

Food Establishment Inspection Report

Score: 96

Establishment Name: TWO BROTHERS KITCHEN

Establishment ID: 3034020752

Location Address: 3990 NORTH PATTERSON AVE

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: JOHNNY BLUE LLC

Telephone: (336) 661-0806

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 01/11/2022 Status Code: A

Time In: 12:45 PM Time Out: 2:45 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

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 | IN <input checked="" type="checkbox"/> N/A | | | | |
| PIC Present, demonstrates knowledge, & performs duties | | <input checked="" type="checkbox"/> | 0 | | |
| 2 | IN <input checked="" type="checkbox"/> N/A | | | | X |
| Certified Food Protection Manager | | <input checked="" type="checkbox"/> | 0 | | |
| Employee Health .2652 | | | | | |
| 3 | OUT <input checked="" type="checkbox"/> | | | | |
| Management, food & conditional employee; knowledge, responsibilities & reporting | | 2 | 1 | 0 | |
| 4 | OUT <input checked="" type="checkbox"/> | | | | |
| Proper use of reporting, restriction & exclusion | | 3 | 1.5 | 0 | |
| 5 | IN <input checked="" type="checkbox"/> | | | | X |
| Procedures for responding to vomiting & diarrheal events | | 1 | 0.5 | | |
| Good Hygienic Practices .2652, .2653 | | | | | |
| 6 | OUT <input checked="" type="checkbox"/> | | | | |
| Proper eating, tasting, drinking or tobacco use | | 1 | 0.5 | 0 | |
| 7 | OUT <input checked="" type="checkbox"/> | | | | |
| No discharge from eyes, nose, and mouth | | 1 | 0.5 | 0 | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | |
| 8 | OUT <input checked="" type="checkbox"/> | | | | |
| Hands clean & properly washed | | 4 | 2 | 0 | |
| 9 | OUT <input checked="" type="checkbox"/> N/A/N/O | | | | |
| No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | | 4 | 2 | 0 | |
| 10 | OUT <input checked="" type="checkbox"/> N/A | | | | |
| Handwashing sinks supplied & accessible | | 2 | 1 | 0 | |
| Approved Source .2653, .2655 | | | | | |
| 11 | OUT <input checked="" type="checkbox"/> | | | | |
| Food obtained from approved source | | 2 | 1 | 0 | |
| 12 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | | | | |
| Food received at proper temperature | | 2 | 1 | 0 | |
| 13 | OUT <input checked="" type="checkbox"/> | | | | |
| Food in good condition, safe & unadulterated | | 2 | 1 | 0 | |
| 14 | 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 | OUT <input checked="" type="checkbox"/> N/A/N/O | | | | |
| Food separated & protected | | 3 | 1.5 | 0 | |
| 16 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> | | | | X |
| Food-contact surfaces: cleaned & sanitized | | 3 | 0 | | |
| 17 | OUT <input checked="" type="checkbox"/> | | | | |
| Proper disposition of returned, previously served, reconditioned & unsafe food | | 2 | 1 | 0 | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | |
| 18 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O | | | | |
| Proper cooking time & temperatures | | 3 | 1.5 | 0 | |
| 19 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O | | | | |
| Proper reheating procedures for hot holding | | 3 | 1.5 | 0 | |
| 20 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O | | | | |
| Proper cooling time & temperatures | | 3 | 1.5 | 0 | |
| 21 | OUT <input checked="" type="checkbox"/> N/A/N/O | | | | |
| Proper hot holding temperatures | | 3 | 1.5 | 0 | |
| 22 | OUT <input checked="" type="checkbox"/> N/A/N/O | | | | |
| Proper cold holding temperatures | | 3 | 1.5 | 0 | |
| 23 | OUT <input checked="" type="checkbox"/> N/A/N/O | | | | |
| Proper date marking & disposition | | 3 | 1.5 | 0 | |
| 24 | 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 | 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 | 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 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | | | | |
| Food additives: approved & properly used | | 1 | 0.5 | 0 | |
| 28 | OUT <input checked="" type="checkbox"/> N/A | | | | |
| Toxic substances properly identified stored & used | | 2 | 1 | 0 | |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 29 | 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 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | | | | |
| Pasteurized eggs used where required | | 1 | 0.5 | 0 | |
| 31 | OUT <input checked="" type="checkbox"/> | | | | |
| Water and ice from approved source | | 2 | 1 | 0 | |
| 32 | 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 | OUT <input checked="" type="checkbox"/> | | | | |
| Proper cooling methods used; adequate equipment for temperature control | | 1 | 0.5 | 0 | |
| 34 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O | | | | |
| Plant food properly cooked for hot holding | | 1 | 0.5 | 0 | |
| 35 | OUT <input checked="" type="checkbox"/> N/A/N/O | | | | |
| Approved thawing methods used | | 1 | 0.5 | 0 | |
| 36 | OUT <input checked="" type="checkbox"/> | | | | |
| Thermometers provided & accurate | | 1 | 0.5 | 0 | |
| Food Identification .2653 | | | | | |
| 37 | OUT <input checked="" type="checkbox"/> | | | | |
| Food properly labeled: original container | | 2 | 1 | 0 | |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | |
| 38 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> | | | | X |
| Insects & rodents not present; no unauthorized animals | | 2 | 1 | | |
| 39 | OUT <input checked="" type="checkbox"/> | | | | |
| Contamination prevented during food preparation, storage & display | | 2 | 1 | 0 | |
| 40 | OUT <input checked="" type="checkbox"/> | | | | |
| Personal cleanliness | | 1 | 0.5 | 0 | |
| 41 | OUT <input checked="" type="checkbox"/> | | | | |
| Wiping cloths: properly used & stored | | 1 | 0.5 | 0 | |
| 42 | OUT <input checked="" type="checkbox"/> N/A | | | | |
| Washing fruits & vegetables | | 1 | 0.5 | 0 | |
| Proper Use of Utensils .2653, .2654 | | | | | |
| 43 | OUT <input checked="" type="checkbox"/> | | | | |
| In-use utensils: properly stored | | 1 | 0.5 | 0 | |
| 44 | OUT <input checked="" type="checkbox"/> | | | | |
| Utensils, equipment & linens: properly stored, dried & handled | | 1 | 0.5 | 0 | |
| 45 | OUT <input checked="" type="checkbox"/> | | | | |
| Single-use & single-service articles: properly stored & used | | 1 | 0.5 | 0 | |
| 46 | OUT <input checked="" type="checkbox"/> | | | | |
| Gloves used properly | | 1 | 0.5 | 0 | |
| Utensils and Equipment .2653, .2654, .2663 | | | | | |
| 47 | OUT <input checked="" type="checkbox"/> | | | | |
| Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | | 1 | 0.5 | 0 | |
| 48 | OUT <input checked="" type="checkbox"/> | | | | |
| Warewashing facilities: installed, maintained & used; test strips | | 1 | 0.5 | 0 | |
| 49 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> | | | | |
| Non-food contact surfaces clean | | 1 | 0.5 | | |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 50 | OUT <input checked="" type="checkbox"/> N/A | | | | |
| Hot & cold water available; adequate pressure | | 1 | 0.5 | 0 | |
| 51 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> | | | | X |
| Plumbing installed; proper backflow devices | | 2 | 1 | | |
| 52 | OUT <input checked="" type="checkbox"/> | | | | |
| Sewage & wastewater properly disposed | | 2 | 1 | 0 | |
| 53 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | | | | |
| Toilet facilities: properly constructed, supplied & cleaned | | 1 | 0.5 | | |
| 54 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> | | | | |
| Garbage & refuse properly disposed; facilities maintained | | 1 | 0.5 | | |
| 55 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> | | | | |
| Physical facilities installed, maintained & clean | | 1 | 0.5 | 0 | |
| 56 | IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> | | | | |
| Meets ventilation & lighting requirements; designated areas used | | 1 | 0.5 | | |
| TOTAL DEDUCTIONS: | | | | | 4 |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TWO BROTHERS KITCHEN
 Location Address: 3990 NORTH PATTERSON 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: JOHNNY BLUE LLC
 Telephone: (336) 661-0806

Establishment ID: 3034020752
 Inspection Re-Inspection Date: 01/11/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: mieh100@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 |
|--------------------|-------------------|------|------|----------|------|------|----------|------|
| Chicken tender | hot case | 152 | | | | | | |
| fried chicken wing | hot case | 142 | | | | | | |
| potato wedge | hot case | 174 | | | | | | |
| fried chicken | hot case | 168 | | | | | | |
| fish filet | hot case | 194 | | | | | | |
| corn dog | 2 door cooler | 39 | | | | | | |
| hot water | prep sink | 111 | | | | | | |
| quat sani | 3 comp sink (ppm) | 150 | | | | | | |

Person in Charge (Print & Sign): Shenoda *Shafeek* Shenoda Shafeek
 Regulatory Authority (Print & Sign): Aubrie *Welch* Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie Verification Required Date:

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section ● Food Protection Program
 DHHS is an equal opportunity employer.
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Comment Addendum to Inspection Report

Establishment Name: TWO BROTHERS KITCHEN

Establishment ID: 3034020752

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.

- 1 2-102.11 (A), (B) and (C) (1), (4) - (16) (PF) No employees with food safety training, and violations of priority items during inspection. The duties of the person in charge include ensuring that employees are properly sanitizing multiuse equipment before it is reused.
- 2 2-102.12 (A) Certified Food Protection Manager (C) Employee working today did not have food safety training. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager. Repeat.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Establishment does not have written procedures. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI - education about this new requirement; REHS provided example cleanup plan.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) Dried food debris on food thermometer and inside its plastic sleeve. Food thermometer must be cleaned and sanitized before and after each use and stored in a clean location. CDI - thermometer cleaned during inspection, sleeve placed in 3 comp sink for cleaning.
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) Tongs are used for cooked chicken, fish, fries, pork. Employee stated that tongs are washed at shift change - a shift is 8 hours. If used with time/temperature control for safety (TCS) foods, utensils shall be cleaned and sanitized a minimum of once every 4 hours. CDI - tongs cleaned during inspection, discussion with employee.
- 38 6-202.15 Outer Openings, Protected (C) Back door is not self-closing. All doors to outside must be self-closing. Repair self-closure. Repeat.
- 49 4-602.13 Nonfood Contact Surfaces (C) Clean as needed, such as handles of refrigeration equipment, bases of fryers. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-203.14 Backflow Prevention Device, When Required (P) Spray nozzle attached to hose with only an atmospheric backflow preventer. A plumbing system shall be installed to preclude backflow into the water supply system at each point of use, including on a hose bibb, by installing an approved backflow prevention device. If you want to leave the nozzle attached, you need a backflow preventer that is rated for continuous pressure. CDI - as a temporary fix, hose was unscrewed from faucet.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Clean fixtures in both restrooms. Plumbing fixtures shall be cleaned as often as necessary to keep them clean.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C) Cardboard dumpster is rusted out on both sides below the doors, plug is missing and cannot be replaced due to damage to base of dumpster. Replace prior to next inspection. Receptacles for refuse and recyclables shall be maintained in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repair floor around white conduits to be smooth and easily cleanable. Repair damaged wall corner by prep sink. Physical facilities shall be maintained in good repair.
6-501.12 Cleaning, Frequency and Restrictions (C) Clean floor, esp. back corner near white conduits. Physical facilities shall be cleaned as often as necessary to keep them clean.
6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) Litter around dumpsters, please clean. The premises shall be free of litter.
- 56 6-303.11 Intensity - Lighting (C) Lighting under hood was 34-35 foot-candles, and should be 50 foot-candles in food prep areas.