

Food Establishment Inspection Report

Score: 99

Establishment Name: MO'S CHICKEN & GROCERY 2 GO

Establishment ID: 3034020817

Location Address: 3112 INDIANA AVE.

City: WINSTON SALEM

State: NC

Zip: 27105

County: 34 Forsyth

Permittee: 109 CHICKEN, INC.

Telephone: (336) 293-4274

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

☒ Inspection ☐ Re-Inspection

Date: 06/14/2021

Status Code: A

Time In: 1:50 PM

Time Out: 3:00 PM

Total Time: 1 hrs 10 min

Category #: III

FDA Establishment Type:

No. of Risk Factor/Intervention Violations: 0

No. of Repeat Risk Factor/Intervention Violations: 0

| 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. | | | | | | | | | | |
| IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | |
| Supervision .2652 | | | | | | | | | | Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | 0 | | | | 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | 0 | | | | |
| Employee Health .2652 | | | | | | | | | | Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 1 | 0 | | | 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 | 0 | | | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 1 | 0 | | | 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 0 | | | | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | Food Identification .2653 | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | 0 | | | 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | 0 | | | | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 0 | | | | 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 0 | | | | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 | 0 | | | 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | 1 | 0 | | | | |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | 3 | 1 | 0 | | | 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 0 | | | | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 | 0 | | | Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| Approved Source .2653, .2655 | | | | | | | | | | Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 | 0 | | | 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 0 | | | | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | | | 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0 | | | | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 | 0 | | | 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 0 | | | | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | | | 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 0 | | | | |
| Protection from Contamination .2653, .2654 | | | | | | | | | | Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 1 | 0 | | | 45 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 | | | | |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | 1 | 0 | | | 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 0 | | | | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 | 0 | | | 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | | 0 | | | | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 1 | 0 | | | 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | 2 | 1 | 0 | | | |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 1 | 0 | | | Total Deductions: 1 | | | | | | | | | | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | 1 | 0 | | | | | | | | | | | | | |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 1 | 0 | | | | | | | | | | | | | |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 1 | 0 | | | | | | | | | | | | | |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 1 | 0 | | | | | | | | | | | | | |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 | 0 | | | | | | | | | | | | | |
| Consumer Advisory .2653 | | | | | | | | | | | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | 0 | | | | | | | | | | | | | | |
| Highly Susceptible Populations .2653 | | | | | | | | | | | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | 1 | 0 | | | | | | | | | | | | | |
| Chemical .2653, .2657 | | | | | | | | | | | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 0 | | | | | | | | | | | | | | |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 | 0 | | | | | | | | | | | | | |



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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: MO'S CHICKEN & GROCERY 2 GO
 Location Address: 3112 INDIANA AVE.
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: 109 CHICKEN, INC.
 Telephone: (336) 293-4274

Establishment ID: 3034020817
☒ Inspection ☐ Re-Inspection Date: 06/14/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: yama_faye@yahoo.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 | MamaDouu F. 2/8/22 | 0.0 | | | | | | |
| hot water | 3 comp sink | 132.0 | | | | | | |
| chl. sani | 3 comp sink (ppm) | 100.0 | | | | | | |
| final cook | chicken livers | 205.0 | | | | | | |
| fried chicken | hot hold | 197.0 | | | | | | |
| potato wedges | hot hold | 203.0 | | | | | | |
| chicken wings | hot hold | 171.0 | | | | | | |
| bbq chicken wings | hot hold | 183.0 | | | | | | |

Person in Charge (Print & Sign): Mamadou Faye
 Regulatory Authority (Print & Sign): Lauren Pleasants

Lauren Pleasants
Mamadou Faye

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144



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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.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Replace broken handle on upright reach in cooler. Replace rusting shelves in upright reach in cooler. Remove rust from underneath prep sink drainboards. Equipment shall be maintained in good repair. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Additional cleaning is needed but not limited to the following areas; all shelves of upright cooler reach in, underside of three comp sink, the sides and bottoms of all fryers, on the exterior ledge of the food display unit at the front, the sides of the seasoning canisters. Non-food contact surfaces shall be free of dust, dirt, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C-Small leak at drain pipes under chicken prep sink behind 3 comp sink. Plumbing systems shall be maintained in good repair. Fix leak.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Replace missing corner guard on FRP wall at can wash. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions - C- Additional cleaning is needed on walls surrounding handsinks, 3 comp sink, and prep sinks. Physical facilities shall be maintained clean. 0 pts.