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. Food employees must wash hands after engaging in activities that contaminate the hands. Verification required that employees have been educated on how and when to wash hands.
2-301.15 Where to Wash (Pf)- Employee left the cash register area to work with food and washed hands in the wash vat of the three comp sink that was filled with a cold soapy water solution. Food Employees must wash hands in a handwashing sink. CDI- Employee educated and hands were washed in a handwashing sink.
- 10 6-301.12 Hand Drying Provision (Pf)- Hand towels not available in restroom. Provide paper towels or approved alternative for hand drying at each handsink. CDI-Towels made available.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P)- Sanitizer solution in 3 comp sink was not measuring any concentration of quat or chlorine on test strip. Maintain sanitizer at correct concentrations. CDI-Quat is not dispensing properly. Bleach is available and REHS provided test strips so that establishment can sanitize dishes.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P- REPEAT-In hot holding case, most foods, including livers, gizzards, all chicken, corn dogs, measured below 135F as noted in temperature log. Maintain TCS foods in hot holding at 135F or above. CDI- All foods discarded by employees.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf)- Test strips for sanitizer could not be located. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. CDI-Manager brought quat test strips, REHS provided some chlorine test strips.
- 51 5-205.15 Plumbing in Good Repair-C- REPEAT- Leak present at 3-compartment faucet handles when opened. Water sprays out of white plumbing tube that has been taped onto faucet. Maintain plumbing in good repair and proper adjustment. Repair plumbing at 3-compartment sink so it functions as intended.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C)- Toilet in need of cleaning.

- 54 5-501.113 Covering Receptacles (C)- Dumpster door open. Maintain closed.
5-501.115 Maintaining Refuse Areas and Enclosures (C) Garbage accumulation around dumpster. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability-C-REPEAT- Penetrations from pipes above water heater and from electrical lines above electrical conduit need to be sealed to close off gaps. Reattach plastic cove base throughout the kitchen where it is peeling off. One ceiling tile is in need of replacement. Establishment must provided floors, floor coverings, walls, wall coverings, and ceilings, that are designed, constructed, and installed so they are smooth and easily cleanable.

Additional Comments

Remove foil from storage shelf in kitchen.

Hot water reaches 115F only. When washing dishes, the wash water has to be maintained at 110F.