

Food Establishment Inspection Report

Score: 87.5

Establishment Name: CHURCH'S CHICKEN 627

Establishment ID: 3034012763

Location Address: 907 WAUGHTOWN STREET

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: TRIDENT NC-DD LLC

Telephone: (336) 784-5157

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/26/2023 Status Code: A

Time In: 11:05 AM Time Out: 1:10 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	X	0 X X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	X	1.5	0 X X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	X X X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	X	0 X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0 X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	X	0.5	0 X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Plumbing installed; proper backflow devices	X	1	0 X
52	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	X	0 X
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	X	0 X
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	X	0.5	0 X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	X	0.5	0 X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:		12.5			



Comment Addendum to Food Establishment Inspection Report

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 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27107
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: TRIDENT NC-DD LLC
 Telephone: (336) 784-5157

Establishment ID: 3034012763
☒ Inspection ☐ Re-Inspection Date: 01/26/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: manager.627waughton@gmail.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
ServSafe	Pam Miller 7/3/24	0						
hot water	3 comp sink	135						
quat sanitizer	3 comp sink	0						
quat sanitizer	remade	400						
fried chicken	final cook	189						
fried chicken	hot holding	147						
gravy	hot holding	143						
corn	hot holding	166						
mac and cheese	hot holding	146						
slaw	reach in cooler	47						
banana pudding	reach in cooler	39						
ambient air	walk in cooler	46						
raw chicken	walk in cooler	46						

First
 Person in Charge (Print & Sign): Pam

Last
 Miller

Pam Miller

First
 Regulatory Authority (Print & Sign): Lauren

Last
 Pleasants

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 01/27/2023

REHS Contact Phone Number: (336) 703-3144

Authorize final report to
 be received via Email:

[Signature]



North Carolina Department of Health & Human Services

Page 1 of _____
 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: CHURCH'S CHICKEN 627

Establishment ID: 3034012763

Date: 01/26/2023 **Time In:** 11:05 AM **Time Out:** 1:10 PM

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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) - REPEAT- a pitcher of ice water was stored in the back handwashing sink. Handwashing sinks may only be used for handwashing and shall be available at all times for employee use. CDI- Education provided and pitcher was removed.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) - REPEAT- Quat sanitizer measured 0 ppm on test strip. Quat ammonia sanitizing solutions shall measure between 150-400 ppm as specified under 7-204.11. CDI- Hose and container adjusted, hot water used to mix with cold in the dispenser, and correct concentration was achieved at 400 ppm.

4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) -(C) and (D) -REPEAT- In walk in cooler, pans for brooding chicken were soiled and had not been cleaned after previous use. If used with TCS food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. Surfaces may be cleaned less frequently than every 4 hours if the containers are maintained at 41F or below and are cleaned when they are empty. CDI- Education provided and pans taken to dishwashing area.

4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - Food thermometer heavily soiled. Utensils stored as clean still had food residue on them. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at 3 comp sink to be cleaned.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Cole slaw in the reach in cooler was 47F. Ambient air temperature and raw chicken measured 46F in the walk in cooler. TCS foods shall be maintained cold at 41F or less. CDI- Slaw voluntarily discarded. Repair person arrived during inspection.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - REPEAT- Chicken prep occurring next to soda boxes that were covered with flour and liquid. Food prep occurring on oil boxes in the back of the kitchen. Food shall be protected from contamination by storing in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and 6 inches above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT- Lower shelf of oven table by three comp sink is badly rusted and must be replaced. Front left corner of wash basin of three compartment sink is cracked and must be repaired by an ANSI approved welder or have sink replaced. Replace torn foam gasket on walk in cooler door. Rewrap condensation line from fan box in walk in cooler with PVC sleeve. Equipment shall be maintained in good repair. Repair or replace noted items.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) REPEAT- Cleaning needed on all shelving in facility. Cleaning needed on all equipment in kitchen area including fryer, utility cart, and shelving units, and hood vents. Cleaning needed on all wheels and castors of equipment to remove excessive grease and debris accumulation. Cleaning needed around ledge of make unit under the lid, and inside the cavity and door. Cleaning needed on the rolling prep cart, cooler door handles, outside of the ice machine, Non food contact surfaces shall be kept clean of dust, dirt, food residue, and debris.
- 51 5-205.15 System Maintained in Good Repair - REPEAT- Repair the leak at the mixing faucet at the 3 compartment sink, and in the pipe underneath that is leaking into a metal hotel pan. Repair leak at kitchen handwashing sink faucet. Repair faucets at can wash- hot water won't turn on and cold faucet has a leak in the backflow prevention device and is difficult to turn off. Maintain plumbing in good repair.
- 52 5-402.13 Conveying Sewage (P) - Outside can wash has a clogged drain with standing water. Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system, including use of pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law. VERIFICATION required by 1/30/23 of repair of drain.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) - REPEAT- Cleaning needed at all handwashing sinks in establishment. Toilet cleaning needed in the women's restroom. Maintain plumbing fixtures clean.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C) REPEAT: Back wall of cinderblock dumpster surround is badly damaged with blocks broken and bowed out. Repair wall of dumpster enclosure.

5-501.116 Cleaning Receptacles (C)- REPEAT- Heavy buildup on dumpster and grease receptacle. Trash cans throughout kitchen are soiled. Soiled receptacles and waste handling units shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for pests. Increase cleaning frequency of all waste receptacles.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT: Remove damaged soiled

caulking/grout from baseboard tiles in walk in cooler and reseal to walls. Replace cracked floor tiles under the fryers. Repair wall and floor damage on doorway between kitchen and dishwashing area. Seal holes around ceiling tile around hood of fryer. Repair chipped and damaged grout in tiles throughout after cleaning. Recaulk handwashing sink to wall in men's restroom. Maintain physical facilities in good repair.

6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT: Cleaning needed on all floors under equipment throughout, especially around the perimeter. Cleaning needed on floors around walk in cooler where they are not being cleaned at baseboards allowing for build up. Cleaning needed on sign, ceiling, and components above fryer station to remove dust and grease. Wall cleaning needed throughout. Physical facilities shall be kept clean and in good repair.

Additional Comments

15A NCAC 18A .2660 PUBLIC DISPLAY OF GRADE CARDS

(a) Upon initial inspection of a food establishment or if a renovation or other change in the establishment makes the grade card inconspicuous, the regulatory authority shall designate the location for posting the grade card. The grade card shall be located in a conspicuous place where it may be readily observed by the public upon entering the food establishment.

(b) When an inspection of a food establishment is made, the regulatory authority shall remove the existing grade card, issue a new grade card, and post the new grade card in the same location where the grade card was previously posted as long as that location remains conspicuous. The person in charge of the food establishment shall keep the grade card posted at the designated location at all times. The grade card may be posted in another location which meets the criteria of this Rule if agreed upon by the person in charge and the regulatory authority.

15A NCAC 18A .2661 INSPECTIONS AND REINSPECTIONS

(h) Upon request of the permit holder or his or her representative a reinspection shall be made. In the case of a food establishment that requests an inspection for the purpose of raising the alphabetical grade, and that holds an unrevoked permit, the regulatory authority shall make an unannounced inspection within 15 days from the date of the request.