

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: MOUNTAIN FRIED CHICKEN

Establishment ID: 3034011982

Location Address: 6409 SESSIONS COURT

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 08 / 26 / 2014 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 30 <sup>am</sup><sub>pm</sub> Time Out: 04 : 30 <sup>am</sup><sub>pm</sub>

Total Time: 3 hrs 0 minutes

Permittee: J K ROY S, INC

Category #: IV

Telephone: (371) 712-9311

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type:

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 4

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.											
IN	OUT	N/A	N/O	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	0		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	0	
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	15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<input checked="" type="checkbox"/>	15	0	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<input checked="" 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	1	0	

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/O	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	05	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	
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	05	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	
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"/>	0	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	
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	1	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	0	
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	<input checked="" type="checkbox"/>	
Total Deductions:										5.5	

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Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: J K ROY S, INC

Email 1:

Email 2:

Telephone: (371) 712-9311

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Serv Safe	Rosendo Jimenez	00	Sanitizer	Bucket Bleach	50	Cole Slaw	Reach-In	39
Final Cook	Chicken Breast	185	Chicken	Hot Holding Display	115	Gizzards	WIC	39
Final Cook	Chicken Wings	204	Chicken	Hot Holding Display	120	Mac &	WIC	41
Final Cook	Chicken Legs	200	Chicken	Hot Holding Warmer	137	Peas	WIC	45
Final Cook	Chicken Thighs	195	Chicken Leg	Hot Holding Warmer	145	Air Temp	WIC	37
Hot Water	Prep Sink	145	French Fries	Hot Holding Warmer	135			
Wash Water	3 comp	111	Peas	Hot Holding Display	160			
Santizer	3 comp Bleach	50	Raw Chicken	WIC	41			

## 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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF. Men's restroom does not have working hot water. All handwashing sinks must be supplied with hot water that is at least 100 F. Operator is aware of issue and called plumber to have it repaired. This must be repaired within 10 days. When repaired, call Jo Farmer at 336-703-3136 for a verification visit./6-301.12 Hand Drying Provision - PF. Paper towels are supplied at handwashing sinks but holders do not work properly, making it difficult to dispense paper towels. All handwashing sinks must be supplied with individual, disposable, paper towels. Replace/repair paper towels dispensers at handwashing sinks.
- 19 -3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P. Repeat Violation-Two pans of chicken & wings in display hot holding unit were 100-120 F. Food held for hot holding must be maintained above 135 degrees. Keep doors on hot holding display unit so that it hold hot temperatures more effectively. CDI-All chicken was voluntarily discarded. Recommend using Time as a Public Health Control on chicken pieces.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF. General Comment-Macaroni & Cheese in the Walk-in cooler was not date marked. All ready-to-eat food that is prepared on site & potentially hazardous must be date marked. CDI-Operator date marked macaroni & cheese.

Person in Charge (Print & Sign): Rosendo <sup>First</sup> Jimenez <sup>Last</sup>

Rosendo Jimenez

Regulatory Authority (Print & Sign): Jo <sup>First</sup> Farmer <sup>Last</sup>

Joanna Farmer, REHS

REHS ID: 2443 - Farmer, Johanna

Verification Required Date: 09 / 05 / 2014

REHS Contact Phone Number: ( 336 ) 703 - 3136



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- 26 7-201.11 Separation-Storage - P. General Comment-One container of degreaser was stored near fryer oil on a dunnage rack. Chemicals & cleaners must be stored underneath & away from food. CDI-Relocated degreaser to an appropriate location.
- 37 3-305.12 Food Storage, Prohibited Areas - C. General Comment-The PVC jacketing the in walk-in cooler does not completely cover the condensate pipes. Food cannot be stored underneath pipes that are not shielded to intercept leaks. Completely cover condensate pipes in walk-in cooler with PVC jacketing. Gave operator a PVC jacketing print out.
- 39 3-304.14 Wiping Cloths, Use Limitation - C. Repeat Violation-Two wet wiping cloths were found on food prep surfaces. When not in use, wet wiping cloths must be stored, completely submerged, in sanitizer buckets. Recommend putting another sanitizer bucket in the kitchen area to facilitate proper wet wiping cloth storage. Sanitizer buckets must be stored underneath food prep surfaces but off of the floor.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C. Repeat Violation-Scoops in ice, sugar, & flour were stored with handle submerged in product. When not being used, scoops must be stored with handle protruding from the product. CDI-All scoops turned so that handle was sticking out of product. Do not use cups as scoops.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C. General Comment-Replace gaskets in hot holding unit.
- 49 5-205.15 System Maintained in Good Repair - P. General Comment-Repair leaky faucet at prep sink near oil storage area. Repair hot water pressure in men's restroom.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C. Baseboards throughout facility need to be replaced. Cracked tiles underneath the 3 comp sink need to be replaced. Repeat Violation-Ceiling tiles are bowed & stained throughout facility. Recaulk prep & 3 comp sinks to the wall. Repair items as needed./6-501.12 Cleaning, Frequency and Restrictions - C. Repeat Violation-Clean dusty a/c vents in restrooms.



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✓  
Spell

- 54 6-202.11.Light Bulbs, Protective Shielding - C. General Comment-One light shield in kitchen is cracked. Replace. Lighting underneath fume hood is now all shielded.



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