

Food Establishment Inspection Report

Score: 94.5Establishment Name: CHURCH'S CHICKEN 627Establishment ID: 3034012287Location Address: 907 WAUGHTOWN STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 06 / 13 / 2016 Status Code: AZip: 27107County: 34 ForsythTime In: 02 : 30 ^{am}_{pm} Time Out: 05 : 20 ^{am}_{pm}Permittee: QSR HOSPITALITY LLCTotal Time: 2 hrs 50 minutesTelephone: (336) 784-5157Category #: IIIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5No. 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			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>4</u>	<u>0</u>	<u>0</u>	<input checked="" 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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<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			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<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/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			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>1</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>2</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>0</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>0</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:							5.5			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHURCH'S CHICKEN 627

Establishment ID: 3034012287

Location Address: 907 WAUGHTOWN STREET

☒ Inspection ☐ Re-Inspection Date: 06/13/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107

Category #: III

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

Email 1: sbutler@mskcompanies.com

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

Email 2:

Permittee: QSR HOSPITALITY LLC

Email 3:

Telephone: (336) 784-5157

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lettuce	make unit	42	chicken	final cook	195			
wings	hot hold	118	quat (ppm)	3-comp sink	200			
tender	hot hold	128	ServSafe	Tiffany Sparks - 2-20-19	0			
leg	hot hold	155						
corn	hot hold	140						
mac n cheese	hot hold	150						
mashed	hot hold	150						
mac n cheese	cooling	52						

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.

- 6 2-301.14 When to Wash - P - Repeat - 2 employees observed using bare hands to turn off faucet handles after washing hands. Employees must use a clean barrier, such as a paper towel, when turning off faucet handles after washing hands. / Employee observed working with soiled dishes, and then immediately went to moving exposed food to the walk-in cooler. Employees must wash hands after touching soiled dishes. CDI - Food employees educated on proper handwashing and did so correctly.
- 8 6-301.11 Handwashing Cleanser, Availability - PF - Soap not present in men's bathroom. Handwashing cleanser must be available at all handsinks. CDI - PIC refilled soap dispenser. 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Approximately 10 food pans had grease residue on them and required additional cleaning. Utensils and equipment must be cleaned to sight and touch. Soak utensils in detergent and water that is at least 110F to effectively cut through and remove grease. CDI - Utensils rewashed, rinsed, and sanitized.

Person in Charge (Print & Sign): *Tiffany Sparks*

Regulatory Authority (Print & Sign): *Andrew Lee Tony Williams*

[Handwritten signatures]

REHS ID: 1846 - Williams, Tony

Verification Required Date: 06 / 23 / 2016

REHS Contact Phone Number: () -



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Wings measured 118-128F and tenders measured 128-136F in hot holding unit. Potentially hazardous foods in hot holding must be at least 135F. CDI - Wings and tenders voluntarily discarded. 0 pts.
- 26 7-201.11 Separation-Storage - P - Bottle of bleach stored on top of ice machine. Toxic chemicals must be stored separate from food. CDI - Bleach moved to chemical storage area by PIC. 0 pts.
- 31 3-501.15 Cooling Methods - PF - Repeat - 5 food pans of mac n cheese in the walk-in cooler were being cooled with plastic wrap tightly covering the pans. Cooling items must be vented or loosely covered to help items cool more rapidly. CDI - Manager directed to vent food pans as corrective action.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Sauces in make-unit unlabeled. All food removed from its original packaging that is not easily identifiable must be labeled. 0 pts.
- 38 2-402.11 Effectiveness-Hair Restraints - C - 2 food employees using visor as hair restraints. Only caps and hair nets are approved for food employees. Acquire hair nets and hats for all employees to wear.
2-303.11 Prohibition-Jewelry - C - Employee observed with wrist band. Food employees must not wear jewelry or items on their wrists or hands.
2-302.11 Maintenance-Fingernails - PF - Manager has artificial nails that are not trimmed. Food employees must have trimmed nails. Food employees with artificial nails or nail polish must wear gloves. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Ice scoop stored in direct contact with ice (repeat). Tongs stored on edge of hot hold area. In-use utensils must be stored on a clean surface or, if stored in the food, be stored with the handle not touching the food. CDI - Ice scoop moved so that handle did not contact ice, and tongs brought to be rewashed.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Single-service cups stored with plastic sleeve which did not fully cover cups. Single-service articles must be adequately protected. Leave the sleeve on the cups to protect against contamination. 0 pts.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 2 shelving units in walk-in cooler need to be replaced/painted, torn gaskets on reach-in cooler, reach-in freezer, and the upright cooler. Handle missing on make-unit lid, on/off switch for beverage machine is not functioning. Condensate line in the walk-in cooler needs to be wrapped with PVC pipe wrap. Repair all equipment.
- 46 4-603.16 Rinsing Procedures - C - Employee observed washing utensils and then directly placing the utensils in the sanitizer vat without rinsing. Utensils must be rinsed prior to sanitizing. CDI - Employee instructed on proper warewashing procedures. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed on shelving in walk-in cooler, on the sides of equipment, shelving above 3-compartment sink, on the tops of equipment, and along the pipes behind equipment. Clean these areas.
- 49 5-205.15 System Maintained in Good Repair - P - Hot water faucet is not operational at the handsink in the back of the kitchen. The water must be turned on from underneath the sink. Repair the handsink so that the handles function. VR - Complete repair by 6/23/2016. // 5-203.14 Backflow Prevention Device, When Required - P - Spray gun present on can wash water line. Fixture does not have a backflow prevention device rated for continuous pressure. Remove the spray gun after use or install a backflow prevention device rated for continuous pressure. CDI - Spray gun removed by PIC. 0 pts.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - Covered receptacle not present in women's restroom. Covered receptacle must be present in women's restrooms for the disposal of feminine hygiene products. 0 pts.
- 52 5-501.114 Using Drain Plugs - C - Drain plug not present on dumpster. Dumpsters with drains must have drain plugs. // 5-501.113 Covering Receptacles - C - Repeat - Dumpster lids open due to excess of cardboard boxes. Break down cardboard so dumpsters do not overflow. 5-501.115 Maintaining Refuse Areas and Enclosures - C Clean area around dumpster.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Baseboard is damaged in the walk-in cooler. Toilets in both restroom need to be recaulked to the floor. 0 pts.



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- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C - Employee beverages stored above clean side of the 3-compartment sink drainboard. Employee beverages must be stored in a manner where they cannot contaminate clean utensils. CDI - Beverages discarded as corrective action. 0 pts.



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✓
Spell

