

Food Establishment Inspection Report

Score: 90

Establishment Name: SOUTHERN FAMILY RESTAURANT

Establishment ID: 3034010730

Location Address: 4689 YADKINVILLE RD

☒ Inspection ☐ Re-Inspection

City: PFAFFTOWN

State: NC

Date: 06 / 05 / 2019 Status Code: A

Zip: 27040

County: 34 Forsyth

Time In: 10 : 55 ^{am} _{pm} Time Out: 02 : 15 ^{am} _{pm}

Permittee: SOUTHERN FAMILY RESTAURANT, INC.

Total Time: 3 hrs 20 minutes

Telephone: (336) 922-4784

Category #: IV

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

FDA Establishment Type: Full-Service 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
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		
Employee Health .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	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .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	
Protection from Contamination .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			3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	

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	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	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	1	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			1	03	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	1	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .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	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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			1	03	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
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	
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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										10



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

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Telephone: (336) 922-4784

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☒ Inspection ☐ Re-Inspection Date: 06/05/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: mnoah04@windstream.net

Email 2: _____

Email 3: _____

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Mike Noah 3/5/20	00	slaw	make unit	61	ham	make unit	36
hot water	3 comp sink	144	gravy	cooling 12:14	113	shrimp	reach in cooler	39
hot water	dish machine 169	163	gravy	cooling 12:35	92	rice	reach in cooler	41
sanitizer	bottle ppm chlorine	100	tomato	make unit	39	pork	final cook	169
meat sauce	hot holding	115	spaghetti	reheat	197	chicken	final cook	189
meat sauce	reheat	201	lasagna	walk-in cooler	41	squash	final cook	177
bake potato	walk-in cooler	51	turkey	walk-in cooler	41	flounder	final cook	193
lima beans	walk-in cooler	44	lettuce	make unit	41	mashed pot	hot holding	142

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.

- 7 3-301.11 Preventing Contamination from Hands - P - Food employee observed plating cooked spaghetti using bare hands. Food employees shall not contact ready-to-eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. CDI - Employee educated and spaghetti discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - The following utensils soiled with food residue: 2 knives, 2 metal pans, 4 plates, Hobart lettuce chopper. Food contact surfaces shall be clean to sight and touch. CDI - Items taken to dish machine area to be washed. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Ice machine on left is soiled inside bin. Ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. Frequently clean ice machine.
- 17 3-403.11 Reheating for Hot Holding - P - Meat sauce on hot holding line measured 110-115F. TCS foods reheated for hot holding shall be heated to minimum 165F within 2 hours. CDI - Sauce rapidly reheated and measured 201F.

Lock
Text



Person in Charge (Print & Sign): Mike Noah

Regulatory Authority (Print & Sign): Lauren Pleasants

Mike Noah
Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3144



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- 18 3-501.14 Cooling - P - Baked potatoes from previous day measured 47-51F in walk-in cooler. Lima beans from previous day measured 44F. TCS foods shall be cooled from 135-70F within 2 hours, and from 135-41F within a total of 6 hours. CDI - Potatoes and lima beans discarded by PIC.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - Portioned containers of cole slaw sitting on top of make unit measured 61F. TCS foods shall be held cold at 41F or below. Slaw in make unit measured 33F. CDI - Portioned containers of slaw voluntarily discarded. //Chicken on ice in prep stage for cooking measured 63F. Make sure ice surrounds food containers to hold food at 41F or below.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - In walk-in cooler, 2 portions of lasagna dated 5/28, and potato salad dated 5/28. Potato salad dated 5/28 also in reach in prep cooler. TCS foods shall be held at 41F or below for no longer than 7 days, with day of prep or opening container as Day 1. CDI - Lasagna and potato salad voluntarily discarded.
- 31 3-501.15 Cooling Methods - PF - REPEAT - Baked potatoes wrapped in foil and stacked in pan did not cool from the previous day (51F). Lima beans in container with tight-fitting lid from previous day (44F). Brown gravy, white gravy, lima beans, and peas being cooled in freezer in deep portions during the inspection. TCS foods shall be cooled to meet the time and temperature parameters specified by using the following methods: shallow pans, thin portions, metal pans, stirring frequently, using refrigeration/rapid cooling equipment, ice baths, using ice as an ingredient, or other effective methods. CDI - Baked potatoes and lima beans voluntarily discarded. Gravies, lima beans, and peas were transferred to metal pans in shallow portions to cool in the walk-in freezer and met time and temperature cooling parameters.
- 34 4-203.11 Temperature Measuring Devices, Food-Accuracy - PF - Dial stem food thermometer measured about 10 degrees F low when calibrated with EHS thermometer. Food thermometers shall be accurate to +/-2F. Digital, thin probe thermometers in establishment are not functioning at this time. CDI - Thermometer calibrated by PIC. Recommend getting new digital small diameter probe thermometer.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - REPEAT - Condenser fan in walk-in cooler has significant leak and water is dripping and accumulating on food containers. Do not store food under condenser until it is repaired. Food shall not be exposed to splash, dust, or other contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - At least three wet wiping cloths stored on prep surfaces. Once wiping cloths are wet they shall be stored in sanitizer solution.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Two stacks of metal pans stacked wet on clean dish shelf above prep table. Utensils and equipment shall be air dried after being cleaned and sanitized.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT - Replace torn gaskets on reach in freezer and left door of reach in cooler. Ice machine on right is missing top filter panel that needs to be replaced. Condenser/fan in walk-in cooler has significant leak and is in need of repair. Equipment shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - In employee bathroom, toilet and sink need cleaning. Plumbing fixtures shall be cleaned as often as necessary to keep them clean.// 5-501.17 Toilet Room Receptacle, Covered - C - No covered receptacle in employee bathroom. In restrooms used by females, covered receptacles shall be provided for the disposal of sanitary products.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - REPEAT - Grout low under prep line and around floor drains. Re-caulk handwashing sink to wall next to walk-in freezer. Re-caulk toilets to the floor in all bathrooms. Physical facilities shall be maintained in good repair and be smooth and easily cleanable.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - Purse stored on box of potatoes in dry storage. A storage area shall be provided for employees' personal items.



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✓
Spell



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✓
Spell

