

Food Establishment Inspection Report

Score: 96.5

Establishment Name: FOOTHILLS BREWING

Establishment ID: 3034011675

Location Address: 638 W 4TH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 15 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 11 : 45 ☒ am ☐ pm Time Out: 04 : 00 ☒ am ☐ pm

Permittee: 638 BREWING COMPANY

Total Time: 4 hrs 15 minutes

Telephone: (336) 777-3348

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
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	13	0	
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	
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	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<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	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	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	03	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	03	0	
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	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	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	<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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										3.5



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

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☒ Inspection ☐ Re-Inspection Date: 05/15/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: info@foothillsbrewing.com

Email 2: _____

Email 3: _____

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Shane Moore 12-6-21	00	Wings	Walk-in cooler	41	Blanched FF	Cooling 11:55	116
Hot water	3 comp sink - kitchen	152	Burger	Final	176	Blanched FF	Cooling 12:50	63
Hot water	Dishmachine - kitchen	167	Fish	Final	201	Sausage	Expo unit	41
Hot water	Dishmachine - FN	164	Collards	Reheat	188	Corn	Pantry make unit	41
Hot water	4 comp sink - FN	130	Mashed	Reheat	167	Lettuce	Grill make unit	41
Tomatoes	Cooling 11:55	46	Chili	Hot holding table	173	Ambient	Pastry cooler	24
Tomatoes	Cooled 12:50	41	Mushroom	Hot holding -grill	141	Quiche	FN Upright cooler	39
Asian nood.	Walk-in cooler	41	Onion	Hot holding - grill	159	Tofu	Pantry reach-in	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.

- 6 2-301.12 Cleaning Procedure - P // 2-301.14 When to Wash - P One food employee with gloved hands left cook line to remove food from walk-in cooler, with same gloved hands, and portioned sliced tomatoes on make unit without changing gloves and washing hands. / (Person-in-charge corrected prior to REHS intervening) Two food employees using cleaned hands to turn off faucet handles, and turning wheel of paper towel dispenser with cleaned hands. Food employees shall clean hands and exposed portion of arms between switching tasks and as often as necessary to remove contamination. To avoid contamination of cleaned hands, food employees shall use disposable barriers to operate faucet handles. CDI: Food employee directed to remove gloves and wash hands between switching tasks and washed hands using correct procedure.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handwashing sink at dish area blocked by brooms / and large rolling trash can. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Person-in-charge (PIC) moved items. // 6-301.12 Hand Drying Provision - PF Handwashing sink in rear kitchen at dry storage lacking paper towels in dispenser. Each handwashing sink shall be provided with: individual, disposable towels; continuous towel system that supplies the user with a clean towel; etc. CDI: PIC provided paper towels at handwashing sink.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Majority of all metal and plastic containers on clean utensil shelving with food residue and/or remaining tape from date labels. Remove date labels prior to cleaning and sanitizing. / Table top dicer, slicer, and robo coupe with heavily soiled with food residue. / A couple large metal bowls, two long metal pans, a pair of tongs, ladle, and two cutting boards with food residue. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All sent to be cleaned and sanitized.

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Person in Charge (Print & Sign): SHANE MOORE

Regulatory Authority (Print & Sign): CHRISTY WHITLEY

Shane H Moore
Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods measuring above 41F: in walk-in cooler - collards from 5/11 (43F) ; expo unit - slaw (42-45F), three containers of diced tomatoes from 5/11 (42-45F), and three containers of salsa from 5/11 (42-45F) ; over stacked in pantry make unit - portioned corn beef (44-58F), portioned turkey (39-44F), and pineapple pork 50F ; on ice baths without ice slurry fully surrounding food - batter with egg (69F) and onion with buttermilk (53F) ; at room temperature - blanched french fries (59F) ; and overstacked at grill make unit - sliced tomatoes (41-58F), pimento cheese portions (39-53F), and sliced sausages (41-49F) ; Footnotes upright cooler - BEC biscuits (45F). Ready-to-eat, potentially hazardous food shall be held cold at 41F and below, as of 1/1/19. CDI: Person-in-charge voluntarily discarded collards, salsa, and slaw. Rest allowed to be cooled in walk-in to below 41F.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P The following foods had not been discarded, being held beyond the time/temperature control disposition: in walk-in cooler - collards 5/11 (43F), pico de gallo 5/7, tomatillo hummus (43F) 5/11, two large containers of cooked pasta 5/3-5/4, Kentucky derby stew 5/3, cooked salmon 5/2, and roast beef 5/3 ; in expo unit - slaw (42-45F) 5/10, three containers of tomatoes and three containers of salsa (42-45F) 5/11 ; and in grill make unit - cooked rice 5/7. A food shall be discarded if it: (1) Exceeds the temperature and time combination (held at 41F or below for 7 days) except time that the product is frozen or is in a container or package that does not bear a date or day. CDI: PIC voluntarily discarded all foods.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT: Tongs being stored on handles of oven and at breading rolling cart. / Scoop for sugar handle being stored in contact with sugar in white rolling container. During pauses in food preparation or dispensing, utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed; on a clean portion of the food preparation table or cooking equipment only if both are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11; in running water of sufficient velocity to flush particulates to the drain; in a clean, protected location if the UTENSILS, such as ice scoops, or in a container of water if the water is maintained at a temperature 135F or above.
- 45 4-501.12 Cutting Surfaces - C REPEAT: Continue to replace cutting boards throughout that are heavily stained, pitted, or scored. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair handle and missing lid attachment to grill make unit and reach-in cooler door. Equipment shall be maintained cleanable and in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C Grease build up between fryers along cook line and on hood vents and panels behind cooking equipment. Increase cleaning. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues
- 49 5-205.15 (B) System maintained in good repair - C Leak at pipe under rinse vat of three compartment sink. Repair. A plumbing system shall be maintained in good repair.



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