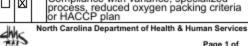
Food Establishment Inspection Report Score: 97 Establishment Name: POPEYE'S #13228 Establishment ID: 3034012657 Location Address: 7791 NORTH POINT BLVD. Date: 01/13/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27106 Time In: 12:20 PM Time Out: 2:10 PM Total Time: 1 hrs 50 min Permittee: DEV RESTAURANTS, LLC Telephone: (336) 986-9090 Category #: III FDA Establishment Type: Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 1 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 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, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury. CDI R VR OUT CDI R VR IN OUT N/A N/O Compliance Status I IN OUTIN/AIN/C Compliance Status Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 28 🗆 🗆 🗆 Pasteurized eggs used where required Employee Health 200 29 🛛 🗀 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 Variance obtained for specialized processing 3 15 0 30 methods Proper use of reporting, restriction & exclusion Food Temperature Control .2653, .2654 .2652, .2653 Proper cooling methods used; adequate equipment for temperature control Good Hygienic Practices 31 🛛 🗀 MB0 0 0 Proper eating, tasting, drinking, or tobacco 4 2 1 0 32 🖾 🗆 🗆 🗆 Plant food properly cooked for hot holding 190 -5 1 0.5 0 No discharge from eyes, nose or mouth 33 🖾 🗆 🗆 🗆 Approved thawing methods used |D||2||0||-||-Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate П 6 M Hands clean & properly washed 4 2 0 No bare hand contact with RTE foods or pre Food Identification 1.5 X ΙП approved alternate procedure properly followe 35 🖾 🗀 Food properly labeled: original container 8  $\square$ 210 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2657 .2653. .2655 Approved Source Insects & rodents not present; no 36 🛛 🗀 unauthorized animals  $\boxtimes$ Food obtained from approved source 2 1 0 Contamination prevented during food preparation, storage & display امام اماما 37 🖾 🗀 10 1 0 Food received at proper temperature 38 🛛 🗀 1 0.5 0 Personal cleanliness 11 Food in good condition, safe & unadulterated 2 1 0 39 🛛 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags 2 1 0 40 Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 41 🖾 🗀 In-use utensils: properly stored 14 3 X 0 X Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored 42 🖾 🗀 Proper disposition of returned, previously 2 1 0 dried & handled 15 🛛 🗆 Single-use & single-service articles: properly Served, reconditioned, & unsafe food
Potentially Hazardous Food Time/Temperature .2653 43 🖾 🗆 44 🛛 🗀 3 15 0 Gloves used properly Utensils and Equipment .2653, .2654, .2663 Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 45 🗆 🗆 Proper cooling time & temperatures 3 1.5 0 Warewashing facilities: installed, maintained, & used; test strips 3 15 0 □ Proper hot holding temperatures  $\Box$ 46 🖾 🗆 |M®||0| | | | | □ Proper cold holding temperatures 1.5 () 47 🗆 🗖 Non-food contact surfaces clean 21 3 1.5 0 Physical Facilities .2654, .2655, .2656  $\boxtimes$ Proper date marking & disposition Hot & cold water available; adequate pressure Time as a public health control:procedures 48 🖾 🖂 🖂 210 & records 49 🗆 🛛 Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1030 50 🖾 🗆 Sewage & waste water properly disposed 210000 undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 🗖 🖂 🔲 🔲 Pasteurized foods used; prohibited foods not 3 13 0 51 🖾 🗀 🗀 |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities ☐ 図 ☐ ☐ ☐ ☐ 52 🔲 🛛



Chemical

Conformance

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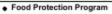
.2653, .2657

Food additives: approved & properly used Toxic substances properly identified stored.

with Approved Procedures .2653, .2654, .265

Compliance with variance, specialized





Total Deductions:

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements; designated areas used



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54 🖂

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Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012657 Establishment Name: POPEYE'S #13228 Location Address: 7791 NORTH POINT BLVD. ▼Inspection □ Re-Inspection Date: 01/13/2021 State: NC City: WINSTON SALEM Comment Addendum Attached? Status Code: A Zip: 27106 Water sample taken? Yes X No Category #: III County: 34 Forsyth Wastewater System: Municipal/Community On-Site System Email 1: paresh7@yahoo.com Water Supply: Municipal/Community On-Site System Permittee: DEV RESTAURANTS, LLC Email 2: Telephone: (336) 986-9090 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Temp Item Location Item Location Temp Nakia Bell 4/22/23 0 ServSafe 160 hot water 3 comp sink 200 quat sanitizer ppm 3 comp sink 150 quat sanitizer ppm bucket 199 fries final cook 206 chicken filet final cook 202 final cook crispies 190 final cook chicken breast 170 nuggets holding at serve 151 holding at serve shrimp 170 spicies holding at serve 190 fried chicken holding at serve 41 rice upright cooler 41 upright cooler slaw 163 mashed potatoes holding cabinet 159 holding cabinet mac n cheese 163 beans holding cabinet 41 chicken walk in cooler

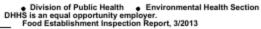
First Last Par Phoendspersi Person in Charge (Print & Sign): Nakia Bell First Last Regulatory Authority (Print & Sign): Lauren **Pleasants** 

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:











## Comment Addendum to Food Establishment Inspection Report

Establishment Name: POPEYE'S #13228 Establishment ID: 3034012657

## 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.

- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P About 50% of metal lids, one metal pot, 3 deep metal pans, and 1 plastic pan soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at 3 compartment sink to be rewashed.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Recaulk splashguards to handwashing sink. Recaulk back handwashing sink to wall. Repair walk in freezer to prevent ice buildup. Rewrap condensate lines from fan boxes in walk in cooler and walk in freezer. Replace torn gasket on walk in cooler door. Repair sagging tops of microwaves inside cavities. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C Additional cleaning needed on chicken cooler and freezer doors, on clean dish shelving, on shelving above steam table for sides, and on cabinet under soda machine in dining room. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. 0 pts.
- 49 5-205.15 (B) System maintained in good repair C Replace broken drain stopper at cole slaw prep sink. Plumbing systems shall be maintained in good repair. 0 pts.
- 52 5-501.113 Covering Receptacles C One dumpster with door and lid open, and second dumpster with door open. Receptacles for refuse, recyclables, and returnables shall be maintained closed with tight-fitting lids and doors. Maintain doors and lids closed.
  - 5-501.114 Using Drain Plugs C REPEAT- Replace missing drain plug in one of the dumpsters. Drains in receptacles for refuse, recyclables, and returnables shall have drain plugs in place.
- 6-501.12 Cleaning, Frequency and Restrictions C Floor and floor drain cleaning needed under cole slaw prep sink. Floor and wall cleaning needed behind fryers and at handwashing sink in that area. Floor cleaning needed in can wash room. Physical facilities shall be maintained clean. 0 pts.
- 6-501.110 Using Dressing Rooms and Lockers C Several employee coats and a purse stored on shelving with single-use articles. Use dressing rooms/lockers for storage of personal items. 0 pts.