

Food Establishment Inspection Report

Score: 96.5

Establishment Name: CHICKEN SALAD CHICK

Establishment ID: 3034012812

Location Address: 3455 GENTRY LN

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: CHICKEN SALAD CHICK

Telephone: (336) 997-9601

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 11/28/2022 Status Code: A

Time In: 1:30 PM Time Out: 3:40 PM

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 3

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

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	X
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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> OUT	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"/> OUT/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"/> OUT	Food-contact surfaces: cleaned & sanitized	3	0	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"/> 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"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT	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"/> OUT	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 OUT	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 OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/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"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> OUT/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"/> IN	Single-use & single-service articles: properly stored & used	X	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"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0	0
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 11/28/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: joe.stetina@chickensaladchick.com

Email 2: UMPHENOUR@HOTMAIL.COM

Email 3: UMPHENOUR@HOTMAIL.COM

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lemon basil chicken salad	prep cooler on left	40						
pasta salad	prep cooler on left	39						
fruity fran chicken salad	prep cooler on left	38						
broccoli cheddar soup	steam unit	165						
poblano soup	soup warmer	166						
sliced turkey	2 door cooler	40						
cheesecake	2 door cooler	40						
pasta salad	2 door cooler (relocated)	53						
broccoli salad	2 door cooler (relocated)	48						
barbie q chicken salad	prep cooler on right	39						
pimento cheese	prep cooler on right	41						
chicken salad	walk in cooler	36						
chicken salad	walk-in cooler at 1:50 pm, prepared today	50						
chicken salad	1 door cooler	36						
chicken salad	display cooler	38						
hot water	4 comp sink	149						
quat sani	4 comp sink (ppm)	200						
quat sani	towel bucket at front counter (ppm)	200						

First
Person in Charge (Print & Sign): Isabel

Last
Lopez

Isabel Lopez

First
Regulatory Authority (Print & Sign): Aubrie

Last
Welch

Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3131

Authorize final report to
be received via Email: _____



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: CHICKEN SALAD CHICK

Establishment ID: 3034012812

Date: 11/28/2022 **Time In:** 1:30 PM **Time Out:** 3:40 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Isabel Lopez		Food Service		08/25/2026

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.

- 8 2-301.14 When to Wash (P) Employee relocated personal items with gloved hands, removed gloves, and prepared to don new gloves without washing hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep including working with exposed food, clean equipment and utensils, and unwrapped single-use articles; before donning gloves to initiate a task that involves working with food; and after engaging in other activities that contaminate the hands. CDI - REHS intervened, employee washed hands.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Repeat - Stack of plastic containers under prep table with crumbs/food debris that appear to have fallen from the prep table. Food debris inside chopper, sticker residue on plastic pan. Food contact surfaces shall be clean to sight and touch. CDI - placed at sink for re-cleaning. Dish washing is a repeat from previous inspection but improvement noted.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Pasta salad prepped 2 days ago was 53F in base of 2 door cooler; broccoli salad prepped earlier today was 48F. It is unclear why pasta salad was off temp; container may have been removed for re-stocking. Time/temperature control for safety (TCS) foods held cold shall be maintained at 41F or below. CDI - foods moved to walk-in cooler; PIC will monitor temps and agreed to discard foods that do not reach 41F within 4 hours of prep/opening.
- 33 3-501.15 Cooling Methods (Pf) Chicken salad prepped today was in a tightly covered metal pan on speed rack in walk-in cooler, and only cooled 2 degrees in 21 minutes (50F to 48F). Broccoli salad prepped earlier today was in base of 2 door cooler, in tightly covered metal pan, and was 48F. Cooling shall be accomplished in accordance with the time and temperature criteria (135F to 70F in 2 hours max; 70F to 41F or below in 4 hrs max) by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans, separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI - discussion about cooling methods; broccoli salad placed in walk-in; PIC agreed to monitor temps and discard if not 41F within 4 hours of prep. REHS provided handout about cooling.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Damp/soiled wiping cloths on prep tables, cutting board of prep cooler, on employee shoulder. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer. CDI - soiled towels placed in soiled linen.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Repeat. Cups in dispensers at front counter and drive-thru overstacked, exposing mouth-contact portions. Single-service and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.
- 49 4-602.13 Nonfood Contact Surfaces (C) Some cleaning is needed, such as base of prep coolers under refrigerated drawers, fan guards in walk-in cooler. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Clean dust accumulation from ceiling vents. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) Employee personal items on shelf next to dry goods, on shelf next to microwave. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.