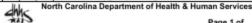
Food Establishment Inspection Report Score: 99 Establishment Name: CHICK-FIL-A 00791 Establishment ID: 3034012643 Location Address: 924 HANES MALL BLVD Date: 11/18/2020 City: WINSTON SALEM Status Code: A State: NC County: 34 Forsyth Time In: 10:00 AM Time Out: 11:40 AM Zip: 27103 Total Time: 1 hrs 40 min Permittee: PKI VENTURES Category #: III Telephone: (336) 765-0713 FDA Establishment Type: Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 0 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties ماماماق Pasteurized eggs used where required Employee Health .2652 200 o o 29 🖾 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 0 0 0 0 X Plant food properly cooked for hot holding 5 X П No discharge from eyes, nose or mouth 33 🛛 🗀 🗀 🗀 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- $\boxtimes$ 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 a a a Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | parasite destruction 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🖾 🗆 In-use utensils: properly stored 14 🛛 3130 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🗆 🗖 Proper disposition of returned, previously served, dried & handled 15 🛛 reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17 ☐ ☐ ☐ ☐ Proper reheating procedures for hot holding 3130 - -Equipment, food & non-food contact surfaces 45 🛛 🗀 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П ☐ ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & Proper hot holding temperatures 3150 - -46 🛛 🗆 3130 - -Proper cold holding temperatures |47| □ | 🖾 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o records 49 🔲 🛛 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🖾 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653. .2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; 26 🛛 🗀 ΙП Toxic substances properly identified stored, & used 54 🛛 🗀 designated areas used



27 🗆 🗆 🖾

Conformance with Approved Procedures



2653 2654 2658

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHICK-FIL-A 00791		Establishment ID: 3034012643				
Location Address: 924 HANES MALL BLVD		Inspection	pection	Date: 11/18/2020		
City: WINSTON SALEM	State: NC	Comment Addendum Attached		Status Code: A		
County: 34 Forsyth Zip: 27	7103	Water sample taken? Yes	X No			
Wastewater System:   Municipal/Community   On-Site System  Water Supply:   Municipal/Community   On-Site System  Permittee:   PKI VENTURES  Telephone: (336) 765-0713		Email 1:00791@CHICK-FIL-A.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		
Egg Whites	final cook	170	Chicken Tortilla	hot holding	161	Hot Water	dish machine	163		
Breakfast Fillets	final cook	192	Chicken	salad station	38	Hot Water	3-compartment sink	155		
Nuggets	final cook	205	Corn and Black Bean Mix	salad station	34	Quat	3-compartment sink	400		
Hash Browns	cooked to	202	Kale Crunch Salad	salad station	38	_				
Breakfast Fillet	breakfast station	140	Romaine Lettuce	salad station	35					
Sausage	breakfast station	172	Spring Mix	salad station	38					
Scrambled Eggs	breakfast station	152	Tomatoes	walk-in cooler	40					
Nuggets	hot holding	145	Spicy Chicken	walk-in cooler	40					

First

Last

Person in Charge (Print & Sign): Daniel

Kassouf

First

REHS ID: 2795 - Murphy, Victoria

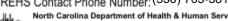
Last

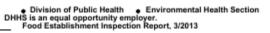
Regulatory Authority (Print & Sign): Victoria

Murphy

Verification Required Date:

Duilto









## Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHICK-FIL-A 00791 Establishment ID: 3034012643

## **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.

- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C: Dishes are being stored on soiled shelving. Clean equipment and utensils shall be stored in a clean, dry location.
- 47 4-602.13 Nonfood Contact Surfaces C: Cleaning is needed to/on the following: shelves in walk-in freezer, dunnage racks in walk-in freezer, shelves in walk-in cooler, dunnage racks in walk-in cooler, fan covers in walk-in cooler, and dish shelves. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 49 5-205.15 (B) System maintained in good repair C: The toilet seat is broken in the first stall of the men's restroom. Plumbing fixtures shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions C: Cleaning is needed on walls throughout the kitchen and warewashing areas. Physical facilities shall be cleaned as often as necessary to keep them clean.