

Food Establishment Inspection Report

Score: 96

Establishment Name: SOUTHERN FAMILY RESTAURANT

Establishment ID: 3034010730

Location Address: 4689 YADKINVILLE RD

City: PFAFFTOWN State: North Carolina

Zip: 27040 County: 34 Forsyth

Permittee: SOUTHERN FAMILY RESTAURANT, INC.

Telephone: (336) 922-4784

☒ 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: 11:10 AM Time Out: 1:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN OUT	Food in good condition, safe & unadulterated	2	1	X
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	3	0	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0.5	X
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN OUT	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/> IN OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> IN OUT	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN OUT	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034010730
☒ Inspection ☐ Re-Inspection Date: 06/28/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: mnoahsfr@gmail.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
ServSafe	Mike Noah 2/4/25	0	tomatoes	sandwich unit	38			
hot water	dish machine	168	lettuce	sandwich unit	41			
hot water	3 comp sink	138	slaw	sandwich unit	34			
chlorine sanitizer	spray bottle	50	shredded cheese	sandwich reach in	41			
fish and scallops	thaw water	81	rice	sandwich reach in	40			
grilled chicken	final cook	189	baked potato	walk in cooler	41			
fries	final cook	181	lasagna	walk in cooler	41			
burger	final cook	174	slaw	walk in cooler	41			
chicken tenders	final cook	202	turkey	walk in cooler	41			
shrimp	final cook	201	salad	2 door upright	41			
fish	final cook	200						
cucumber salad	grill make unit	39						
potato salad	grill make unit	41						
fettucine	grill reach in	38						
mashed potatoes	hot holding	148						
salisbury steak	hot holding	173						
baked potato	hot holding	208						
mac and cheese	steam table	179						
baked apples	steam table	174						
grilled onions	drawer cooler	40						

Person in Charge (Print & Sign): Mike First Last
Noah

Regulatory Authority (Print & Sign): Lauren First Last
Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
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• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: SOUTHERN FAMILY RESTAURANT

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Date: 06/28/2022 **Time In:** 11:10 AM **Time Out:** 1:20 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.

- 13 3-202.15 Package Integrity (Pf) - Two badly dented cans observed in dry storage. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI- Dented cans separated from others. 0 pts.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - REPEAT- Four soiled lids and five tongs soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils washed in dish machine.

4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C)- Light pink buildup on shield in ice machine. Ice machines shall be cleaned per manufacturer's instructions at a frequency to prevent the accumulation of soil or mold. Increase cleaning frequency.
- 28 7-207.11 Restriction and Storage - Medicines (P) - Bottle of Advil stored on a shelf holding spices above the prep table in the dry storage room. Medicines that are in a food establishment for the employees' use shall be located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. CDI- Bottle taken to office. 0 pts.
- 35 3-501.13 Thawing (Pf) - Fish and scallops thawing in water that measured 81F and temperature of fish was also greater than 70F. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI- Fish and scallops voluntarily discarded.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - In the walk in freezer, ice is accumulating on boxes underneath the line that needs PVC wrapping. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. 0 pts.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - REPEAT- Repair walk in freezer and rewrap lines to prevent ice buildup (PVC wrap on order). Replace rusted metal shelf in walk in freezer, breader cart with broken wheel and rust, rusted shelf in sandwich make unit reach in cooler, rusted chemical shelf, and corroded metal shelf above the prep table in dry storage. Replace torn gaskets on walk in freezer and walk in cooler doors. Recaulk back handwashing sink to the wall. Remove rust from booster heater at warewashing machine. Equipment shall be maintained in good repair.
- 48 4-302.13 Temperature Measuring Devices, Manual and Mechanical Warewashing (Pf) - Establishment does not have an irreversible registering thermometer for their high temp dish machine. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature. CDI- Education provided by REHS to obtain this type of measuring device. 0 pts.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - At steam table, cutting board is placed on ledge with cloths underneath to keep it from burning the board- Change cloths daily or when soiled with food residue. Cleaning needed on most cooler gaskets. Cleaning needed around fans in walk in cooler. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. 0 pts.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) - REPEAT- Cleaning needed on bases of all toilets and urinals in employee and public restrooms. Sink faucets need cleaning at 2 comp prep sink, 3 comp sink, handwashing sinks, and spray sink by warewashing machine. Sink spray nozzle also needs cleaning around the spring. Maintain plumbing fixtures clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - REPEAT- In server area, reset the FRP panel to the left of the handwashing sink. In chemical storage room, seal pipe penetrations into the wall and seal the sewage clean out pipe to the floor. Remove wiring and hoses from ceiling that connected to ice machine that has been removed. Seal holes in walls in restrooms and where needed in kitchen. Physical facilities shall be maintained in good repair.