

Food Establishment Inspection Report

Score: 91

Establishment Name: EAST COAST WINGS AND GRILL

Establishment ID: 3034014043

Location Address: 800 J NORTH MAIN STREET

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 05 / 23 / 2016 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 04 : 45 ^{am} _{pm} Time Out: 08 : 45 ^{am} _{pm}

Permittee: TOWNSEND RESTAURANT GROUP INC

Total Time: 4 hrs 0 minutes

Telephone: (336) 996-9464

Category #: III

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 5

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.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0	
Good Hygienic Practices .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	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	1.5	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	0		
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.5	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	0		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.5	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	0.5	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.5	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	0		
Conformance with Approved Procedures .2653, .2654, .2658								
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	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.5	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	0		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0		
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
Total Deductions:						9		



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Comment Addendum Attached? Status Code: A

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Email 1:

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: TOWNSEND RESTAURANT GROUP INC

Email 3:

Telephone: (336) 996-9464

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chili	hot hold	156	large	cooler drawer	42	grille	walk in cooler	42
grilled chicken	final cook	197	chicken	cooler drawer	43	Christopher	Servsafe 13267362	0
large	final cook	178	grilled onions	cooler drawer	44			
fried chicken	final cook	197	wings	walk in cooler	42			
wings	final cook	199	turkey	walk in cooler	41			
wings	hot hold	167	provalone	walk in cooler	41			
cut tomatoes	make unit	42	ribs	walk in cooler	41			
blue cheese	cooler drawer	42	amb air	reach in cooler bev prep	40			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Employee food items (half eaten plate of wings) were observed on a food prep table on the cook line. Several employee beverages were observed throughout the facility on food prep surfaces and utensil storage shelves. Employees may only eat and drink in approved areas. Store all employee food and beverages in approved areas in a manner that prevents contamination of food and utensils.
- 8 6-301.14 Hand washing Signage - C Hand wash signs are not posed in either of the women's restrooms. Hand wash signs must be posted in these areas.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Most utensils checked were observed to be dirty. These items were re-washed rinsed and sanitized.



Person in Charge (Print & Sign): Charles ^{First} Tuttle ^{Last}

Charles Tuttle

Regulatory Authority (Print & Sign): Craig ^{First} Faircloth ^{Last}

Craig Faircloth

REHS ID: 1938 - Faircloth, Craig

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3166



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Buffalo chicken dip was observed in a hot holding unit at 120 F. The manager indicated that the unit was not working properly and the temperature of dip was maintained by adding hot water. All food items being held hot must be held at or above 135 F. The buffalo chicken dip was discarded. And the manager was instructed not to use the unit until it can be repaired.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF An employees medication and syringes were observed on the bread rack on the cook line. Medications and other needed supplies must be stored in approved areas in a manner that prevents contamination of food and food contact surfaces.
- 31 3-501.15 Cooling Methods - PF A pot of ribs (98 F to 102 F) were found cooling on a cart in the left side prep area. When ask about the ribs and employee stated that they are allowed to cool to room temperature in this manner then placed in the walk in cooler. A bowl of chopped grilled chicken (68 F) was found cooling on the vegetable prep table in the left side prep area. When ask an employee stated that the chicken is cooked chopped and cooled to room temperature for use in salads and etc. The employee was unsure how long the ribs and chicken were sitting in these areas as they had just arrived for the evening shift. These are not approved cooling methods. Use the following approved cooling methods: Separating food into smaller thinner portions; placing food in shallow pans; using rapid cooling equipment; stirring food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; other effective measures. If placed in refrigeration units:
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C All in use utensils on the grill and the ice cream scoop on the beverage prep line were observed to be stored in containers of water at room temperature. This is not an approved storage method. Use the following approved storage methods for in use utensil: in the product they are being used for with their handles extending up, on a clean dry surface (ex prep table, cooking equipment); in running water with sufficient velocity to flush particulates to the drain; in a clean protected location (ex ice scoops in a pan with a lid); and / or in a container of water maintained at a temperature of at least 135 F.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair or replace the damaged grate on the char broiler and the malfunctioning hot hold unit (used for the buffalo chicken dip) on the beverage prep line
- 47 4-602.13 Nonfood Contact Surfaces - C Detailed cleaning is needed in on the exterior of cook line equipment, interior of reach in coolers, tops and undersides of the fryers, the exterior hood system. Non food contact surfaces must be kept clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Detailed cleani9ng is needed on the walls throughout the food prep areas and the cook line. Detailed cleaning is needed on the floors below equipment and shelving, along baseboards, and in corners. Detail floor cleaning needed where grout has worn down and food debris have fallen. Floors and walls must be kept clean. 6-201.11 Floors, Walls and Ceilings-Cleanability - C Floor grouting has worn down in heavy traffic areas and needs to be refinished. Glue build up needs to be removed from walls. Floors and walls must be maintained in good repair to maintain cleanability.



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✓
Spell



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