Food Establishment Inspection Report

Establishment Name: TWO BROTHERS KITCHEN						
RTH PATTERSON AVE						
State: North Carolina						
county: 34 Forsyth						
LLC						
3						
○ Re-Inspection						
On-Site System						
On-Site Supply						

Date: 01/11/2022 Time In: 12:45 PM Category#: III	_Status Code: A _Time Out: _2:45 PM
Category#. III	
FDA Establishment Type:	Fast Food Restaurant
No. of Risk Factor/Interve	

Good Retail Practices

Establishment ID: 3034020752

Score:

	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										
С	Compliance Status					OUT			CDI	R	VR
Sı	upe	rvis	ion		.2652	_					
1	IN	ο)(т	N/A		PIC Present, demonstrates knowledge, & performs duties	X		0			
2	IN	о) (т	N/A		Certified Food Protection Manager	X		0		Χ	
Er	mp	loye	e H	ealt	h .2652						
3	×	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	IN	оЖт			Procedures for responding to vomiting & diarrheal events	1	0.5	X	Χ		
			gier	nic I	Practices .2652, .2653	_					
⊢	٠,	OUT		\square	Proper eating, tasting, drinking or tobacco use	1	0.5	0			<u> </u>
7	-	оит		Ш	No discharge from eyes, nose, and mouth	1	0.5	0			
_			ng (Cont	tamination by Hands .2652, .2653, .2655, .265	6					
8	X	оит		Ш	Hands clean & properly washed	4	2	0			<u> </u>
9		оит		N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			
A	ppr	ove	d S	ourc	ce .2653, .2655						
11	X	оит			Food obtained from approved source	2	1	0			
	-	оит		№		2	1	0			
13	X	OUT		Ш	Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	×	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pr	ote	ectio	n fr	rom	Contamination .2653, .2654						
		оит	N/A	N/O		3	1.5	0			
16	IN	ох∕т			Food-contact surfaces: cleaned & sanitized	3	135	0	Х		
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
					rdous Food Time/Temperature .2653						
-	-	_	-		Proper cooking time & temperatures	3	1.5	-			
		оит				3	1.5	-			
_	٠.	OUT	· `	-		3	1.5	-			\vdash
21 22	-	OUT OUT	$\overline{}$	-		3	1.5	0			\vdash
		OUT		-	· · · · · · · · · · · · · · · · · · ·	3	1.5	0			\vdash
	H	оит		\vdash	Time as a Public Health Control; procedures & records	3	1.5	0			
C	one	sume	er A	dvi		_	_	Н			
_	П	оит		П	Consumer advisory provided for raw/	1	0.5	0			
					undercooked foods	_		Ш			_
					ble Populations .2653 Pasteurized foods used; prohibited foods not						
	L	оит			offered	3	1.5	0			
$\overline{}$	_	nica	_		.2653, .2657	Le	I a -				
	-	OUT	- `	-	Food additives: approved & properly used Toxic substances properly identified stored & used	1	0.5	-			<u> </u>
	_	оит	_			2	1	0			
Conformance with Approved Procedures .2653, .2654, .2658											
29	IN	оит	ηXĄ		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			

					Good Retail Fractices						
	G	ood	Ret	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	emic	als,	
_	and physical objects into foods.										
С	or	npl	iar	ıce	Status	L	OUT	r	CDI	R	VF
Sa	afe	Food	d an	d W	ater .2653, .2655, .2658						
	-	OUT	ŋ X (A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT			Water and ice from approved source	2	1	0		Ш	
32	IN	оит	ìX A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	nper	atur	re Control .2653, .2654						
33	X	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A	ıχ	Plant food properly cooked for hot holding	1	0.5	0			
_		оит	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0		Ш	
F	ood	lder	ntific	catio	on .2653						
37	Ж	оит			Food properly labeled: original container	2	1	0			
Pı	reve	entio	n o	f Fo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	IN	о) (т			Insects & rodents not present; no unauthorized animals	2	1	X		Х	
		оит			Contamination prevented during food preparation, storage & display	2	1	0			
_	-	OUT		Ш	Personal cleanliness	1	0.5	0		Щ	
_	-	OUT			Wiping cloths: properly used & stored	1	0.5	0		Ш	
12	M	оит	N/A		Washing fruits & vegetables	1	0.5	0		Ш	
Pı	гор	er Us	se o	f Ute	ensils .2653, .2654						
13	M	OUT			In-use utensils: properly stored	1	0.5	0			
14	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0		Ш	
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о Х (т			Non-food contact surfaces clean	1	0.5	X			
Pi	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	оХіт			Plumbing installed; proper backflow devices	2	1	Ж	Χ		
52	×	оит			Sewage & wastewater properly disposed	2	1	0			
53	IN	о) (т	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	×			
54	ĸ	о)∢ т			Garbage & refuse properly disposed; facilities maintained	1	0.5	X			
55	IN	о) (т			Physical facilities installed, maintained & clean	1	0%5	0			
56	IN	о х (т			Meets ventilation & lighting requirements; designated areas used	1	0.5	×			
_					TOTAL DEDUCTIONS:	4					
						_		_			

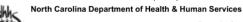


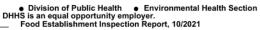


Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020752 Establishment Name: TWO BROTHERS KITCHEN Location Address: 3990 NORTH PATTERSON AVE Date: 01/11/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27105 County: 34 Forsyth Water sample taken? Yes X No Category #: III Email 1:mieh100@yahoo.com Water Supply: Municipal/Community On-Site System Permittee: JOHNNY BLUE LLC Email 2: Telephone: (336) 661-0806 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 152 Chicken tender hot case 142 fried chicken wing hot case 174 potato wedge hot case 168 fried chicken hot case 194 fish filet hot case 39 corn dog 2 door cooler 111 hot water prep sink 150 3 comp sink (ppm) quat sani First Last Person in Charge (Print & Sign): Shenoda Shafeek Shorrda Statut **First** Last Regulatory Authority (Print & Sign): Aubrie Welch

REHS Contact Phone Number: (336) 703-3131

REHS ID: 2519 - Welch, Aubrie







Verification Required Date:



Comment Addendum to Inspection Report

Establishment Name: TWO BROTHERS KITCHEN Establishment ID: 3034020752

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.

- 1 2-102.11 (A), (B) and (C) (1), (4) (16) (PF) No employees with food safety training, and violations of priority items during inspection. The duties of the person in charge include ensuring that employees are properly sanitizing multiuse equipment before it is reused.
- 2 2-102.12 (A) Certified Food Protection Manager (C) Employee working today did not have food safety training. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager. Repeat.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Establishment does not have written procedures. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI education about this new requirement; REHS provided example cleanup plan.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) Dried food debris on food thermometer and inside its plastic sleeve. Food thermometer must be cleaned and sanitized before and after each use and stored in a clean location. CDI thermometer cleaned during inspection, sleeve placed in 3 comp sink for cleaning.
 4-602.11 Equipment Food-Contact Surfaces and Utensils Frequency (P) Tongs are used for cooked chicken, fish, fries, pork. Employee stated that tongs are washed at shift change a shift is 8 hours. If used with time/temperature control for safety (TCS) foods, utensils shall be cleaned and sanitized a minimum of once every 4 hours. CDI tongs cleaned during inspection, discussion with employee.
- 38 6-202.15 Outer Openings, Protected (C) Back door is not self-closing. All doors to outside must be self-closing. Repair self-closure. Repeat.
- 49 4-602.13 Nonfood Contact Surfaces (C) Clean as needed, such as handles of refrigeration equipment, bases of fryers. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-203.14 Backflow Prevention Device, When Required (P) Spray nozzle attached to hose with only an atmospheric backflow preventer. A plumbing system shall be installed to preclude backflow into the water supply system at each point of use, including on a hose bibb, by installing an approved backflow prevention device. If you want to leave the nozzle attached, you need a backflow preventer that is rated for continuous pressure. CDI as a temporary fix, hose was unscrewed from faucet.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Clean fixtures in both restrooms. Plumbing fixtures shall be cleaned as often as necessary to keep them clean.
- 5-501.111 Area, Enclosures and Receptacles, Good Repair (C) Cardboard dumpster is rusted out on both sides below the doors, plug is missing and cannot be replaced due to damage to base of dumpster. Replace prior to next inspection. Receptacles for refuse and recyclables shall be maintained in good repair.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Repair floor around white conduits to be smooth and easily cleanable. Repair damaged wall corner by prep sink. Physical facilities shall be maintained in good repair. 6-501.12 Cleaning, Frequency and Restrictions (C Clean floor, esp. back corner near white conduits. Physical facilities shall be cleaned as often as necessary to keep them clean. 6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) Litter around dumpsters, please clean. The premises shall be free of litter.
- 56 6-303.11 Intensity Lighting (C) Lighting under hood was 34-35 foot-candles, and should be 50 foot-candles in food prep areas.