

Food Establishment Inspection Report

Score: 93

Establishment Name: FINNIGANS WAKE

Establishment ID: 3034014041

Location Address: 620 TRADE STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 15 / 2017 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 12 : 50 ^{am} _{pm} Time Out: 04 : 40 ^{am} _{pm}

Total Time: 3 hrs 50 minutes

Permittee: FINNIGANS WAKE INC

Category #: IV

Telephone: (336) 723-0322

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 6

Water Supply: Municipal/Community On-Site Supply

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.										
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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>

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	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
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	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:									7	



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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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: FINNIGANS WAKE INC
 Telephone: (336) 723-0322

Establishment ID: 3034014041
 Inspection Re-Inspection Date: 05/15/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: imopie@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sausage	final cook	170	hot water	three comp sink	132	hot water	in-use utensils	135
soup	hot hold	179	hot water	pre-rinse sprayer	132	mashed	hot hold	135
cod	final cook	200	ambient	reach in	44	rice	reach in	48
quat sanitizer	wiping cloth bucket	300	ambient	beer cooler	44	final rinse	dishmachine	157
quat sanitizer	three comp sink	300	spinach	walk in cooler	45	stew	walk in cooler	47
hamburger	final cook	207	hamburger	cooling drawers	45	rice	cooling 30 minutes	130
servsafe	Philip T. Kirby 3-31-19	00	roast beef	make unit	42			
pork	final cook	179	sauce	upright cooler	45			

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.

- 6 2-301.14 When to Wash - P: 0 pts. One employee washed hands, then recontaminated hands by turning off faucets without using a barrier (ex. paper towel). Hands shall be washed when contaminated. CDI: Hands re-washed, then used paper towel to turn off faucets.
- 8 6-301.12 Hand Drying Provision - PF: 0 pts. Handsink at small beverage station not operating to supply paper towels (dead battery/jam, etc. probable). Paper towels or other approved hand-drying methods shall be available at each handwashing sink. CDI: Dispenser repaired during inspection.
- 14 \4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: The following utensils soiled: 7 plates (approx. 30% of checked plates), 2 scoops, 2 strainers, 1 knife, remove sticker residue from containers. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection.//4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF:REPEAT: Dish machine ending with final rinse plate temperature of 155F, 158F, 157F, 157F, and 157F. Internal spray temperature at pre-rinse hose 132F. Data plate not present on dishmachine so incoming hot water temperature minimum is not known. The temperature of the hot water sanitizing rinse as it enters the manifold may not be more than 194F or less than 180F. CDI: Repaired during inspection to a final rinse temperature of 168F.

Person in Charge (Print & Sign): Philip *First* Kirby *Last*



Regulatory Authority (Print & Sign): Michelle *First* Bell REHS *Last*



REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 1



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- 18 3-501.14 Cooling - P: Guinness stew cooling since 8:30pm last night 47-49F. When cooling potentially hazardous foods, the food shall be cooled from 135F to 70F within 2 hours and from 70F to 41F within an additional 4 hours (within a total of 6 hours from 135F to 41F). CDI: Stew discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Rice in reach in cooler 48-50F. Lettuce in make unit 47F. Potentially hazardous foods shall be maintained at 45F and below. CDI: Rice discarded. Lettuce replaced and sent to cool.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: 0 pts. One bag of spinach leaves not dated in walk in cooler (but opened on Saturday). Potentially hazardous ready-to-eat foods held the facility for greater than 24 hours shall be marked to indicate either date of preparation or discard and held for a maximum of 7 days at 41F and below (4 days at 42-45F). CDI: Spinach labeled during inspection. All refrigeration to be working at 41F and below by January 1, 2019.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: Stew in walk in cooler dated 5/6. When exceeding time/temperature storage parameters, potentially hazardous ready to eat foods shall be discarded. CDI: Stew discarded.
- 31 3-501.15 Cooling Methods - PF:0 pts. REPEAT: Tomatoes sliced thirty minutes prior at 50F and corn salsa at 50F (both tightly wrapped or with lid). Potentially hazardous foods shall be cooled using methods to facilitate heat transfer which include loosely covering food items, ice baths, thin layers of products, etc. CDI: Both lids vented.
- 33 3-501.13 Thawing - C: REPEAT: 0 pts. Packages of salmon that states "remove from vacuum packaging prior to thawing" are being thawed in vacuum-sealed packages in walk in cooler. Thawing shall take place in accordance with manufacturer's instructions. Vent or remove from packages while thawing.
- 36 6-202.15 Outer Openings, Protected - C: 0 pts. A few flies present in facility and back door being propped open. Outer openings of a food establishment shall be protected by closed, tight-fitting windows and solid, self-closing doors. If doors of a food establishment are kept open for ventilation or other purposes, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm screens; (2) properly designed and installed air curtains to control flying insects; or (3) other effective means.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: 0 pts. Cell phone and employee keys stored on shelving above food and cleaned utensils. Employee items shall be stored to prevent contamination of food and cleaned equipment/utensils. CDI: Keys/phone moved.//3-306.11 Food Display-Preventing Contamination by Consumers - P: 0 pts. Dessert on one tray uncovered in upright cooler. Chips uncovered on shelf. Food shall be covered to prevent contamination from the premises.



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Spell

- 38 2-402.11 Effectiveness-Hair Restraints - C: 0 pts. Two wait staff employees portioning condiments into containers. Food employees shall wear effective hair restraints when working with food and cleaned equipment/utensils.
- 40 3-302.15 Washing Fruits and Vegetables - C: 0 pts. Tomatoes still have stickers present on peel, but proper cleaning procedures were stated by owner. Remove stickers from fruits and vegetables prior to washing.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Tongs hanging on handle for fryer. In-use utensils shall be stored on a clean and sanitized surface. CDI: Tongs moved to cutting board.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Utensils stacked wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing prior to stacking.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Clean pots stored next to soiled drainboard at three comp sink. Cleaned utensils shall be stored in an area to prevent contamination of utensils from splash contamination. CDI: Pots moved during inspection.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C:0 pts. The following equipment is in need of repair: shelving in walk in cooler rusting, intake pipe to condenser unit in walk in cooler leaking, caulk inside crevices of hood, replace one toilet lid in women's restroom. Equipment shall be maintained in good repair.//4-205.10 Food Equipment, Certification and Classification - C: Pistachio grinder and immersion blender both designated for household use only. Facility shall use equipment based on manufacturer's original intended use. Remove.
- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C: REPEAT: Information worn off of installed data plate and no specifications can be read. A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications including the: (A) temperature required for washing, rinsing, and sanitizing; (B) pressure required for the fresh water sanitizing rinse unless the machine is designed to use only a pumped sanitizing rinse; and (C) cycle time for stationary rack machines.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: The following equipment is in need of additional cleaning: shelving above make unit near fryers, floor in walk in cooler and freezer, walk in cooler door, carbon removed from burger presses. Nonfood contact surfaces of equipment shall be maintained clean.



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Spell

- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Ceiling frame has been repaired in one area with duct tape and expansion foam. Remove and properly repair ceiling framing. Ceilings shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Ceiling needs cleaning in several areas of kitchen. Wall cleaning needed throughout kitchen (mostly in high-soil areas). Floor cleaning needed in dry storage. Floors, walls, and ceilings shall be cleaned as frequently as necessary.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in ftd): women's toilet 3, unisex restroom 10/14, walk in cooler 4-20, and right prep sink 28-40. Increase lighting to 10 ftd in food storage areas, 20 ftd at plumbing fixtures in restrooms, and 50 ftd in food prep areas.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Dusty vents throughout kitchen. Ventilation systems shall be maintained clean.



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Spell

