

Food Establishment Inspection Report

Score: 92.5

Establishment Name: 2 BROTHERS CHICKEN

Establishment ID: 3034020753

Location Address: 100 MARTIN LUTHER KING DR

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: ANDRAOS BROTHERS CORP

Telephone: (336) 723-4211

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/28/2022 Status Code: A

Time In: 1:35 PM Time Out: 3:45 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	X	0	X
Employee Health .2652					
3	IN <input checked="" type="checkbox"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
4	IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0
5	IN <input checked="" type="checkbox"/>	Procedures for responding to vomiting & diarrheal events	1	0	X
Good Hygienic Practices .2652, .2653					
6	IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	IN <input checked="" type="checkbox"/>	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	IN <input checked="" type="checkbox"/>	Hands clean & properly washed	4	2	0
9	IN <input checked="" type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN <input checked="" type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	X
Approved Source .2653, .2655					
11	IN <input checked="" type="checkbox"/>	Food obtained from approved source	2	1	0
12	IN <input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	IN <input checked="" type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0
14	IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/>	Food separated & protected	3	1.5	0
16	IN <input checked="" type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0
17	IN <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	IN <input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0
19	IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0
20	IN <input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0
21	IN <input checked="" type="checkbox"/>	Proper hot holding temperatures	X	1.5	X
22	IN <input checked="" type="checkbox"/>	Proper cold holding temperatures	3	1.5	0
23	IN <input checked="" type="checkbox"/>	Proper date marking & disposition	3	1.5	0
24	IN <input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	IN <input checked="" type="checkbox"/>	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	IN <input checked="" type="checkbox"/>	Water and ice from approved source	2	1	0
32	IN <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	IN <input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0
35	IN <input checked="" type="checkbox"/>	Approved thawing methods used	1	0.5	0
36	IN <input checked="" type="checkbox"/>	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	IN <input checked="" type="checkbox"/>	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	IN <input checked="" type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0
39	IN <input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0
40	IN <input checked="" type="checkbox"/>	Personal cleanliness	1	0.5	X
41	IN <input checked="" type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0
42	IN <input checked="" type="checkbox"/>	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	IN <input checked="" type="checkbox"/>	In-use utensils: properly stored	1	0.5	0
44	IN <input checked="" type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	IN <input checked="" type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0
46	IN <input checked="" type="checkbox"/>	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	IN <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN <input checked="" type="checkbox"/>	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	IN <input checked="" type="checkbox"/>	Hot & cold water available; adequate pressure	1	0.5	0
51	IN <input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0
52	IN <input checked="" type="checkbox"/>	Sewage & wastewater properly disposed	2	1	0
53	IN <input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	IN <input checked="" type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	IN <input checked="" type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	X
56	IN <input checked="" type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					7.5



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 723-4211

Establishment ID: 3034020753
☒ Inspection ☐ Re-Inspection Date: 06/28/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: kalim@triad.rr.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Potato Wedge	Hot Hold	109						
Chicken Tender	Hot Hold	119						
Chicken Wing	Hot Hold	140						
Fried Chicken	Hot Hold	136						
Fried Thigh	Hot Hold	140						
Fried Drumstick	Hot Hold	158						
Pork Chop	Hot Hold	138						
Eggroll	Hot Hold	155						
Corn Dog	Hot Hold	148						
Liver	Hot Hold	171						
Fish	Hot Hold	153						
Hot Water	3 Comp Sink	140						
Corndog	Reach In Cooler	38						
Ambient	Reach In Cooler	36						
Sanitizer Quaternary	3 Compartment Sink	300						

First
 Person in Charge (Print & Sign): Wilmer

Last
Suazo



First
 Regulatory Authority (Print & Sign): Glen

Last
Pugh



REHS ID: 3016 - Pugh, Glen

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3164

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



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Date: 06/28/2022 **Time In:** 1:35 PM **Time Out:** 3:45 PM

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 2-102.11 (A), (B) and (PF) - Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by: (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; Pf or (B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
***REPEAT - PIC was not a CFPM and there priority violations during the inspection.
- 2 2-102.12 (A) Certified Food Protection Manager (C) - The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
***REPEAT - There was no certified food protection manager on duty during the inspection.
- 3 2-103.11 (O) Person in Charge (Pf) - FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed in a verifiable manner of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD.
***Establishment did not have an employee health policy and PIC could not name all of the required diseases or symptoms. CDI left a copy of an employee health policy.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) - A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter.
***Establishment did not have written procedures available. CDI left a copy of a vomit clean up plan.
- 10 5-202.12 Handwashing Sinks, Installation (C) - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38oC (100oF) through a mixing valve or combination faucet.
***The back hand wash sink's hot water faucet would not turn on and needs repair.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) - Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned: (1) At any time when contamination may have occurred.
***The potato wedger is not getting cleaned properly or at a frequency necessary to prevent accumulation of soil. Please refer to manufacturer's instructions on proper disassembly and cleaning.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / Temperature Control for Safety Food shall be maintained at 135F or above.
***Potato wedges 109F and chicken tenders at 119F in hot holding cabinet. CDI Foods had not been in cabinet for more than 30 minutes and were reheated to above 165F. This has been a repeated violation.
- 40 2-303.11 Prohibition - Jewelry (C) - Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.
***Employee preparing food was wearing jewelry.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) - A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
***The women's restroom does not have a covered receptacle.
- 54 5-501.113 Covering Receptacles (C) - Receptacles shall be kept covered with tight fitting lids or doors if kept outside the establishment.
***The dumpster top doors were open.

5-501.114 Using Drain Plugs (C) - Drains in receptacles and waste handling units for REFUSE, recyclables, and returnables shall have drain plugs in place.
***The blue dumpster's drain plug is damaged and needs to be replaced.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.
***Floor cleaning under equipment, prep tables, and shelves is needed throughout the kitchen.