

Food Establishment Inspection Report

Score: 90

Establishment Name: CHURCH'S CHICKEN

Establishment ID: 3034012757

Location Address: 1301 PATTERSON AVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07/23/2021

Status Code: U

Zip: 27105

County: 34 Forsyth

Time In: 10:30 AM

Time Out: 1:00 PM

Permittee: TRIDENT NC - DD LLC

Total Time: 2 hrs 30 min

Telephone: (336) 723-3310

Category #: III

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 6

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.							
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R VR
Supervision .2652							
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652							
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653							
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655							
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654							
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653							
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	<input type="checkbox"/>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	<input type="checkbox"/>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input type="checkbox"/>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653							
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations .2653							
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657							
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures .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	<input type="checkbox"/>	<input type="checkbox"/>

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/C	Compliance Status	OUT	CDI	R VR
Safe Food and Water .2653, .2655, .2658							
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654							
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653							
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654							
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	<input type="checkbox"/>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663							
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656							
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	<input type="checkbox"/>	<input type="checkbox"/>
50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:					10		



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHURCH'S CHICKEN
 Location Address: 1301 PATTERSON AVE
 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: TRIDENT NC - DD LLC
 Telephone: (336) 723-3310

Establishment ID: 3034012757
 Inspection Re-Inspection Date: 07/23/2021
 Comment Addendum Attached? Status Code: U
 Water sample taken? Yes No Category #: III
 Email 1: MANAGER.500PATTERSON@GMAIL.COM
 Email 2: RANALALI@GMAIL.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
Hot water	3 comp sink	113.0						
Quat sanitizer	3 comp sink - ppm	300.0						
Chicken thigh	Final	203.0						
Chicken leg	Final	208.0						
Slaw	Walk-in cooler	37.0						
Mac and cheese	Walk-in cooler	36.0						
Slaw	Make unit	40.0						
Mac and cheese	Reheat	184.0						

Person in Charge (Print & Sign): Pamela First Last Miller First Last Whitley
 Regulatory Authority (Print & Sign): Christy First Last Whitley First Last Whitley

REHS ID: 2610 - Whitley, Christy Verification Required Date: 07/26/2021



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012757

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 2-102.12 Certified Food Protection Manager - C No person at the establishment with a Certified Food Protection Manager certification. Establishment is under transitional permit. Obtain within 210 days.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Employee drink being stored above aprons and rolling cart with chicken breading and two beverages stored on top of ice machine. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.
- 6 2-301.14 When to Wash - P Two food employees observed using cleaned hands to turn off faucet handles. / One food employee removed gloves from working with raw chicken and continue to work with ready-to-eat food without washing hands. / One employees exited kitchen and returned without washing hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: after handling soiled equipment or utensils, during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; when switching between working with raw food and working with ready-to-eat food; before donning gloves for working with food; and after engaging in other activities that contaminate the hands. *Verification for all staff for proper handwashing by 8-2-21. Contact Christy Whitley at 336-703-3157 or Whiteleca@forsyth.cc*
- 13 3-304.15 (A) Gloves, Use Limitation - P Food employee went from breading raw chicken, wiped off gloves, and used same gloves to pull food containers from oven and cooked chicken from fryers and continued working with raw chicken. If used single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. *Verification for gloves us by 8-2-21. Contact Christy Whitley at 336-703-3157 or Whiteleca@forsyth.cc*
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Two sauce bottles, one lid, three metal containers, and two metal strainer pans were being stored on clean utensil shelving with food residue. Equipment food-contact surfaces and utensils shall be kept clean to sight and touch. CDI: All cleaned and sanitized during inspection.
- 22 3-501.19 Time as a Public Health Control - P,PF Time is being used for all hot items per person-in-charge, however tags used for chicken were stored on clean utensil shelving. Food employee was writing times on items being stored in hot holding warmer during inspection as directed by person-in-charge. If time without temperature control is used as the public health control up to a maximum of 4 hours: (1) The food shall have an initial temperature of 41°F or less when removed from cold holding temperature control, or 135°F or greater when removed from hot holding temperature control; (2) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; (3) The food shall be cooked and served, served at any temperature if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control; and(4) The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded. *Verification required for using TPHC properly by 8-2-21. Contact Christy Whitley at 336-703-3157 or Whiteleca@forsyth.cc*
- 36 6-501.111 Controlling Pests - C Insects observed flying around biscuit prep area. The premises shall be maintained free of pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Water is leaking from condensers fan and is dripping/being blown onto food in walk-in cooler. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. // 3-307.11 Miscellaneous Sources of Contamination - Employees personal foods and cake being stored commingled with produce in walk-in cooler. Designate a separate area to store employees food.
- 38 2-402.11 Effectiveness-Hair Restraints - C Two employees lacking hair restraint at beginning of inspection handling food and single-service items Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Ice scoop for beverages stored in soiled water at front service line. Ensure employees are cleaning and sanitizing daily container and scoop.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Metal containers on clean utensil shelving stacked wet. After cleaning and sanitizing, equipment and utensils shall be air dried. Do not towel dry.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Cups and single-service containers being stored on floor in dry storage room. Single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repairs to equipment as listed on transitional addendum are still needed throughout establishment. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional and detail cleaning is needed throughout establishment to include all shelving and rolling carts and fan-guards in walk-in cooler, shelving and interior of make unit, reach-in freezer, reach-in coolers turned to dry storage, biscuit prep table, clean utensil shelving, flour rolling cart, oven, toaster, shelving between freezer and make unit, and around fryers. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C Repair three compartment sink faucet to turn off completely. A plumbing system shall be

maintained in good repair.

- 50 5-402.13 Conveying Sewage - P Floor drain inside walk-in cooler and can wash drain not draining properly. SEWAGE shall be conveyed to the point of disposal through an APPROVED sanitary SEWAGE system or other system, including use of SEWAGE transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to LAW. *Verification required by 7-26-21. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*

- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C // 6-201.11 Floors, Walls and Ceilings-Cleanability - C // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Floors, walls, and ceiling remain in same repair as listed on transitional addendum. / Missing baseboards need to be replaced. Cove base needs to be added in areas. Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed throughout establishment, especially around baseboards and under equipment. / Wall cleaning is needed throughout establishment to remove grease and food build up. / Ceilings have splatter. Physical facilities shall be cleaned as often as necessary to be maintained clean.

- 54 6-303.11 Intensity-Lighting - C Lighting still measuring low at 28-33 foot candles at biscuit prep table, in dry storage room at 2 foot candles, and in front corner of walk-in cooler at 7 foot candles. Increase lighting at food preparation surfaces to at least 50 foot candles and 10 in dry storage.