Food Establishment Inspection Report Score: 95.5 Establishment Name: KFC/LJS G135204 Establishment ID: 3034012219 Location Address: 140 HANES SQUARE CIRCLE Date: 11/23/2020 City: WINSTON SALEM Status Code: A State: NC County: 34 Forsyth Time In: 12:48 PM Time Out: 2:58 PM Zip: 27103 Total Time: 2 hrs 10 min Permittee: FQSR, LLC Category #: III Telephone: (336) 659-2680 FDA Establishment Type: Fast Food Restaurant 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 28 | | | | | | Pasteurized eggs used where required Employee Health .2652 200 -29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | 190-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 🖾 🗆 🗆 🗆 Plant food properly cooked for hot holding 5 🛛 П No discharge from eyes, nose or mouth 33 Approved thawing methods used | - | - | - | 10 | 10 | 10 | 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 o o o Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 |210000000 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 🛛 3150 - -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 Time/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 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 🛛 🗆 ☐ ☐ Proper cold holding temperatures 3130 - -|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 49 XI 🗆 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



Conformance with Approved Procedures

26 🛛 🗀

27 🗆 🗆 🖾

54 🔲

Meets ventilation & lighting requirements;

designated areas used

2653 2654 2658

Toxic substances properly identified stored, & used

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

Comment Addendum to Food Establishment Inspection Report

Comment Addendam to 1 ood Establishment inspection Report						
Establishment Name: KFC/LJS G135204	Establishment ID: 3034012219					
Location Address: 140 HANES SQUARE CIRCLE	Inspection					
City: WINSTON SALEM State: NC	Comment Addendum Attached? X Status Code: A					
County: 34 Forsyth Zip: 27103	Water sample taken? Yes X No Category #: III					
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System	Email 1:204@kbp-foods.com					
Permittee: FQSR, LLC	Email 2:					
Telephone: (336) 659-2680	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		
Chicken Fillet	final cook	197	Popcorn Chicken	hot holding	155				
Chicken Thigh	hot holding	140	Cole Slaw	walk-in cooler	41				
Chicken Leg	hot holding	139	Hot Water	3-compartment sink	126				
Chicken Pot Pie	hot holding	158	Quat Sani	3-compartment sink	400				
Fish	hot holding	156	Kasha Baskins 2- 15-22	serv safe	0.000				
Fries	hot holding	184							
Mashed Potatoes	hot holding	177							
Shrimp	hot holding	163	_						

First

REHS ID: 2795 - Murphy, Victoria

Last

Person in Charge (Print & Sign): Kasha

Jones

First

Last

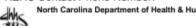
Regulatory Authority (Print & Sign): Victoria

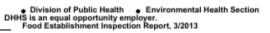
Murphy

Verification Required Date:

Krohe from

REHS Contact Phone Number: (336) 703-3814





Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KFC/LJS G135204 Establishment ID: 3034012219

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.

- 31 3-501.15 Cooling Methods PF: Containers of coleslaw prepared 45 minutes prior according to conversation with the PIC measured at temperatures between 43 F-45 F. The items were actively cooling and were placed in the cold holding unit before being cooled to a temperature of 41 F or below. When placed in cooling or cold holding equipment, food containers shall be arranged in the equipment to provided maximum heat transfer through the container walls. CDI: PIC removed lids and place items back in the walk-in cooler to complete the cooling process before being placed into the cold holding unit.
- 42 4-903.11 (Å), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing -REPEAT- C: Clean dishes are being stored on soiled shelving/Clean dishes were being stored of a soiled drain board. Cleaned equipment and utensils shall be stored in a clean, dry location.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment REPEAT-C: Repaint inner cabinets of POS areas/reattach paneling at POS counter. Equipment shall be maintained in good repair. *shelves have been replaced since previous inspection. taken to half credit*
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-REPEAT C: Cleaning needed to/on the following: dish shelves, on the outside of equipment, cabinets under drink station in the dining room area, sprayer head at 3-compartment sink, shelves on front line POS counter, freezer floors, drain board, shelves in walk-in freezer, walls of walk-in cooler, fan covers in chicken cooler, walls in chicken cooler, walls in dry storage area. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods -REPEAT- C: Reattach base tile near drive-thru POS area/replace cove base tiles around the mop sink./Regrout tiles throughout the chicken breading and frying area. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Cleaning needed on floors in throughout the facility and walls behind the fryer area. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-303.11 Intensity-Lighting -REPEAT- C:Lighting measured low in the following areas: (men's restroom) urinal 1 (10 ft candles), urinal 2 (12 foot candles), stall (11 ft candles), (women's restroom) stall 1 (16 ft candles), stall 2 (15 ft candles), and handwashing sink (14 ft candles), freezer (0 ft candles). Light intensity shall be 10 ft candles 30 inches above the floor in walk-in refrigeration units and 20 ft candles 30 inches above the floor in the toilet rooms and at hand washing sinks/.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition C: Thorough cleaning is needed on vents in men and women's restrooms. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.