Food Establishment Inspection Report

Score: 98

Establishment Name: CHICK-FIL-A EXPRESS

Establishment ID: 3034012442

Location Address: 301 MEDICAL CENTER BLVD
City: WINSTON SALEM   State: North Carolina
Zip: 27157   County: 34 Forsyth
Permittee: WAKE FOREST BAPTIST HOSPITAL JOANNE KELLY
Telephone: (336) 713-3009

⊗ Inspection   ○ Re-Inspection

Wastewater System:
⊗ Municipal/Community   ○ On-Site System
Water Supply:
⊗ Municipal/Community   ○ On-Site Supply

Date: 08/01/2022   Status Code: A
Time In: 9:00 AM   Time Out: 11:30 AM
Category#: III
FDA Establishment Type: Fast Food Restaurant

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

TOTAL DEDUCTIONS: 2

Comment Addendum to Food Establishment Inspection Report

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Telephone: (336) 713-3009

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[X] Inspection   [ ] Re-Inspection   Date: 08/01/2022
Comment Addendum Attached? [X]   Status Code: A
Water sample taken? [ ] Yes [x] No   Category #: III

Email 1: jtrahan@wakehealth.edu

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
Chicken	cooling @ 9:50	53						
Chicken	cooling @ 10:32	51						
Chicken	cooling @ 10:46	46						
lettuce	salad make unit	41						
corn	salad make unit	41						
wrap	reach in 1	41						
chicken	breader station	39						
buttermilk	breader station	40						
chicken	breader reach in	38						
fries	cook temp	205						
chicken	cook temp	215						
chicken	thawing cabinet	41						
cooked chicken	front line reach in	41						
salad	front line reach in	41						
water	3 comp	144						
sanitizer	buckets	500						

Person in Charge (Print & Sign):   First   Last

Regulatory Authority (Print & Sign): First: Cierra   Last: Elledge

REHS ID: 2760 - Elledge, Cierra

REHS Contact Phone Number: (336) 462-7770

Verification Required Date:

Authorize final report to be received via Email:

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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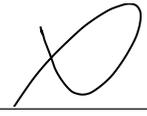
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Observations and Corrective Actions

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 5-205.11 Using a Handwashing Sink - Operation and Maintenance Observed ice in front line hand sink. A handwashing sink may not be used for purposes other than handwashing. (Pf) CDI- PIC and employees were educated on proper hand sink use.

20 3-501.14 Cooling. (A)(2) Observed chicken cool from 53F to 51F in 42 minutes (cooling rate of .05 degrees per minute) Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. (P) CDI-Food was placed in freezer and went from 51F to 46F in 14 minutes (cooling rate of .36 degrees per minute).

47 4-501.11 Good Repair and Proper Adjustment - Equipment- Observed caulking on prep sink peeling and in poor repair. Equipment shall be maintained in good repair.

48 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature. Observed water in wash compartment of 3 comp sink measuring at 99F. During manual warewashing, maintain the wash solution at a minimum of 110F or as otherwise allowed by the detergent manufacturers label. (Pf) CDI- Basin was emptied and refilled with 144F water before dishes were washed.

55 6-501.11 Repairing. Observed tiles near fry freezer and ice machine cracked and in poor repair. Observed floor grout throughout the facility in poor repair.