

Food Establishment Inspection Report

Score: 86

Establishment Name: MOUNTAIN FRIED CHICKEN

Establishment ID: 3034011227

Location Address: 507 AKRON DRIVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 29 / 2015 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 10 : 00 am pm

Time Out: 04 : 30 am pm

Permittee: MOUNTAIN FRIED CHICKEN OF NC

Category #: IV

Telephone: (336) 767-1675

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 6

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.										
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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot & cold water available; adequate pressure			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:							14			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MOUNTAIN FRIED CHICKEN
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:** 07/29/2015
Comment Addendum Attached? **Status Code:** A
Category #: IV
Email 1: BrianTaylor@mountainfriedchicken.com
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
cheese	2 door refrigerator	41	wings	final cook	206			
rice	front service hot holding	171	wings	hot holding cabinet	198			
green beans	front service hot holding	184	pintos from	reheated	135			
mashed	front service hot holding	148	raw chicken	walk-in cooler	44			
potato salad	make unit	39	raw chicken	walk-in cooler	42			
cole slaw	make unit	39						
fried chicken	final cook	175						
fried chicken	final cook	218						

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 2-102.12 Certified Food Protection Manager - C PIC did not meet requirements for demonstrating food safety knowledge. The PIC shall demonstrate this knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Employee beverage stored covered on a prep table in the kitchen without a straw. Employee was observed drinking from container by removing lid with hand. All other beverages properly stored. Ensure employee beverages are covered and stored under or away from food.

- 6 2-301.12 Cleaning Procedure - P Employee washed hands for approximately 10 seconds. Employees must wash hands for at least 20 seconds. Employee rewashed hands as corrective action.



Person in Charge (Print & Sign): Reginald *First* Wright *Last*
Regulatory Authority (Print & Sign): Anthony *First* Williams *Last*

[Handwritten signature: Reginald Wright]
 [Handwritten signature: Anthony Williams]

REHS ID: 1846 - Williams, Tony

Verification Required Date: 08 / 08 / 2015

REHS Contact Phone Number: (336) 703 - 3161



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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handwashing sink contained steel wool and chemical bottle lid inside. A handwashing sink may not be used for purposes other than handwashing. Steel wool and lid removed as corrective action.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Wedger, four plastic lids, two plastic containers, metal pan and thermometer needed additional cleaning. Wash, rinse, and sanitize dishes properly to remove food debris and grime. Chlorine sanitizer too strong at >200ppm in the bowl of sanitizer for wiping cloths and two bottles. Ensure that the chlorine sanitizer is maintained at 50-200 ppm. Dishes sent for rewashing and sanitizer corrected during inspection.
- 26 7-102.11 Common Name-Working Containers - PF One chemical bottle was found unlabeled. Label chemical bottles with the name of the contents inside. Chemical bottle labeled as corrective action.
7-201.11 Separation-Storage - P Floor cleaner packets stored in a plastic container with clean equipment. Store chemicals separate from food and clean equipment/utensils. Floor cleaner relocated as corrective action.
- 34 4-502.11 (B) Good Repair and Calibration - PF One of two food temperature measuring devices was not properly calibrated. Calibrate food temperature measuring device often to ensure accurate food temperatures.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Marinating salt and cooking oil were not labeled. Ensure dry good containers and cooking oils are labeled. Majority of dry goods were labeled.
- 36 6-501.111 Controlling Pests - PF Small flies present in the can wash area. Eliminate pests.
- 39 3-304.14 Wiping Cloths, Use Limitation - C More than one soiled wet wiping cloth stored out of sanitizer in the fryer area. Store wiping cloths in sanitizer when not in use. Recommend placing cloths in soiled laundering containers when they become soiled. Ensure wiping cloths for surfaces used to wipe down raw animal food contact areas are separated from the wiping cloths used in other areas.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Three scoop handles stored in contact with the product. Scoops stored in dry goods must be stored with the handle out of the product.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Holder for the knife is rusted and in poor repair. Replace holder.
4-901.11 Equipment and Utensils, Air-Drying Required - C Plastic containers and plastic lids stacked wet. Air-dry before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair or replace all rusted shelving and racks in walk-in and reach-in coolers. Repair damage to the floors in the walk-in cooler. Defrost reach-in freezer near the entrance to the drive thru. Repair loose stainless steel paneling and trim in the fryer area. Remove bungee cords used to hold fryer lids open. Remove film from the back of equipment.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Detailed equipment cleaning is needed on legs, sides, on top and underneath equipment. Detailed cleaning is needed on casters, racks, shelves, inside refrigeration, and tables.
- 49 5-203.15 Backflow Prevention Device. Carbonator - C Ensure backflow prevention is installed/configured in a manner on the water lines to protect both the tea and coffee urn.
5-202.13 Backflow Prevention, Air Gap - P Potato prep sink faucet drops below the flood rim of the sink. Plumber repaired and provided air gap during inspection.
5-205.15 System Maintained in Good Repair - P Replace damaged faucet assemblies at the hand sink near the drive thru entrance and next to the chicken preparation sink. Loose faucet handle at the chicken prep sink. Evaluate all fixtures and repair loose handles and leaking faucets. Repair leaking toilet in womens restroom.
- 50 5-403.12 Other Liquid Wastes and Rainwater - C Condensate drains on top of roof. Recommend disposing of condensate to prevent collection of water on the roof. Contact City of Winston Salem building inspections to ensure condensate is drained according to law.
- 51 5-203.12 Toilets and Urinals - C One of the toilets in the womens restroom was removed. At least 1 toilet and not fewer than the toilets required by law shall be provided. Contact City of Winston Salem building inspections to confirm number of toilets required.



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- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C; 6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain - C
Dumpster pad collects water and leaves. Repair pad to drain water and remove leaves. Clean pad of grease deposit where the grease traps are located.
5-502.11 Frequency-Removal - C Remove fryers that are no longer in use from the premises.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Detail clean floors behind and under equipment. Clean ceilings throughout the kitchen. Clean wall in womens restroom.
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Replace damaged/stained ceiling tiles throughout. Replace missing grout between floor tiles. Seal holes in the wall with caulk.
- 54 6-303.11 Intensity-Lighting - C Lighting is low at the food prep areas such as prep sinks and prep tables at 27-47f/c. Lighting in food prep areas must be maintained at 50 f/c. Increase lighting in the outside shed and near the condenser in the boxed chicken cooler to 10 f/c.
6-501.110 Using Dressing Rooms and Lockers - C Cell phone and employee lunch bag stored on the prep table next to fryers. Store employee personal effects in designated area for these items.
- Grade card must remain posted in designated location and may not be obstructed from view of the public. Call Tony Williams at 703-3161 to request a reinspection.



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Spell

