Food Establishment Inspection Report

Location Address: 3455 GENTRY LM City: CLEMMONS State: North Carolina Dp: 2702 County: 34 Forsyth Permitte: CHICKEN SALAD CHICK Telephone: Sign Sign: Solar: Solar	· · ·					
Chy: C2UMONS State: North Carolina Zip: 27012 County: 34 Forsyth Permittee: CHICKEN SALAD CHICK Telephone: [330] 937-9801 Chicken Salar Salaar Salar Sal	Establishment Name: CHICKEN SALAD CHICK	Establishment ID: 3034012812				
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Compliance with variance, specialized process,						



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NC North Carolina Public Health

Score: 96.5

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHICKEN SALAD	CHICK	Establishment ID: 3034012812			
Location Address: <u>3455 GENTRY LN</u>		X Inspection Re-Inspection	Date: <u>11/28/2022</u>		
City: CLEMMONS	State:NC	Comment Addendum Attached? X	Status Code: A		
County: 34 Forsyth	Zip: <u>27012</u>	Water sample taken? Yes X No	Category #: IV		
Wastewater System: X Municipal/Community [Water Supply: X Municipal/Community [Email 1:joe.stetina@chickensaladchick.com			
Permittee: CHICKEN SALAD CHICK		Email 2:UMPHENOUR@HOTMAIL.CC	DM		
Telephone: (336) 997-9601		Email 3:UMPHENOUR@HOTMAIL.CC	DM		

	Temperature Observations									
	Effective January 1, 2019 Cold Holding is now 41 degrees or less									
emon basil chicken		Temp Item 40		Location		Temp	-	Location	T	emp
oasta salad	prep cooler on left	39								
ruity fran chicken	prep cooler on left	38								
proccoli cheddar	steam unit	165								
ooblano soup	soup warmer	166								
liced turkey	2 door cooler	40								
cheesecake	2 door cooler	40								
oasta salad	2 door cooler (relocated)	53								
proccoli salad	2 door cooler (relocated)	48								
oarbie q chicken salad	prep cooler on right	39								
	prep cooler on right	41								
chicken salad	walk in cooler	36								
	walk-in cooler at 1:50 pm, prepped today	50								
chicken salad	1 door cooler	36								
chicken salad	display cooler	38								
not water	4 comp sink	149								
luat sani	4 comp sink (ppm)	200								
luat sani	towel bucket at front counter	200								
									· · · · · · · · · · · · · · · · · · ·	

First Person in Charge (Print & Sign): Isabel	<i>Last</i> Lopez	Jupel kpy			
First	Last				
Regulatory Authority (Print & Sign): Aubrie	Welch	Autria Velen REAS			
REHS ID:2519 - Welch, Aubrie	Verification Required Date:				
REHS Contact Phone Number: (336) 703-3131		e final report to ved via Email:			
North Carolina Department of Health & Human Services DHS is an equal opportunity employer. Page 1 of Food Establishment Inspection Report, 10/2021					

Page 1 of _____ Food Establishment Inspection Report, 10/2021



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 #	Туре	Expiration Date				
Isabel Lopez		Food Service		08/25/2026			
Viol	Ob: lations cited in this report must be o	servations and Cor corrected within the time frames		ns 8-405.11 of the food code.			
gloves with engaging ir before don	out washing hands. Food em n food prep including working	ployees shall clean their ha with exposed food, clean e hat involves working with fo	ands and exposed portion quipment and utensils, a	ed gloves, and prepared to don new ns of their arms immediately before and unwrapped single-use articles; in other activities that contaminate the			
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 choppe sticker residue on plastic pan. Food contact surfaces shall be clean to sight and touch. CDI - placed at sink for re-cleaning. Di 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 a 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 maintai at 41F or below. CDI - foods moved to walk-in cooler; PIC will monitor temps and agreed to discard foods that do not reach 4 within 4 hours of prep/opening.							
				pan on speed rack in walk-in cooler, was in base of 2 door cooler, in			

- 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.