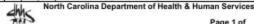
Food Establishment Inspection Report Score: 92.5 Establishment Name: MOUNTAIN FRIED CHICKEN Establishment ID: 3034011227 Location Address: 507 AKRON DRIVE Date: 10/22/2020 City: WINSTON SALEM Status Code: A State: NC Time In:12:04 PM Time Out: 2:42 PM County: 34 Forsyth Zip: 27105 Total Time: 2 hrs 38 min MOUNTAIN FRIED CHICKEN OF NC Permittee: Category #: IV Telephone: (336) 767-1675 FDA Establishment Type: No. of Risk Factor/Intervention Violations: 2 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties عاد اعاق 28 🖂 🖂 🖂 Pasteurized eggs used where required Employee Health .2652 200 -29 🖾 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗀 3190 - -Variance obtained for specialized processing 30 | | | | | | | X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 Plant food properly cooked for hot holding 5 X П No discharge from eyes, nose or mouth 33 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- \boxtimes 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 8 🖂 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🗆 🛭 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗀 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🗆 🖾 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🛛 3130 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛 reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17
☐ ☐ ☐ Proper reheating procedures for hot holding 3130 - -Equipment, food & non-food contact surfaces 45 🗆 🛭 approved, cleanable, properly designed, constructed, & used 3 15 0 0 ☐ ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & □ □ Proper hot holding temperatures 46 🛛 🗆 3130 - -Proper cold holding temperatures |47| □ | 🖾 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o records 49 🔲 🛛 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🛛 🗆 2000-Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653. .2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 -Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;



Conformance with Approved Procedures

26 🛛 🗀

27 🗆 🗆 🖾

Total Deductions:

designated areas used

54 🛛 🗀

2653 2654 2658

Toxic substances properly identified stored, & used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

| Establishment Name: MOUNTAIN FRIED CHICKEN | Establishment ID: 3034011227 | | | |
|---|--|--|--|--|
| Location Address: 507 AKRON DRIVE City: WINSTON SALEM State: NC | | | | |
| County: 34 Forsyth Zip: 27105 | Water sample taken? Yes X No Category #: IV | | | |
| Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System | Email 1: chickencharlie@mountainfriedchicken.com | | | |
| Permittee: MOUNTAIN FRIED CHICKEN OF NC | Email 2: | | | |
| Telephone: (336) 767-1675 | Email 3: | | | |

| Temperature Observations | Tem | perature | Observa | tions |
|--------------------------|-----|----------|---------|-------|
|--------------------------|-----|----------|---------|-------|

| Effective January 1, 2019 Cold Holding is now 41 degrees or less | | | | | | | | | |
|--|------------|------|----------------|--------------------|------|-----------|--------------------|------|--|
| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp | |
| Chicken Tenders | final cook | 209 | Corn | hot bar | 105 | Quat Sani | 3-compartment sink | 300 | |
| Angel Wings | final cook | 202 | Lima Beans | hot bar | 132 | Serv Safe | Ofir Marin 8-14-22 | 000 | |
| Potato Wedges | cooked to | 202 | Cole Slaw | make-unit | 38 | | | | |
| Macaroni | hot bar | 199 | Potato Salad | make-unit | 31 | | | | |
| Mashed Potatoes | hot bar | 169 | Chicken Breast | hot holding | 129 | | | | |
| Rice | hot bar | 149 | Chicken Leg | hot holding | 162 | | | | |
| Wings | hot bar | 142 | Chicken Thigh | hot holding | 165 | | | | |
| Black-eyed Peas | hot bar | 124 | Hot Water | 3-compartment sink | 126 | | | | |

First

First

Last

Person in Charge (Print & Sign): Reginald

Wright

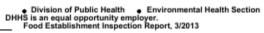
Regulatory Authority (Print & Sign): Victoria

Last

Murphy

Verification Required Date:





Food Protection Program



REHS ID: 2795 - Murphy, Victoria

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MOUNTAIN FRIED CHICKEN Establishment ID: 3034011227

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 6-301.12 Hand Drying Provision PF: There were no paper towel in the women's restroom. Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual disposable paper towel. CDI: An employee provided paper towel for the restroom. *left at zero points due to all other hand sinks in the facility being fully stocked*
- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding-REPEAT P: The following items measured at temperatures below 135 F: (hot bar) black-eyes peas (124 F), corn (105 F), lima beans (132 F), (hot holding cabinet) chicken breast (129 F-133 F). Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: PIC discarded hot bar items and reheated chicken breast to temperatures of 177 F-180 F.
- 36 6-501.111 Controlling Pests-REPEAT C: A large number of flies were observed in the kitchen and dining room area. The premises shall be maintained free of insects, rodents, and other pest.
- 39 3-304.14 Wiping Cloths, Use Limitation C: Wet wiping clothes were observed outside of the sanitizer buckets. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer at a concentration specified by manufacturer's epa-registered label
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C: Repair is needed to/on the following: red hot holding cabinet, metal plate on door of walk-in cooler, chipping metal in the walk-in cooler, rusting marinade shelf, and rusting grease shelf. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -REPEAT- C: Cleaning is needed to/on the following: upright freezer, vents above fryer, ceiling, fan covers, and floors in walk-in cooler. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris. *taken to half credit due to a vast improvement from previous inspection*
- 49 5-205.15 (B) System maintained in good repair -REPEAT- C: Leaking at faucets of the 3-compartment sink. Plumbing fixtures shall be maintained in good repair.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods-REPEAT- C: Regrout in between tiles in fryer area./replace broken tile in fryer area/replace broken tiles at can wash/ Physical facilities shall maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT- C: Cleaning on walls in warewashing area Physical facilities shall be cleaned as often as necessary to keep them clean.