

Food Establishment Inspection Report

Score: 92.5

Establishment Name: TWO BROTHERS CHICKEN #2

Establishment ID: 3034012166

Location Address: 5000A UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 06 / 2018 **Status Code:** A

Zip: 27105 **County:** 34 Forsyth

Time In: 09 : 45 ^{am} _{pm} **Time Out:** 01 : 00 ^{am} _{pm}

Permittee: ANDRAOS BROTHERS CORP

Total Time: 3 hrs 15 minutes

Telephone: (336) 744-5440

Category #: III

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: 4

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	N/O	Compliance Status			OUT	CDI	R	VR
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"/>	0	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<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			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<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			4	2	<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			3	13	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" 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			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition			3	13	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<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			1	03	0	<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			3	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<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			2	1	0	<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			1	03	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<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			1	03	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<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			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<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			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<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			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" 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			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions: 7.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

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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: ANDRAOS BROTHERS CORP

Telephone: (336) 744-5440

Establishment ID: 3034012166

☒ Inspection ☐ Re-Inspection Date: 03/06/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1: kalim@triad.rr.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Pot wedges	hot holding	197						
Chckn wgs	hot holding	170						
Fish	reach in cooler	35						
Pork	final cook	185						
Hot water	3 compartment sink	141						
Frd chckn	final cook	199						
Quat	3 compartment sink	200						

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.

- 2-102.12 Certified Food Protection Manager - C- Repeat. No certified food protection manager present. A certified food protection manager that has passed an ANSI accredited exam shall be present during all hours of the food service operation and present during the inspection.
- 2-301.14 When to Wash - P 0 points. Food employee washed hands then with clean hands turned the handles at the faucet of the handwashing sink then grabbed disposable towels to wipe hands. Food employees shall wash their hands and exposed portion of their arms after handling soiled equipment or utensils, before donning gloves for working with food, and after engaging in other activities that contaminate the hands. CDI: Food employee washed hands then used disposable towel to turn off the handles of the handwashing sink.
- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P / C Repeat. Container of raw chicken with liquid in metal pan directly on top at an angle on the open package of corn dogs (about 18 pounds) in the reach in cooler. Observed liquid on top corn dogs in the reach in cooler. Per employee, the corn dogs do not sell fast. Shelled eggs above ready-to-eat American cheese in the reach in cooler. Open package of raw chicken stored above buns in the reach in freezer. Store food according to cooking temperatures. Frozen commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food if protected from possible contamination. Text CDI: Corn dogs were voluntarily discarded. Cheese were placed to top shelf in reach in cooler.

Person in Charge (Print & Sign): Noor Alsalihi

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 03 / 13 / 2018

REHS Contact Phone Number: (336) 703-3137



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P 0 points. Spoon, knives, and metal-stem thermometer were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items were taken to the 3 compartment sink.
- 34 4-302.12 Food Temperature Measuring Devices - PF No thin probe thermometer available. Establishment has thin steak sandwich as a special. A temperature measuring device with a suitable small diameter probe that is designed to measure the temperature of thin masses. Verification required for thin probe thermometer by March 13, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc.
//4-203.11 Temperature Measuring Devices, Food-Accuracy - PF Two out the three metal-stem thermometer were off of calibration by 9 to 12 F. Food temperature measuring device shall be accurate to plus or minus 2 F in the intended range of use. CDI: Employee removed the two metal-stem thermometers.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P 0 points. Jars of sausage, pickled eggs, pickles, and pig's feet on counter for self-service of customers. Observed a tong in a jar on the counter. When the jars are opened, the food is not protected from contamination. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. CDI: Employee removed the tong and will stop selling from jars.
- 38 2-402.11 Effectiveness-Hair Restraints - C 0 points. Food employee with no hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, and/or beard restraints.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C A tong in soiled water inside a pickle jar with two dead bugs on the counter. During pauses in food preparation or dispensing, utensils shall be stored: 1. In food with their handles above the top of the food and the container; 2. On a clean portion of the food preparation table or cooking equipment only if the surface are cleaned and sanitized at proper frequency, 3. In running water of sufficient velocity to flush particulates to drain, if used with moist food, 4. Clean, protected location if the utensils are used only with food that is not potentially hazardous, or 5. In container of water maintained at a temperature of 135 F or greater and container is cleaned at proper frequency. CDI: Employee removed jar and tong.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Repeat. Coffee cup dispenser stacked above the rack. Open cardboard box with disposable forks stored in different directions on top microwave. Single-service and single-use articles shall be displayed and dispensed so that contamination of food and lip contact surfaces is prevented.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 points. Caulk hanging off in the hood and damaged cabinets. Equipment shall be maintained in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Clean all shelving throughout the kitchen and soda machine. Nonfood-contact surfaces of equipment shall be free of dust, dirt, food residue and other debris.
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Leak at the connection for the hot water handle of the three compartment sink. Plumbing shall be maintained in good repair.
- 51 5-501.17 Toilet Room Receptacle, Covered - C 0 points. No covered receptacle in the unisex restroom. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C 0 points. Debris such as single-use gloves and chemical bottle on the ground around the waste dumpster. A storage area and enclosure for refuse, recyclable, or returnable shall be maintained free of unnecessary items.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C No coved base in the restroom. The tile floor and baseboard meet at a 90 degree angle. Floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch).
//6-201.11 Floors, Walls and Ceilings-Cleanability - C Caulk separating along the handwashing sink to the wall in the restroom. No caulk around the base of the toilet to the floor in the restroom. Floors, floor coverings, walls, and wall coverings shall be easily cleanable and smooth.
//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C
Baseboards coming off the wall in the kitchen and around the front drink station. Physical facilities shall be maintained in good
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C 0 points. Purse, bags, phone, and drink stored on shelving above chicken breeding. Lockers or other suitable facilities shall be located in designated room or area where contamination of food, equipment, single-service and single-use articles can not occur.



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Spell



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