

# Food Establishment Inspection Report

Score: 94

Establishment Name: KFC

Establishment ID: 3034012218

Location Address: 1125 N LIBERTY ST  
 City: WINSTON SALEM State: North Carolina  
 Zip: 27101 County: 34 Forsyth  
 Permittee: FQSR, LLC  
 Telephone: (336) 725-9022

Date: 08/01/2022 Status Code: A  
 Time In: 10:50 AM Time Out: 12:45 PM  
 Category#: III  
 FDA Establishment Type: Fast Food Restaurant

- Inspection  Re-Inspection
- Wastewater System:**  
 Municipal/Community  On-Site System
- Water Supply:**  
 Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 1  
 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

Compliance Status		OUT	CDI	R	VR
<b>Supervision</b> .2652					
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</b> .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
<b>Good Hygienic Practices</b> .2652, .2653					
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</b> .2652, .2653, .2655, .2656					
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 X X
<b>Approved Source</b> .2653, .2655					
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"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination</b> .2653, .2654					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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</b> .2653					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory</b> .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations</b> .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical</b> .2653, .2657					
27	<input checked="" type="checkbox"/> 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
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658					
29	<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
<b>Safe Food and Water</b> .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control</b> .2653, .2654					
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 <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification</b> .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination</b> .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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils</b> .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
<b>Utensils and Equipment</b> .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <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"/> OUT	Non-food contact surfaces clean	X	0.5	0 X
<b>Physical Facilities</b> .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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <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 <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	Physical facilities installed, maintained & clean	X	0.5	0 X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					<b>6</b>



# Comment Addendum to Food Establishment Inspection Report

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 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27101  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: FQSR, LLC  
 Telephone: (336) 725-9022

Establishment ID: 3034012218  
 Inspection  Re-Inspection Date: 08/01/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: III  
 Email 1: smickens@kbp-foods.com  
 Email 2: 199@kbpstores.com  
 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
ServSafe	Danniel Wardlow 1/15/24	0						
hot water	3 comp sink	148						
active wash	3 comp sink	114						
quat sanitizer	bucket/sink	200						
nuggets	final cook	192						
fries	final cook	199						
breast	final cook	182						
parcooked tender	chicken walk in cooler	53						
parcooked tender	cooled 40 min	44						
pot pie mix	walk in cooler	39						
mac cheese	walk in cooler	40						
shredded chicken	walk in cooler	39						
cheese	make unit	39						
slaw	make unit	41						
mac cheese	steam table	159						
mashed potatoes	steam table	172						
gravy	steam table	139						
tenders	hot holding cabinet	149						
corn	above steam table	153						
cheese	reach in cooler	41						

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

*Last*  
 McCoy

*Rhonda McCoy*

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

*Last*  
 Pleasants

*Lauren Pleasants*

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3144

Authorize final report to  
 be received via Email: \_\_\_\_\_



## Comment Addendum to Inspection Report

Establishment Name: KFC

Establishment ID: 3034012218

Date: 08/01/2022 Time In: 10:50 AM Time Out: 12:45 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.

- 10 6-301.12 Hand Drying Provision (Pf) - REPEAT - No paper towels available at front entry handwashing sink. Each handwashing sink shall be provided with paper towels or approved hand-drying device. CDI- Paper towels restocked.
  
- 47 4-501.11 Good Repair and Proper Adjustment-Equipment (C) REPEAT. Gaskets torn on biscuit and french fry reach in freezer. Gaskets torn on shelf Henny Pennies. Recaulk the Henny Pennies to the shelf. Walk in cooler floor and back wall are rusty and in poor repair, and it is missing coved base. Prep sink and 3 compartment sink need to be recaulked to the wall, and the prep sink drainboard is not allowing water to drain. Walk in freezer has bowed floor panels and needs the door gasket replaced. All the shelving in the walk in cooler, walk in freezer, chemical shelving, and the dish area is rusted and need to be repaired or replaced. The three comp sink washer motor is broken and no longer in good repair. In the drive thru, the beverage machine trough is leaking on the left side. Equipment shall be maintained in good repair.
  
- 49 4-602.13 Nonfood Contact Surfaces (C)- REPEAT- Cleaning needed on the following: the sides and front of the fryers, on the doors to and inside of the hot holding cabinets, the gaskets of all the refrigeration equipment, prep table legs, doors and bases of Henny Pennies, the sides and handles of the ovens, on both soda machine splash zones, walk in freezer floor and wall, doorways of walk in freezer and coolers. Cleaning needed on all equipment. Nonfood Contact Surfaces of equipment shall be free of dust, dirt, food residue, and debris.
  
- 51 5-205.15 (B) System maintained in good repair (C) REPEAT. The prep sink faucet is leaking and the hot water faucet is nonfunctional. The washer motor casing on the three compartment sink is leaking. The drain pipe from the drive thru soda machine is not aligned with the floor drain. A plumbing system shall be maintained in good repair.
  
- 55 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C) REPEAT. Floors throughout facility including in walk in units have low grout. Wall over 3-comp sink area has many holes in it. Replace missing wall tiles at can wash to the left of the chemical dispenser, and seal any holes in the walls. Repair chip in the floor drain underneath the 3 comp sink. FRP wall panels are damaged between the walk in freezer and cooler, and need to be resealed to the base tile. Replace missing floor tile by the right side fryer. Replace missing/damaged coved base behind the hood equipment. Seal/repair/replace broken floor tiles underneath the drive thru drink machine. Floors walls, ceilings shall be maintained in good repair and cleanable.  
6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Floor drains have large amount of grease/food buildup; need cleaning. Floor and walls need cleaning around the around the perimeter, under the equipment and behind the equipment. Physical facilities shall be maintained clean.