

Food Establishment Inspection Report

Score: 98.5

Establishment Name: MY FRII

Establishment ID: 3034012799

Location Address: 3477 BURKE MILL RD STE D4

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: MY FRII CORP #1 LLC

Telephone: (336) 760-4985

☒ Inspection ☐ Re-Inspection**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 12/01/2022 Status Code: A

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

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 2

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"/> 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	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	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	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	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"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN 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	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	X
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	X	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN 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"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	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"/> 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"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> IN	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
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	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	<input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					1.5



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 760-4985

Establishment ID: 3034012799
☒ Inspection ☐ Re-Inspection Date: 12/01/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: SAM.BALLAS@EASTCOASTWINGS.COM
 Email 2: sammyg@myfriifranchise.com
 Email 3: SAM.BALLAS@EASTCOASTWINGS.COM

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
cheesecake shake mix	small prep cooler	38						
shredded chicken	backup steam unit	142						
chili	backup steam unit	137						
chicken tender	hot holding	173						
fries	hot holding	135						
burger	hot holding	145						
diced tomatoes	prep cooler (top)	39						
sliced tomatoes	prep cooler (base)	41						
shredded chicken	steam well	163						
chili	steam well	167						
blanched fries	walk-in cooler	41						
hot water	3 comp sink	134						
quat sanitizer	3 comp sink dispenser, towel bucket (npm)	150						
CL sanitizer	Final rinse, dish machine (npm)	100						

First
 Person in Charge (Print & Sign): McKena
 First
 Regulatory Authority (Print & Sign): Aubrie

Last
 Thomas
 Last
 Welch

[Signature: McKenna Thomas]
[Signature: Aubrie Welch REHS]

REHS ID: 2519 - Welch, Aubrie
 REHS Contact Phone Number: (336) 703-3131

Verification Required Date: 12/09/2022

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: MY FRII

Establishment ID: 3034012799

Date: 12/01/2022 **Time In:** 1:30 PM **Time Out:** 3:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
McKena Thomas		Food Service		03/19/2023

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.

- 24 3-501.19 Time as a Public Health Control (P) - Blanched fries were not time marked at beginning of inspection. If time without temperature control is used as the public health control for a working supply of time/temperature control for safety (TCS) food, the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. CDI - PIC stated that fries were blanched at 12:30, time sticker was placed on container of fries.
- 28 7-201.11 Separation - Storage (P) Bulk chemicals (neutral floor cleaner, peroxide disinfectant) stored on shelving above clean drainboard/sanitizing vat of 3 comp sink. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. VERIFICATION REQUIRED by Friday, Dec 9.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Repeat. Several damp/soiled wiping cloths on prep surfaces in the kitchen. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer or placed in soiled linen to prevent cross contamination. CDI - PIC placed in soiled linen.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf) Repeat - No chlorine test strips were available to monitor operation of dish machine. A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. VERIFICATION REQUIRED by Friday, Dec 9.
- 4-301.13 Drainboards (C) Large plastic containers were placed at can wash until they could be cleaned. Can wash should only be used for dumping mop water and washing trash cans. Drainboards, utensil racks or tables large enough to accomodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.
- 51 5-203.14 Backflow Prevention Device, When Required (P) Spray nozzle connected to hose at can wash without proper backflow prevention. A plumbing system shall be installed to preclude backflow of a contaminant into the water supply system at each point of use in a food establishment, including on a hose bibb by installing an approved backflow prevention device. If spray nozzle is left connected to the hose, a backflow preventer rated for continuous pressure needs to be installed after the splitter on the left side. CDI - as a temporary fix, spray nozzle was removed from hose.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) There is not a covered trash can in the women's room. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 54 5-501.13 Receptacles (C) Shared dumpster on left is cracked at back left corner and leaking. Receptacles and waste handling units for refuse, recyclables, and returnables and for use with material containing food residue shall be durable, cleanable, insect and rodent resistant, LEAKPROOF, and nonabsorbent.
- 5-501.115 Maintaining Refuse Areas and Enclosures (C) Remove large blue container with standing water and pile of black plastic crates from shared recycling area. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, and clean. It is the shared responsibility of all establishments using the dumpsters to maintain this area.

Additional Comments

Establishment is expanding dining room from 45 seats to 60 seats.

Establishment cools: blanched fries, chili, shredded chicken only.