

# Food Establishment Inspection Report

Score: 92.5Establishment Name: KFC G135198Establishment ID: 3034012245Location Address: 826 SOUTH MAIN STREET☒ Inspection ☐ Re-InspectionCity: KERNERSVILLEState: NCDate: 04 / 18 / 2016 Status Code: AZip: 27284County: 34 ForsythTime In: 09 : 45 ☒ am ☐ pmTime Out: 01 : 15 ☐ am ☒ pmPermittee: FQSR LLCTotal Time: 3 hrs 30 minutesTelephone: (336) 993-2249Category #: IIIWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

| 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                                   | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Employee Health .2652  |                                     |                                     |                                     |  |  |  |  |     |                                     |                                     |                                     |
| 2  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  |  | 3   | 15                                  | <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   | 15                                  | 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   | 05                                  | 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   | 15                                  | 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  |  | 3   | <input checked="" type="checkbox"/> | 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                                   | <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   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  |  | 3   | 15                                  | 0                                   | <input type="checkbox"/>            |
| 22   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Time as a public health control: procedures & records  |  |  |  | 2   | 1                                   | <input checked="" type="checkbox"/> | <input checked="" 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   | 05                                  | 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   | 15                                  | 0                                   | <input type="checkbox"/>            |
| Chemical .2653, .2657  |                                     |                                     |                                     |  |  |  |  |     |                                     |                                     |                                     |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food additives: approved & properly used   |  |  |  | 1   | 05                                  | 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                                   | 05                                  | 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                                   | 05                                  | 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                                   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  |  |  |  | 1                                   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   |  |  |  | 1                                   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  |  | 1                                   | 05                                  | 0                                   | <input 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                                   | 05                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  |  | 1                                   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 40   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Washing fruits & vegetables   |  |  |  | 1                                   | 05                                  | 0                                   | <input type="checkbox"/>            |
| Proper Use of Utensils .2653, .2654  |                                     |                                     |                                     |   |  |  |  |                                     |                                     |                                     |                                     |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  |  | 1                                   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  |  | <input checked="" type="checkbox"/> | 05                                  | 0                                   | <input checked="" type="checkbox"/> |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  |  | 1                                   | 05                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  |  | 1                                   | 05                                  | 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 |  |  |  | <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                                   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  |  | <input checked="" type="checkbox"/> | 05                                  | 0                                   | <input checked="" 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 checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  |  | 1                                   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  |  | 1                                   | 05                                  | 0                                   | <input type="checkbox"/>            |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  |  | <input checked="" type="checkbox"/> | 05                                  | 0                                   | <input checked="" type="checkbox"/> |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  |  | 1                                   | 05                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| Total Deductions:  |                                     |                                     |                                     |   |  |  |  |                                     |                                     | 7.5                                 |                                     |

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: KFC G135198

Establishment ID: 3034012245

Location Address: 826 SOUTH MAIN STREET

City: KERNERSVILLE

State: NC

County: 34 Forsyth

Zip: 27284

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: FQSR LLC

Telephone: (336) 993-2249

☒ Inspection ☐ Re-Inspection Date: 04/18/2016

Comment Addendum Attached? ☐

Status Code: A

Category #: III

Email 1: 198@kbp-foods.com

Email 2:

Email 3:

## Temperature Observations

| Item            | Location         | Temp | Item           | Location               | Temp | Item | Location | Temp |
|-----------------|------------------|------|----------------|------------------------|------|------|----------|------|
| cole slaw       | reach in cooler  | 32   | fried chicken  | walk in cooler         | 38   |      |          |      |
| gravy           | hot hold cabinet | 145  | cole slaw      | walk in cooler         | 38   |      |          |      |
| green beans     | hot hold cabinet | 138  | hot water      | 3-compartment sink     | 162  |      |          |      |
| mac n cheese    | hot hold cabinet | 145  | quat sanitizer | sanitizer bucket (ppm) | 200  |      |          |      |
| mash            | hot hold cabinet | 121  | ServSafe       | Vhutshilo Mathabana    | 0    |      |          |      |
| mash            | hot hold cabinet | 125  |                |                        |      |      |          |      |
| pot pie filling | walk in cooler   | 41   |                |                        |      |      |          |      |

## 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 - Employee health policy did not have 3 of the 5 symptoms employees must report to the manager. Food employees must be informed of their responsibility to report the 5 symptoms and 5 illnesses specified under 2-201.11(A). Person in charge given sample employee health policy sheet as corrective action.
- 6 2-301.14 When to Wash - P - Food manager observed touching face and then proceeded to handle single-service articles without washing hands. Food employees must wash hands after contaminating their hands. Food manager instructed to wash hands after touching face and single-use articles were discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 6 food bins, 8 food bin lids, 1 large mixing bowl, and 1 mixing cup were not clean. Food contact surfaces shall be clean to sight and touch. Manager instructed to rewash all dishes on shelving to remove grease and flour residue. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - 4 soda nozzles were not clean. Food-contact surfaces shall be clean at a frequency necessary to keep them clean. Soda nozzles should be washed nightly. Nozzles sent back to be washed, rinsed, and sanitized.

Person in Charge (Print & Sign): *Greg* *First* *McAllister* *Last*

Regulatory Authority (Print & Sign): *Anthony Williams* *First* *Andrew Lee* *Last*

REHS ID: 1846 - Williams, Tony

Verification Required Date: 04 / 28 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3161



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- 22 3-501.19 Time as a Public Health Control - P,PF - 4 containers of mashed potatoes in two separate hot holding cabinet measured 121 and 125F and were not marked with a time. When using time as a public health control, potentially hazardous foods shall be marked with the time to discard not to exceed 4 hours if not under temperature control. Mashed potatoes voluntarily discarded and others reheated to 136F as corrective action.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Repeat - Front hand sink splash lands on prep counter, packaged tea filters, and on the tea urn beside the sink. Contamination from splash shall be prevented by providing 18 inches between the food items and the sink, or by installing splash guards.
- 38 2-303.11 Prohibition-Jewelry - C - Food employee was wearing a watch. Food employees are not permitted to wear jewelry on hands or wrists with the exception of a plain ring. Instruct employees not to wear jewelry when at work.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat - 1 stack of food pans and 1 stack of lids stacked while wet. Utensils and food equipment shall be air dried prior to stacking. Allow utensils to air dry.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Stack of cups in cup holder at drive thru not adequately protected against contamination. Also, a headseat was observed laying on top of single-service food tray lids, and 1 stack of food cups on make line were not stored in an inverted position. Single-service and single-use articles shall be adequately protected against contamination. Store single-service cups with plastic covering to protect the outside of the cups. Also, store other single-service and single-use articles inverted and where they are not subject to contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Gasket torn and shelving beginning to rust in reach-in cooler beside drive thru. Also, drive thru window automatic closing/opening mechanism is not functioning. Equipment shall be maintained in good repair. Repair gasket and drive thru window.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Heavy grease buildup in cabinets of the deep fryers (repeat). Also, cleaning needed on the ceiling of the walk-in cooler, shelving beside the chicken breading area, inside refrigeration units, and the cabinet underneath the self-service soda machine. Nonfood contact surfaces shall be cleaned at a frequency necessary to maintain them clean.



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- 49 5-204.12 Backflow Prevention Device, Location - C - Backflow prevention device is installed before the split to the two hot water brewers. Also, backflow prevention is not present at self service area ice machine. Backflow prevention devices shall be installed to each individual line of equipment that is connected to potable water supply. Remove the backflow prevention device and install it after the split to each individual line. Also install ASSE 1024 backflow prevention device to ice machine water line. // 5-205.15 System Maintained in Good Repair - P - Leak present underneath the prep sink. Also, the outside can wash beside the dumpster has a spigot that is cracked and not functionable. Plumbing fixtures shall be maintained in good repair. VR - Repair the leak underneath the prep sink and install the backflow prevention device at the individual line of the hot water brewer. Contact Tony Williams by 4/28 at 336-703-3161 to confirm repair and installation.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Kitchen floor tiles have worn grout and several tiles are completely missing or cracked. Floors, walls, and ceilings shall be easily cleanable. Repair or replace flooring. Also, standing water present in the kitchen due to the floor damage. // 6-501.12 Cleaning, Frequency and Restrictions - C - Additional cleaning needed on the floor underneath the deep fryers, and on the walls around the deep fryers. Floors, walls, and ceilings shall be cleaned at a frequency necessary to keep them clean.
- 54 6-303.11 Intensity-Lighting - C - Lighting is low at the right side of the prep line (27-45 foot candles) beside the dish washing area and at the men's toilet (16 foot candles). Lighting shall be 50 foot candles at food prep areas and 20 foot candles in restrooms to facilitate cleaning. Install additional fixture or more intense bulbs to increase light intensity to 50 foot candles at make line and 20 foot candles in restroom.



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✓  
Spell



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✓  
Spell

