

Food Establishment Inspection Report

Score: 90Establishment Name: CHICK-FIL-A 159Establishment ID: 3034022820Location Address: 3320 SILAS CREEK PARKWAY FC7☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 08 / 24 / 2016 Status Code: AZip: 27103County: 34 ForsythTime In: 02 : 20 ^{am}_{pm} Time Out: 05 : 45 ^{am}_{pm}Permittee: CHICK-FIL-A INC.Total Time: 3 hrs 25 minutesTelephone: (336) 760-9412Category #: 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: 3

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>	<input checked="" type="checkbox"/>	<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>0</u>	<input checked="" type="checkbox"/>	<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>0</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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>0</u>	<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				<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>0</u>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>0</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>0</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<u>0</u>	<input 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>1</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>0</u>	<u>05</u>	<u>0</u>	<input checked="" 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>0</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>05</u>	<u>0</u>	<input 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 checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:										10	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHICK-FIL-A 159

Establishment ID: 3034022820

Location Address: 3320 SILAS CREEK PARKWAY FC7

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: CHICK-FIL-A INC.

Telephone: (336) 760-9412

☒ Inspection ☐ Re-Inspection Date: 08/24/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1: johannes.hillerbrand@cfacorp.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Casey Jo Frank	00	nugget	hot hold	181			
hot water	four comp	133	chicken	hot hold	151			
ambient	reach in	45	tomato	cold hold	43			
quat sanitizer	four comp	300	superfood	walk in cooler	43			
raw chicken	reach in	42	salad	walk in cooler	44			
ambient	salad cooler	42	cabbage	make unit	39			
ambient	chicken cooler	42	blackened	make unit	40			
nugget	final cook	203						

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: One employee entered kitchen with gloves on, discarded gloves, and did not wash hands before donning gloves. Employees at front station taking money, then preparing beverages, garnishing drinks, obtaining ice cream and related items without first washing hands. Two employees washed hands, then contacting faucet handles with clean hands instead of using paper towel. Hands shall be washed when contaminated. CDI: Employees re-washed hands properly (using paper towel to turn off faucet handles). // 2-301.12 Cleaning Procedure - P: One employee applied soap to hands, turned on water, washed hands approx. 5 seconds, then turned off faucets, then dried hands with paper towel. Food employees shall use the following cleaning procedure: (1)rinse under clean, running warm water; (2)apply cleaning compound; (3)rub together vigorously for 10 to 15 seconds; (4)thoroughly rinse under warm water; (5) immediately following, use paper towel to dry and then turn off
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: REPEAT: Front handsink was visibly soiled with residue from tea/coffee, indicating sink is being used as a dump sink. Handwashing sinks shall be handwashing and for no other purpose. Do not use handwashing sinks for dumping. CDI: Manager sanitized sink during inspection. // 5-204.11 Handwashing Sinks-Location and Placement - PF: Handsink placed between four compartment sink and tea prep sink is not easily accessible and too narrow for larger employees to use without contaminating arms on splashguards adjacent to wash drainboard. Recommend moving handsink to allow convenient access for employees in dish area. If moving, contact the health department (Michelle Kirkley 336-703-3129) because submission of plans/plan review may be needed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Tea whisk, small whisk, sticker residue on some containers, buffalo chopper (used yesterday), fryer crumb scraper, three bristle brushes, 2 containers, 6 trays soiled. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection.

Person in Charge (Print & Sign): Casey Jo ^{First} Frank ^{Last}

Regulatory Authority (Print & Sign): Michelle ^{First} Bell ^{Last}

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Raw chicken in breaded table 45-49F. Lettuce overstacked in sandwich make unit 43-50F. Potentially hazardous foods shall be maintained at 45F and below. CDI: Chicken moved to storage underneath to cool (42F ambient). Lettuce moved to walk in cooler to cool (41F ambient).
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: 0 pts. Container of chicken nuggets in reach in cooler dated 8-15-16. Potentially hazardous foods shall be discarded once exceeding time/temp storage guidelines (7 days at 41F or below with day of preparation counting as day 1). CDI: Nuggets discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: Two chicken boxes sitting on floor of kitchen on arrival to inspection. Food shall be stored at least 6 inches above the floor at all times. CDI: Boxes moved to prep table./ Front handsink (in beverage area) is splashing water onto condiments (in bins) and trays. Food shall be protected from splash contamination. Install splashguard on both sides of this handsink to prevent splash onto food and clean equipment/utensils. Ensure space between guards is adequate for proper handwashing and access.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Two sanitizer buckets reading 0-100 ppm quat and buckets placed on floor. Sanitizer buckets used for storage of wet wiping cloths shall be stored off the floor and maintain adequate sanitizer strength for effective sanitization (150-400 ppm quat).
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. In use tongs stored on side of shelving by handsink on cookline. Move in-use utensils to front side of shelf to prevent potential splash contamination from handwashing at handsink.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. REPEAT: Most containers stacked above four compartment sink are stacked wet. Equipment and utensils shall thoroughly air-dry prior to stacking.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: In mall storage room, equipment is being stored on floor. Locate equipment at least 6 inches above the floor on approved storage.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C. : 0 pts. Continue repair on stoppers to four compartment sink where leaking. Casters rusting on chicken filleting table. Upright freezer broken (work order already in place). Reattach splash guard to handsink at cook line. Screw missing on salad fridge (work order in place). Equipment shall be maintained in good repair.



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- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF: 0 pts. Employee actively washing with water 88F. Wash water, during active washing, shall be maintained at 110F or above. CDI: Water drained and replenished with hot water at 110F.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Cleaning needed on nonfood contact items throughout kitchen to include: ice scoop holder, ice bin lid crevice in beverage station, gasket on refrigerator in beverage station is sticky, shelving with dust/debris/breading accumulation, inside and outside of prep sink sprayer, debris at make unit lid attachment points, condiment buckets with grease residue and debris inside, and door handles of upright refrigeration. Nonfood contact surfaces of equipment and utensils shall be cleaned as frequently as necessary.
- 49 5-205.15 System Maintained in Good Repair - P: 0 pts. Four compartment sink drain clogged during inspection and water flooding floor. Plumbing system shall be maintained in good repair. CDI: Sink drain fixed during inspection.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: REPEAT: Employee toilet soiled. Rear handsink between 4 comp sink and tea prep sink is soiled at back crevice and in drain. Plumbing fixtures shall be cleaned as frequently as necessary.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: 0 pts. REPEAT: Wall cleaning needed on door and walls of employee restroom. Wall cleaning needed under four compartment sink. Floor sinks under four compartment sink and ice machine soiled. Floor cleaning needed under ice machine. Floors, walls, and ceilings shall be cleaned as frequently as necessary.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: REPEAT: Air conditioning vent above office soiled. Air conditioning vents shall be cleaned as frequently as necessary.//6-303.11 Intensity-Lighting - C: Lighting is low in the following areas (in fcd): coffee station at front counter 28-34, tea prep sink 34, breading table 43-64, chicken nugget hot hold/prep table 16-37, ice machine 37-40, salad prep table 32-40, buffalo chopper table 22. Lighting shall meet at least 50 fcd in areas of food prep.



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