

Food Establishment Inspection Report

Score: 91.5

Establishment Name: EAST COAST WINGS CLEMMONS

Establishment ID: 3034012258

Location Address: 2533 LEWISVILLE CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 01 / 20 / 2017 **Status Code:** A

Zip: 27012

County: 34 Forsyth

Time In: 12 : 30 ^{am}_{pm} **Time Out:** 04 : 15 ^{am}_{pm}

Permittee: ATHENIAN FOOD CONCEPTS INC.

Total Time: 3 hrs 45 minutes

Telephone: (336) 778-9005

Category #: III

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

FDA Establishment Type: Elementary School

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

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	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	05	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	15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1		<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15		<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	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	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3		0	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3		0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2		0	<input checked="" type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	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	05	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	05	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	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1		0	<input checked="" type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05		<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05		<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	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	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1		0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05		<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	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	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1		0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1		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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1		<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	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1		0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05		<input checked="" type="checkbox"/>
Total Deductions:							8.5			



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

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Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: III

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

Email 1: sgk@eastcoastwings.com

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

Email 2:

Permittee: ATHENIAN FOOD CONCEPTS INC.

Email 3:

Telephone: (336) 778-9005

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	FCT	188	Lettuce	Lo Boy	44	Mac n	Soup Pot HH	103
Chicken	HH	119	Chx	FCT/Time	165	Mac n Chz	Reheat-HH	150
Burger	FCT	177	Chx Soup	Soup Pot HH	141	Chx Dip	Cool 1	95
Fried Banana	FCT	180	Chili	Soup HH	149	Chx Dip	Cool 2 45 min.	65
Sliced Ham	CH Prep Top	39	Marinare	Grill HH	166	Prep Sink	Veg	122
Roast Beef	CH Prep Top	41	Cheese	Grill HH	139	Turkey	Walk-in Cooler	36
SL Tomatoes	CH Prep Top	36	Grill Pepper	Ch Prep Top 2	38	Apple Sauce	Bev Cooler	45
Pico	Lo Boy	39	Wash Water	3 comp	88	Serv Safe	Jeffrey Williams	00

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.

- 8 .6-301.14 Handwashing Signage - C-REPEAT-No handwashing sign at handsink by kitchen entrance. CDI-Required signage provided by REHSI. A sign or poster notifying employees to wash their hands shall be provided at all hadsinks.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed opened bag of breading above prep sink. CDI-Placed in covered container. Once opened, food shall be stored in packages, covered containers or wrappings.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured macaroni and cheese hot holding in soup pot below 135F. Measured boneless wings hot holding under heat lamp below 135F. CDI-Both items were reheated to greater than 165F and placed in hot holding units. If hot held, potentially hazardous food shall be maintained at 135F or greater.

Person in Charge (Print & Sign): *Jeffrey Williams*

Regulatory Authority (Print & Sign): *Jennifer Brown*

REHS ID: 2536 - Brown, Jennifer

[Signature]
[Signature]

Verification Required Date: 01 / 27 / 2017

REHS Contact Phone Number: () -



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- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed 4 bags of cooked pork in lo boy unit dated for 12-2-2016.. Ready-to-eat, potentially hazardous food shall be discarded once it exceeds the time temperature combination as specified by the Food Code. CDI-Cooked pork discarded by PIC
- 22 3-501.19 Time as a Public Health Control - P,PF-REPEAT-Establishment is using Time as a Public Health Control for chicken wings once they are removed from temperature control. Current procedure specifies labeling the product with the time the product was removed from temperature control (walk-in cooler). Chicken was not labeled as required upon inspection. If using Time as Public Health Control, the food shall be marked to indicate time removed form temperature control. CDI-Chicken was labeled by PIC during inspection. Verification required within 10 days. Contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc.
- 31 3-501.15 Cooling Methods - PF-Observed cooked chicken dip cooling in deep plastic container in walk-in cooler, tightly covered with plastic wrap. Product measured 95F after cooling for 1 hour. One of the following methods of cooling shall be used to facilitate the cooling process: placing the food in shallow pans, separating into smaller thinner portions, stirring the food in an ice water bath, using containers to facilitate heat transfer, or other effective means. Product was placed in ice bath and plastic wrap removed by PIC during inspection. Product measured 65F after rechecking.
- 34 4-302.12 Food Temperature Measuring Devices - PF-No thin-probe thermometer available for measuring food temperatures. Only dial probe, stem thermometers are in the establishment. These are not capable of accurately measuring food temperatures in thin foods such as chicken wings and meat patties. Verification required within 10 days. Contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Observed large bin of sugar at server wait station, seasoning salt on cook line, steak seasoning, and other unlabeled seasoning throughout kitchen and prep areas. Working containers holding food or food ingredients that are removed from the original container shall be labeled with the common name of the food.
- 38 2-303.11 Prohibition-Jewelry - C-Observed one cook wearing bracelet while engaging in food prep. Except for plain ring such as a wedding band, food employees may not wear jewelry on arms or hands.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed one wet wiping cloth on counter. When not in use, wet wiping cloths shall be maintained in sanitizing solution.



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- 41 | 3-304.12 In-Use Utensils, Between-Use Storage - C-Observed tongs stored in sanitizer under hot holding lamp. CDI-Removed and placed in clean, dry container to be changed every 4 hours. Observed plastic sauce scoops being stored in seasoning buckets for utensils. Scoops discarded. In-use utensils shall be stored in clean, dry portion of equipment, in water 135F or greater, or with handles above the container in food that is not potentially hazardous.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed cutting boards used to serve sandwiches stored on soiled pans next to grill, within contamination zone. Observed equipment stored under leaking prep sink and located in soiled, standing water. Equipment take toe 3 compartment sink to be cleaned and relocated. Equipment shall be stored in a clean, dry location where it is not exposed to splash, dust or other contamination.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed single-serv items stored on soiled rolling cart next to fryers. Single-serv items shall be located in clean dry area, where they are not exposed to splash dust or other contamination. Shall remain in original protective packaging until used.
- 45 4-101.19 Nonfood-Contact Surfaces - C-Observed soiled cardboard placed on nonfood contact surfaces throughout kprep areas and walk-in cooler. Nonfood contact surfaces of equipment that are exposed to splash, spillage or other food soiling that require frequent cleaning shall be constructed of of corrosion-resistant, nonabsorbent, easily cleanable material.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF-No test strips available for quat sanitizer that was in use during inspection. A test kit that accurately measures the concentration of sanitizing solutions shall be provided. CDI-Establishment provided chlorine sanitizing strips and began to use chlorine sanitizer until QAC strips were obtained. Verification required within 10 days. Contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc.
4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF-Measured wash solution temperature in 3 compartment sink at 88F during active washing. CDI-Water drained and staff educated to be remade to 110F or greater during periods of active washing.
- 47 4-602.13 Nonfood Contact Surfaces - C-Observed seasoning containers and lids, fryer pipes, sides of equipment and fryers, casters to equipment, fan cover in walk-in cooler ledges to lo boy, shelving for dry goods and in walk-in to be soiled. Nonfood contact surfaces shall be cleaned at a frequency to preclude accumulation of soil or residue.
- 49 5-205.15 System Maintained in Good Repair - C-Observed leaking pipe under meat prep sink, creating standing water on shelf. Plumbing system shall be maintained in good repair.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C-Observed floors and walls beside fryer, above trash can and prep handsink, under prep tables, microwave, and equipment to contain accumulation of soil and food debris.
6-201.11 Floors, Walls and Ceilings-Cleanability - C-Caulk behind 3 comp sink and handsink in womens restroom is in disrepair and corroded. Walls and floors shall be smooth and easily cleanable. Remove and replace caulking.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Observed soiled overhead vents in kitchen above 3 comp sink and in both restrooms. Vents shall be maintained so that they are not a source of contaminaton of dust, dirt, or other material.



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