

Food Establishment Inspection Report

Score: 82

Establishment Name: MOUNTAIN FRIED CHICKEN

Establishment ID: 3034011227

Location Address: 507 AKRON DRIVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 09 / 2019 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 10 : 15 am pm Time Out: 03 : 05 am pm

Permittee: MOUNTAIN FRIED CHICKEN OF NC

Total Time: 4 hrs 50 minutes

Telephone: (336) 767-1675

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 7

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	<input checked="" type="checkbox"/>	2	0	<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	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	<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	2	1	0	
10	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	13	0	<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	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
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	
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	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input checked="" type="checkbox"/>	0	
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	

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	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
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	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	<input checked="" 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	2	1	0	
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 checked="" type="checkbox"/>	1	0	<input checked="" 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	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	<input checked="" type="checkbox"/>	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	<input checked="" type="checkbox"/>	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	<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	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
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 checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	03	0	
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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/>	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0	
Total Deductions:					18			



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Location Address: 507 AKRON DRIVE
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: MOUNTAIN FRIED CHICKEN OF NC
Telephone: (336) 767-1675

Establishment ID: 3034011227
 Inspection Re-Inspection **Date:** 09/09/2019
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: BrianTaylor@mountainfriedchicken.com
Email 2:
Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
C. Breast	final cook	202	Corn	reheat	193	C. Leg	hot holding	138
C. Leg	final cook	185	G. Beans	reheat	195	Hot Water	3-compartment sink	123
C. Thigh	final cook	181	Apples	reheat	202	Quat Sani	3-compartment sink	150
Wings	final cook	210	P. Wedges	cook to	201	Serv Safe	R.Wright 5-28-20	00
Greens	cook to	197	Rice	walk-in cooler	41			
Baked Beans	cook to	195	Slaw	front line make-unit	37			
Cole Slaw	2-door upright cooler	36	Potato Salad	front line make-unit	33			
Pinto Beans	reheat	176	C. Breast	hot holding	139			

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 2-103.11 (M) Person in Charge-Duties - PF: PIC nor an employee checked the temperatures of the refrigerated delivery items upon delivery. The person in charge shall ensure that employees are visibly observing foods as they are delivered at the required temperature. CDI: PIC was advised to check the temperatures of refrigerated delivery items as they are delivered to ensure they are being delivered at 41 F or below.

- 6 2-301.12 Cleaning Procedure-REPEAT - P: One employee observed turning off faucet with barehands after washing. To avoid recontaminating their hands, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles. CDI: Employee rewashed hands after being educated on proper handwashing technique and appropriate method of turning off the faucet after hands are cleaned.//2-301.14 When to Wash - P: Employee observed putting raw potatoes wedges in the fryer, putting on gloves without washing hands, and removing cooked chicken tenders from the fryer and placing them into the hot holding cabinet. Food employees shall clean their hands and exposed portions of their arms when switching between working with raw food and working with ready-to-eat food and before donning gloves for working with food.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: A box of trash was sitting on the handwashing sink beside the preparation table. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Employee removed box. 0-points



Lock Text



Person in Charge (Print & Sign): Reginald Wright

Regulatory Authority (Print & Sign): Victoria Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: **(3 3 6) 7 0 3 - 3 8 1 4**



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 10 3-202.11 Temperature - P: Boxes of chicken delivered measured at temperatures of 44 F-45 F. Refrigerated potentially hazardous food shall be at a temperature of 41 F or below when received. CDI: PIC was educated on the proper temperature at which refrigerated items shall be received and advised on sending items back if they are received at a temperature above 41 F.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: A container of chicken tenders were stored on a container of potato wedges in the walk-in cooler. Food shall be protected from cross contamination by separating raw animal foods during storage. CDI: PIC removed container of chicken and segregated it with other chicken products. 0-point
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -REPEAT- P: The following items were stored soiled in the clean dish area: 1 lid, 4 plastic pans, 1 scooper, 2 small metal pans, and 6 medium metal pans. Food-contact surfaces shall be cleaned to sight and touch. CDI: Items were moved to the manual warewashing area to be cleaned.
- 26 7-201.11 Separation-Storage - P: A bottle of sanitizer was stored on the food holding table on the cook line. Poisonous or toxic materials shall be stored so they can not contaminate food./A bottle of chemicals stored beside tea irons at drive-thru pos area. CDI: PIC removed bottle and placed it in designated area.
- 34 4-502.11 (B) Good Repair and Calibration - PF: 1 out of 3 thermometers presented was out of commission. Food temperature measuring devices shall be calibrated accordance with manufacturer's specification to ensure their accuracy. CDI: Two of the thermometers worked appropriately, PIC also indicated that they purchased new thermometers for the establishment. 0-points
- 36 6-202.15 Outer Openings, Protected - C: Panel missing at can wash exposing an outer opening. Outer openings of a food establishment shall be protected against entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings./6-501.111 Controlling Pests -REPEAT-C: Several insects observed throughout the facility in the kitchen area, along the serving line, in the storage areas, and in the dining area. The premises shall be maintained free of insects./6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest-REPEAT - C: Dead insects observed in the clean dish area, in the potato prep sink, in the walk-in cooler, in the restroom, and in the can wash area. Dead insects shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of other pest.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Several buckets of water used for marinating chicken were stored on the floor beside the potato prep sink/A chicken waste can was stored on the floor in the walk-in cooler/Two buckets of chicken were stored on the floor in the fryer area./Employee filling ice bucket up on floor/ Food shall be protected from contamination by storing the food 6 inches above the floor./3-307.11 Miscellaneous Sources of Contamination - C: Ready-to-eat food is being stored in plastic thank you bags. Food shall be protected from contamination.



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- 38 2-302.11 Maintenance-Fingernails - PF: Employee observed handling ice with artificial polished fingernails. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food. CDI: PIC was educated on food employee's inability to handle food with colored nails unless gloves are used. 0-points
- 39 3-304.14 Wiping Cloths, Use Limitation - C: One wiping cloth was out of bucket beside single-service cups on front-line point of sale area. A bucket of sanitizer measured at 0-ppm under the pos prep table. Cloths in-use for wiping food spills from the tableware and carry-out containers that occur as food is being served shall be held between uses in a chemical sanitizer. CDI: PIC produced a sanitizer solution of 200 ppm. 0-points
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: A plastic pan with no handle is used to scoop macaroni noodles. During pauses in food preparation or dispensing, utensils shall be stored with their handles above the top of the food and the container. 0-points
- 45 4-205.10 Food Equipment, Certification and Classification-REPEAT - C: A cardboard box was placed on a dunnage rack in the walk-in cooler and has buckets of chicken and potatoes stored on it. Except for toasters, mixers, microwave ovens, water heaters, and hood, food equipment shall be used in accordance with the manufacturer's intended use.//4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C: The following items need repair: Metal plate on walk-in cooler door rusting and detaching, reattach missing panel at can wash, reattach metal strip on the floor of the walk-in cooler, rusting shelves, and two broken scooper. 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 items: shelf above prep table in kitchen area, can holding chicken scraps, cleaning on metal covers above fryers, and inside upright freezer. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C: Handsink beside kitchen prep table is slowly draining./Hot water faucet handle not working at front handsink./Handsink faucet at men and women's restroom sink are eroding./Repair toilet in right stall of women's restroom. Plumbing fixtures shall be maintained in good repair.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C: Outside recyclable rusting and bursting at the seams and under the handle. Recyclables shall be maintained in good repair.//5-501.114 Using Drain Plugs - C: Outside recyclable missing drain plug. Drains in recyclables shall have drain plugs in place.//5-501.115 Maintaining Refuse Areas and Enclosures - C: An old fryer, shopping cart, and other items are cluttered beside the outside recyclable. A storage area and enclosure for recyclables shall be maintained free of unnecessary items.



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods -REPEAT- C: Repair panel under electrical panels at the can wash exposing raw and rotting wood./Replace damage and missing tiles at the can wash area and in the fryer area./RegROUT in between floor tiles throughout the kitchen area. Physical facilities shall be maintained in good repair//6-501.12 Cleaning, Frequency and Restrictions - C: Cleaning needed on walls and ceilings throughout the establishment. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 54 6-303.11 Intensity-Lighting -REPEAT- C: Lighting in the outside storage measured at 8 ft candles. The light intensity shall be 10 ft candles in storage areas.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Cleaning is needed on all vents throughout the kitchen area to remove excessive dust accumulation. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.



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✓
Spell

