Food Establishment Inspection Report Score: 95 Establishment Name: KFC G135198 Establishment ID: 3034012245 Location Address: 826 SOUTH MAIN STREET X Inspection Re-Inspection City: KERNERSVILLE Date: 07/27/2021 State: NC Status Code: A County: 34 Forsyth Zip: 27284 Time In:2:40 PM Time Out: 4:45 PM Total Time: 2 hrs 5 min Permittee: FQSR LLC Telephone: (336) 993-2249 Category #: III FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 1 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 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, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDIR VR OUT CDI R VR IN OUT N/A N/O IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمالها 28 Pasteurized eggs used where required **Employee Health** .2652 2100 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 30 🛛 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control & exclusion .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate equipment for temperature control 31 🛛 1 0.5 0 Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 🛛 1050 - -Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 Thermometers provided & accurate X П Hands clean & properly washed 420 -Food Identification □ □ No bare hand contact with RTE foods or pre-approved alternate procedure properly followed 3 1.5 0 - - -X 35 🛛 🗀 Food properly labeled: original container 210 - -X 8 Handwashing sinks supplied & accessible 210 _ _ Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 🛛 🗆 210 - unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 X 210000 10 2100 38 🛛 1 0.5 0 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🗓 🔲 🗀 39 🛛 Wiping cloths: properly used & stored 1 0.5 0 □ 🛛 □ Required records available: shellstock tags, parasite destruction 21000 40 🗆 Washing fruits & vegetables 1 0.5 0 Protection from Contamination .2653, .2654 Proper Use of Utensils 13 🛛 🗆 ☐ ☐ Food separated & protected 3 1.5 0 _ _ 41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored dried & handled 42 🛛 🗆 Proper disposition of returned, previously 15 🛛 210 -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🖾 🗆 Potentially Hazardous Food Tlme/Temperature .2653 44 🛛 16 \| \| \| \| \| \| \| \| \| \| \| Proper cooking time & temperatures 3 1.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3150 - -□ □ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 □ 🛛 3 1.5 0 approved, cleanable, properly designed, constructed, & used □ | X Proper cooling time & temperatures Warewashing facilities: installed, maintained & used; test strips 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 3 1.5 0 □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 21 3 1.5 0 □ □ □ Proper date marking & disposition Time as a public health control:procedures & records Hot & cold water available; 48 🖾 🗀 🗀 22 210 - -Consumer Advisory 49 🗆 X Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 | | | | 50 🛛 Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied .2653



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Chemical

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53 🗆 X

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1 0.5 0 | | | |

210 -

Total Deductions:

Garbage & refuse properly disposed; facilities 1 3 0 0

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

1 0.5 0

.2653, .2657

Food additives: approved & properly used

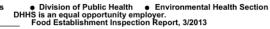
Conformance with Approved Procedures .2653, .2654, .2658

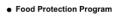
Toxic substances properly identified stored,

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012245 Establishment Name: KFC G135198 Location Address: 826 SOUTH MAIN STREET Date: 07/27/2021 X Inspection Re-Inspection State: NC City: KERNERSVILLE Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27284 Water sample taken? Yes X No Category #: III Email 1:198@kbp-foods.com Municipal/Community On-Site System Water Supply: Permittee: FQSR LLC Email 2: Telephone: (336) 993-2249 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 145.0 servsafe original chicken leg warmng station original chicken 157.0 warmng station original chicken 150.0 warmng station thiah 165.0 pot pie warmng station 170.0 crispy chicken leg warmng station 170.0 crispy chicken thigh warmng station crispy chicken 167.0 warmng station 150.0 french fries warmng station 175.0 mashed potato warmng station 165.0 chicken tender warmng station 147.0 hot food well mac and cheese 150.0 hot food well corn 40.0 cole slaw cold food well 40.0 cold food well cheese 39.0 pot pie mix walk-in cooler 39.0 walk-in cooler mac and cheese 40.0 cole slaw walk-in cooler 140.0 hot water 3 compartment sink 0.0 3 compartment sink 200ppm quat sani 0.0 quat sani bucket 200ppm

Person in Charge (Print & Sign): Mary	First	Eccles	Last	mary Eccles
Regulatory Authority (Print & Sign): Damo	<i>First</i> n	Thomas	Last	Dette CASTAN
REHS ID: 2877 - Thomas, Damon				Verification Required Date:

REHS Contact Phone Number: (336) 703-3135







Comment Addendum to Food Establishment Inspection Report

Establishment Name: KFC G135198 Establishment ID: 3034012245

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.

- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency P- REPEAT- Cleaning is needed for the nozzles of the soda dispensing machine- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice bins and ice makers shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- Repair or replace the caulk around the front handwashing sink and other areas as necessary. Ensure that the surface is smooth and easy to clean- Equipment shall be maintained in a state of good repair- 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- REPEAT- Cleaning is needed for the door gaskets of the refrigeration equipment throughout the kitchen and prep areas including the walk-in coolers (WIC) and walk-in freezer (WIF). Clean the surfaces of the Henny Penny warming box and the lower shelf of the warming station. Clean the underside of the 3 compartment sink and prep sink drainboards closest to the mop sink, the storage shelving in the rear of the kitchen and next to the front counter and the floor of the walk-in freezer- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 49 5-205.15 (B) System maintained in good repair C- Repair the leak from the handwashing sink at the drive-thru window- A plumbing system shall be maintained in good repair 0 pts.
- 6-501.12 Cleaning, Frequency and Restrictions C- REPEAT- General floor and baseboard cleaning is needed throughout the kitchen and prep areas, inside of the walk-in coolers and other areas as necessary- Physical facilities shall be maintained clean.// 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C- Repair the damaged floor tiles throughout the kitchen and prep areas including the threshold for the walk-in freezer, walk-in cooler floor, areas in front of the fryers and other areas as necessary. Repair or replace the damaged ceiling tiles above the drive-thru window and seal the hole at the drain-line for the 3 compartment sink. Repair or replace the caulk between the wall and the rear panel of the 3 compartment sink, the prep sink and other areas as necessary. Ensure that the surfaces are even, smooth and easy to clean- Physical facilities shall be maintained in good repair.