

Food Establishment Inspection Report

Score: 93.5

Establishment Name: SOUTHERN FAMILY RESTAURANT

Establishment ID: 3034010730

Location Address: 4689 YADKINVILLE RD

City: PFAFFTOWN State: North Carolina

Zip: 27040 County: 34 Forsyth

Permittee: SOUTHERN FAMILY RESTAURANT, INC.

Telephone: (336) 922-4784

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/27/2022 Status Code: A

Time In: 10:36 AM Time Out: 2:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	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"/> 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"/> IN 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 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"/> IN <input checked="" type="checkbox"/> N/A N/O	Food separated & protected	3	<input checked="" type="checkbox"/>	0 X
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
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 OUT N/A <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> 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	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0 X
24	<input checked="" type="checkbox"/> IN 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"/> N/A	Consumer advisory provided for raw/undercooked foods	1	<input checked="" type="checkbox"/>	0 X
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN 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 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 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 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 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"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Approved thawing methods used	1	0.5	<input checked="" type="checkbox"/> X
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"/> N/A	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/> 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"/> 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"/> 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"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/>	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"/> OUT	Non-food contact surfaces clean	1	0.5	0
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"/> IN <input checked="" type="checkbox"/> N/A	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/> X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	<input checked="" type="checkbox"/>	0 X
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0 X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: SOUTHERN FAMILY RESTAURANT, INC.
 Telephone: (336) 922-4784

Establishment ID: 3034010730
☒ Inspection ☐ Re-Inspection Date: 09/27/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: mnoahsfr@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
Burger	final cook	173.0						
Fried Catfish	final cook	201.0						
Grilled Chicken Strips	final cook	180.0						
Meat Sauce	hot holding	156.0						
Brown Gravy	hot holding	150.0						
Vegetable Soup	hot holding	142.0						
Mashed Potatoes	hot holding	139.0						
Macaroni	hot holding	150.0						
Ham	salad unit	39.0						
Turkey	salad unit	39.0						
Lettuce	salad unit	39.0						
Tomatoes	salad unit	37.0						
Rice	salad unit	41.0						
Lasagna	salad unit	32.0						
Baked Potato	walk-in cooler	40.0						
Lasagna	walk-in cooler	41.0						
Shredded Chicken	walk-in cooler	41.0						
Hot Water	3-compartment sink	155.0						
Hot Water	dish machine	171.0						
Sanitizer	bottle	50.0						

First
 Person in Charge (Print & Sign): Mike
 First
 Regulatory Authority (Print & Sign): Victoria

Last
 Noah
 Last
 Murphy

Mike Noah

Victoria Murphy

REHS ID: 2795 - Murphy, Victoria
 REHS Contact Phone Number: (336) 703-3814

Verification Required Date: 10/07/2022

Authorize final report to
 be received via Email:

Mike Noah



North Carolina Department of Health & Human Services

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 • 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: SOUTHERN FAMILY RESTAURANT

Establishment ID: 3034010730

Date: 09/27/2022 **Time In:** 10:36 AM **Time Out:** 2:00 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.

- 2 2-102.12 (A) Certified Food Protection Manager-C: There was no food protected manager on duty during the inspection. (A) The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation-P: A pan of ground beef was stored over a pan of pooled eggs and a pan of cucumber salad in the reach-in cooler. A) Food shall be protected from cross contamination by:
(1) Except as specified in (1)(d) below, separating raw animal foods during storage, preparation, holding, and display from:
(a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables. CDI: The PIC rearranged items to appropriate storage order.//3-304.15 (A) Gloves, Use Limitation-P: An employee was observed contacting the trash can and began handling a pan of coleslaw mix./After soiling gloves, an employee was observed washing single-use gloves. A) If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: The employees changed gloves and washed hands appropriately. The PIC placed coleslaw mix in another pan.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition-P: Two containers of potato salad were dated for 9/17/22. (A) A food specified in 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen. CDI: The items were discarded
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens-PF: The menu included a reminder statement for the consumer advisory but didn't include the disclosure agreement. (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)";(2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. VR: A verification is required by 10/07/22. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc
- 35 3-501.13 Thawing-REPEAT-PF: A pan of bacon was observed thawing at room temperature. Except as specified in (D) of this section, potentially hazardous food shall be thawed:(A) Under refrigeration that maintains the food temperature at 5 C (41 F) or less; (B) Completely submerged under running water:(1) At a water temperature of 21 C (70 F) or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, (3) For a period of time that does not allow thawed portions of ready-to-eat food to rise above 5 C (41 F), (4) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under 3-401.11(A) or (B) to be above 5 C (41 F), for more than 4 hours. CDI: The bacon was still partially frozen and the PIC moved the bacon into the walk-in cooler to thawing under refrigeration.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-REPEAT-C: Ice is accumulating on boxes underneath the line in the walk-in freezer/A container of coleslaw mix being prepared was stored on a pan sitting on the trash can. . Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor.
- 47 4-202.11 Food-Contact Surfaces - Cleanability-PF: Several cracked pans were observed in throughout the kitchen. (A) Multiuse food-contact surfaces shall be:
(1) smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints. CDI: PIC discarded pans //4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Legs of shelves are rusted in the walk-in freezer, breader cart with broken wheel and rust/shelves rusting in sandwich make unit reach in cooler/chemical shelf rusted/ corroded metal shelf above the prep table in dry storage/replace torn gaskets on walk in freezer and walk in cooler doors/recaulk back handwashing sink to the wall/remove rust from booster heater at warewashing machine. Equipment shall be maintained in good repair.
- 51 5-205.15 (B) System Maintained in Good Repair-C: One of the handwashing sinks in the men's restroom is out of order. A plumbing system shall be maintained in good repair./prep sinks are leaking at the faucets.*A work order has been placed for the sinks*
- 53 6-501.18 Cleaning of Plumbing Fixtures-REPEAT-C: Cleaning needed on bases of all toilets and urinals in restrooms./Sink spray nozzle also needs cleaning around the spring. plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean. *left at zero points due to improvement from previous inspection*
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Reattach the FRP panel to the left of the handwashing sink, seal pipe penetrations into the wall and seal the sewage clean out pipe to the floor in chemical storage room/remove wiring and hoses from ceiling that connected to ice machine that has been removed/recaulk around toilets in last two stalls of men's restroom. Physical facilities shall be maintained in good repair.

