

# Food Establishment Inspection Report

Score: 82

Establishment Name: KFC G135196

Establishment ID: 3034012247

Location Address: 2390 LEWISVILLE CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 11 / 06 / 2019 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 11 : 35 ☒ am ☐ pm Time Out: 02 : 05 ☒ am ☐ pm

Permittee: FQSR LLC

Total Time: 2 hrs 30 minutes

Telephone: (336) 766-8630

Category #: III

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

FDA Establishment Type: Fast Food Restaurant

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Approved Source</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
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	
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
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	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .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	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .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			2	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	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	
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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Wastewater System: ☒ Municipal/Community ☐ On-Site System

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Permittee: FQSR LLC

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☒ Inspection ☐ Re-Inspection Date: 11/06/2019

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: III

Email 1: 196@kbpfoods.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
slaw	walk-in cooler	39	chicken filet	FINAL COOK	173			
chicken	chx walk-in	37						
slaw	cold hold - line	41	quat sani	3 comp sink (ppm)	300			
popcorn chx	hot hold	175	hot water	prep sink	168			
chicken	Henny Penny 1	158	wash water	3 comp sink	111			
chicken	Henny Penny 2	137						
fries	hot hold	160	ServeSafe	Shamika Simms 4/11/22	00			
mac n cheese	hot hold	143						

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Employee drink in uncovered cup sitting on prep table. Employee drink in uncovered cup sitting on rack above bags of flour. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. CDI - drinks were discarded.
- 6 2-301.14 When to Wash - P Employee pulled up pants and resumed food prep activities without washing hands. Employee handled money at drive-thru, then assembled food box without washing hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. CDI - discussion with manager; manager educated employee.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF At beginning of inspection, whisk was in front hand sink. Used glove and some green beans were in back hand sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. CDI - items removed from sinks.// 6-301.11 Handwashing Cleanser, Availability - PF No soap was available at back hand sink. Soap dispenser is damaged. Each handwashing sink shall be provided with a supply of hand cleaning liquid. CDI - employee replaced soap, but had to place it in sanitizer dispenser due to damaged hand soap dispenser.

Lock  
Text



Person in Charge (Print & Sign): *Shamika* First *Simms* Last

Regulatory Authority (Print & Sign): *Aubrie* First *Welch* Last

*Shamika S. Simms*  
*Aubrie Welch REHS*

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3131



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Plastic and metal containers, metal racks with food debris and/or sticker residue. Food contact surfaces shall be clean to sight and touch. CDI - items placed at 3 comp sink to be re-washed. Dish washing is a REPEAT; soda nozzles do show improvement from previous inspection.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Containers of slaw, bags of shredded chicken were not dated in walk-in cooler. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - per manager, foods were prepped last night; foods were dated appropriately.
- 26 7-201.11 Separation-Storage - P Bottle of cleaner sitting on clean drainboard of 3 comp sink next to washed dishes. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning. CDI - manager relocated cleaner.
- 36 6-202.15 Outer Openings, Protected - C Drive-thru window needs to be self-closing. Outer openings of a food establishment shall be protected against the entry of insects and rodents by...closed, tight-fitting windows. REPEAT.  
6-501.111 Controlling Pests - Flies present in kitchen today, esp. around chicken breeding station. The premises shall be maintained free of insects, rodents, and other pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C 2 boxes of slaw dressing on floor in walk-in cooler. Food shall be protected from contamination by storing the food in a clean, dry location at least 6 inches above the floor. CDI - boxes relocated to shelf.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Green plastic containers, beige containers stacked tightly were still wet. Standing water in container of clean utensils on drainboard of 3 comp sink. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food.  
4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Buildup and food crumbs on clean drainboard of 3 comp sink where cleaned dishes were sitting. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 43 4-903.11 (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Box of to-go containers, box of cinnamon cartons, shrink-wrapped package of to-go bags sitting on floor in back kitchen. Box of gloves sitting on back hand sink exposed to splash from hand washing. Single-service and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust or other contamination, and at least 6 inches above the floor.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Small cooler at front line is not operating properly. Cover missing for Fryer 1. Damaged smallwares, such as cracked plastic lids, beige cambros with buildup, etc. Equipment shall be maintained in good repair. Cooler is a REPEAT from previous inspection.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed throughout, including but not limited to: drainboards of sinks, exterior and interior of 2-door freezer, all racks in chicken walk-in, drain under soda machine, inside microwave, handles and commonly touched areas of equipment, sides and top of oven, etc. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C Clean restroom fixtures, esp inside urinal. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C Doors open in both dumpsters. Litter/debris present in dumpster enclosure. Remove old shelving unit from enclosure. A storage area and enclosure for refuse, recyclables shall be maintained free of unnecessary items, and clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Floor, wall and ceiling repairs are needed throughout the kitchen, including but not limited to: floor needs to be regouted, particularly around chicken breeding area. Cracked tile holding water in front of pressure fryer. Some ceiling tiles have peeling coating, such as at ceiling vents behind front line. The ceiling tiles around drink machine at drive-thru need to be replaced to eliminate the gaps currently present. Excess spray foam needs to be removed, and area needs to be smooth and easily cleanable (pvc pipe extending from wall by dish rack). Ceiling is sagging above 3 comp sink.  
6-501.12 Cleaning, Frequency and Restrictions - C Floor, wall, ceiling cleaning needed throughout, including all ceiling vents (dust buildup); tile wall behind Blodgett oven; floors in walk-ins, under equipment, under shelf near drive-thru, etc. Physical
- 54 6-305.11 Designation-Dressing Areas and Lockers - C Employee coat placed by drink machine, contacting roll of paper towels. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.



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✓  
Spell



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Spell

