

# Food Establishment Inspection Report

Score: 96.5

Establishment Name: THREE BULLS AMERICAN STEAKHOUSE

Establishment ID: 3034012539

Location Address: 1480 RIVER RIDGE DR

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: THREE BULLS, INC

Telephone: (336) 842-5363

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

Date: 05/08/2024

Status Code: A

Time In: 2:45 PM

Time Out: 5:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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
<b>Approved Source .2653, .2655</b>					
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
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> 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	X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
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	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display	2	1	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
<b>Proper Use of Utensils .2653, .2654</b>					
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
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
<b>TOTAL DEDUCTIONS:</b>					3.5



# Comment Addendum to Food Establishment Inspection Report

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☐ Educational Visit

Status Code: A

County: 34 Forsyth Zip: 27012

Comment Addendum Attached? ☒

Category #: IV

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

Email 1: sammy@crispshg.com

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

Email 2: info@threebullssteakhouse.com

Permittee: THREE BULLS, INC

Email 3:

Telephone: (336) 842-5363

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
coleslaw/make unit 6	40				
sliced tomato/make unit 6	41				
crab cake/make unit 6	39				
cooked onion/make unit 5	41				
raw hamburger/make unit 5	41				
cooked onion/reheat for hot holding	200				
gravy/hot hold well	135				
marinara/hot hold well	147				
fettuccine/walk in cooler	41				
coleslaw/walk in cooler	40				
raw shrimp/walk in cooler	38				
flounder/walk in cooler	36				
quat sanitizer/3 compartment sink	400 ppm				
hot water/3 compartment sink	125				
hot water/dishmachine	160				
quat sanitizer/sani buckt	400 ppm				
ambient air/make unit 6	47.8				
ambient air (adjusted)/make unit 6	33.6				

First  
Person in Charge (Print & Sign): Michael

Last  
Kimball

First  
Regulatory Authority (Print & Sign): Daygan

Last  
Shouse

*M. Kimball*

*Daygan Shouse*

REHS ID: 3316 - Shouse, Daygan

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 704-3141

Authorize final report to  
be received via Email: \_\_\_\_\_



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, 12/2023

• Food Protection Program



## Comment Addendum to Inspection Report

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**Date:** 05/08/2024 **Time In:** 2:45 PM **Time Out:** 5:45 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jimmie Farley		Food Service	08/05/2022	08/05/2027

### 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.

- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Ice machine with visible soil on top interior portion. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency necessary to preclude the accumulation of soil or mold.
- 20 3-501.14 Cooling (P) Hash browns in the walk in cooler were 48 F. Time/temperature control for safety food shall be cooled within 4 hours to 41F or less if prepared from ingredients at ambient temperature. CDI: REHS intervention; hash browns placed on shallow pan to cool ambiently to 41 F or below.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The following products were held above 41 F in make unit 4: Raw chicken at 48 F, raw chicken wings at 51 F, raw flounder at 45F, raw shrimp at 45 F, fettucine at 50 F, penne at 51 F, marinara at 48 F, alfredo at 46 F, and shredded cheese at 45 F. Make unit was holding at an ambient temperature of 47.8 F. Time temperature control for safety foods held cold shall be held at 41 F or below. CDI: Make unit adjusted to 33.6 F and products above temperature were voluntarily discarded by person in charge.
- 33 3-501.15 Cooling Methods (Pf) Hash browns in the walk in cooler that were prepped this afternoon were 48 F. Cooling shall be accomplished in accordance with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or 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; other effective methods. CDI: Hash browns placed on shallow pan to cool ambiently in walk in cooler to 41 F or below.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Boxes were stored on floor in walk in freezer. Food shall be protected from contamination by storing food in a clean, dry location, where it is not exposed to splash and dust and 6 inches above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment (C) Walk in freezer with ice buildup on fan guard, floor, and door. Equipment shall be maintained in a state of good repair and condition. REPEAT.
- 49 4-602.13 Nonfood Contact Surfaces (C) Shelving units near warewashing are in need of cleaning. Clean alto shaam next to cook line. Non food contact surfaces shall be cleaned at a frequency to remove food soil and debris. REPEAT with improvement.
- 54 5-501.114 Using Drain Plugs (C) Drain plug for blue dumpster is missing. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.