

Food Establishment Inspection Report

Score: 90

Establishment Name: GREAT FRIED CHICKEN

Establishment ID: 3034020746

Location Address: 4116 INDIANA AVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 15 / 2017 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 01 : 40 ^{am} _{pm} Time Out: 04 : 30 ^{am} _{pm}

Permittee: KHODAL BUSINESS INC.

Total Time: 2 hrs 50 minutes

Telephone: (336) 744-0029

Category #: II

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 2

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	NO	Compliance Status	OUT	CDI
Supervision .2652						
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652						
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	<input 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	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input 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	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<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	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	<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	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	<input 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	<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	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input 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	<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	NO	Compliance Status	OUT	CDI
Safe Food and Water .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<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	<input type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<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	<input type="checkbox"/>	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<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	<input type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input 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	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:					10	



Comment Addendum to Food Establishment Inspection Report

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Location Address: 4116 INDIANA 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: KHODAL BUSINESS INC.
Telephone: (336) 744-0029

Establishment ID: 3034020746
 Inspection Re-Inspection **Date:** 08/15/2017
Comment Addendum Attached? **Status Code:** A
Category #: II
Email 1: steve@majorsmgmt.com
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
HOT WATER	3 COMP	122						
POT SALAD	CH ICE BATH	44						
FRIED CHX	HOT HOLDING	153						
CHX LIVERS	HOT HOLDING	141						
PORK	BREADER-PREP	71						
COLLARD	WALK-IN	44						
GIZZARD-CHX	FCT	205						
RANCH	PREP TABLE	75						

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.

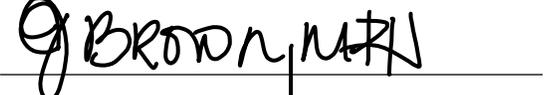
- 1 2-102.12 Certified Food Protection Manager - C-Repeat-No certified food protection manager on duty. Person in charge shall be a certified food protection manager as evident by passing ANSI Accredited exam. ✓ Spell

- 2 2-103.11 (M) Person in Charge-Duties - PF-PIC unable to locate employee health policy posted on the wall. Food employees shall be informed of their responsibility to report in accordance with information about their health and activities as they relate to diseases that are transmissible through food. CDI-Staff educated and directed to posted employee health policy on the wall. 0 points.

- 8 6-301.11 Handwashing Cleanser, Availability - PF-Soap dispenser in men's restroom was damaged and unable to dispense soap. Each handwashing sink shall be provided with a supply of hand cleaning liquid. CDI-Soap removed from dispenser by PIC and made available. 0 points.

Person in Charge (Print & Sign): DANA ^{First} FENTRESS ^{Last}

Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 08 / 25 / 2017

REHS Contact Phone Number: (336) 703 - 3131



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- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF-Observed milk in walk-in cooler beyond date of disposition and showing signs of spoilage. Food shall be safe, unadulterated and honestly presented. CDI-Discarded by PIC. 0 points.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Repeat-Observed opened package of raw hamburger patties stored above ravioli pasta and fried squash in walk-in freezer. Observed raw shell eggs and pooled egg wash stored above corn dogs and cheese in walk-in cooler. To protect from contamination, ready-to-eat foods shall be separated from raw animal foods. CDI-Units rearranged by PIC.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C-Observed interior chute of ice machine to contain black growth. Ice machines shall be cleaned a frequency to preclude the accumulation of growth. 0 points
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured raw pork chop on prep surface at 70F. Measured individually packaged ranch dressing on prep table behind food display at 75F. Per manufacturer, ranch contains dairy and eggs shall be kept refrigerated. When cold-holding, foods shall be maintained at 45F or below. CDI-Products discarded.
- NOTE: EFFECTIVE JANUARY 2019, THE COLD-HOLDING REQUIREMENT WILL BE 41F OR LESS.
- 26 7-202.12 Conditions of Use - P,PF-Observed domestic spray can of Raid stored at canwash. Raid was not approved for use in food establishment. Poisonous or toxic materials such as pesticides shall state that use is allowed in a food establishment. CDI-Can removed by PIC. //7-201.11 Separation-Storage - P-Observed chemical rack storage adjacent to clean drain board of 3 compartment sink. Poisonous or toxic chemicals shall be stored so they can not contaminate food, equipment or utensils by separating them by spacing or partitioning. CDI-Rack relocated during inspection.
- 34 4-204-112 Temperature Measuring Devices-Functionality - C-Thermometer in hot holding unit is not functioning. Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed thermometer that is located to allow easy viewing of the device's temperature display. 0 points.
- 36 6-501.111 Controlling Pests - C-Observed flies in kitchen area by breeder station containing pot of raw blood. Facility shall be free of pests. 0 points.



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- 37 3-307.11 Miscellaneous Sources of Contamination - C-Repeat-Observed opened bag of grits on dry goods shelving by back storage closet. Observed tub of breader uncovered during periods unuse. Observed multiple flies in kitchen. Foods shall be protected from contamination. Cover breader when not in use and package dry good products in sealed containers or packages once opened.//3-305.11 Food Storage-Preventing Contamination from the Premises - C-Splash guard shall be installed at front handsink by hot holding line and boiled peanut station that was observed to be in-use by food employees during inspection. Foods shall be protected from contamination such as splash and dust.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Observed one stack of pans stacked wet on air-drying rack by 3 compartment sink. Observed metal container on air-drying wet uninverted and containing water. Equipment shall be spaced to air-dry and used after adequate draining. CDI-Pans separated and container inverted. 0 points.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed single-use trays and boats uncovered and uninverted at order/hot holding line. Single-serv items shall be covered and inverted and stored in original protective packaging until used. CDI-Single-serv items inverted during inspection. 0 points.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-The following equipment shall be repaired or replaced: air/fly curtains in walk-in cooler and walk-in freezer, condensation line in walk-in freezer with frozen icicles, unsecured threshold to walk-in cooler, flaking/corroded shelving in walk-in cooler, corroded and rusted microwave in lobby. Equipment shall be maintained in good repair. 0 points.
- 49 5-203.14 Backflow Prevention Device, When Required - P-Atmospheric backflow device on canwash is broken. Replace/Backflow device is needed on threaded nozzle under hand drying device in men's restroom. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSTYH.CC UPON COMPLIANCE.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C-Reattach ceiling tiles in both restrooms that do not fit frame securely and are drooping. Physical facilities shall be maintained in good repair.//6-201.11 Floors, Walls and Ceilings-Cleanability - C-Caulk around toilets and handsinks in both restrooms. Floors shall be maintained cleanable. 0 points
- 54 6-303.11 Intensity-Lighting - C-Repeat-Lighting low along cook line (33-50FC). Lighting shall measured 50FC in areas of food prep. Increase lighting.



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