

Food Establishment Inspection Report

Score: 94

Establishment Name: EAST COAST WINGS

Establishment ID: 3034011624

Location Address: 5014 PETERS CREEK PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12 / 07 / 2017 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 12 : 15 am pm Time Out: 04 : 25 am pm

Permittee: BWR ENTERPRISES INC

Total Time: 4 hrs 10 minutes

Telephone: (336) 784-6700

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: 4

No. of Repeat Risk Factor/Intervention Violations:

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	NO	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	0	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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	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 type="checkbox"/>	<input checked="" 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	0	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	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	NO	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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	0	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	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	0	0	
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	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 type="checkbox"/>	<input checked="" 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	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					6			



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: BWR ENTERPRISES INC
 Telephone: (336) 784-6700

Establishment ID: 3034011624
 Inspection Re-Inspection Date: 12/07/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: brent@eastcoastwings.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Matt Mccoy	serv safe 2/28/21	00	chop tomato	make unit	36	chop tomato	walk in	40
soup	hot hold	153	lettuce	make unit	44	rice	walk in	40
beer cheese	hot hold	145	chicken	final cook	190	hot water	3 comp sink	175
lettuce	make unit	36	chlorine	dish machine	100	ambient	bar cooler	28
wings	final cook	203	chlorine	bucket and bottles	100			
foods	cold hold drawer	33	beer cheese	cooling at 1:04	112			
wings	hot hold	141	beer cheese	cooling at 1:26	73			
boneless chix	hot hold	157	chicken dip	cool fr stove 11:45-1:15	74			

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 -Employee observed handling soiled dishes and then handling cleaned dishes at the dish machine without washing hands between. Hand washing shall occur after handling soiled equipment or utensils. Employee handled raw chicken with gloves and then changed gloves without washing hands between. Employees shall wash hands before donning gloves for working with food. CDI-Employees washed hands, dishes were rewashed, gloves were discarded and new gloves were used after washing hands.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF -Portions of raw beef in cold drawer were discolored. Food shall be safe and unadulterated. CDI-Beef discarded. 0pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P -Majority of glasses at bar were cloudy. Several pans, two strainers, a few plates, and the wall mounted chopper used last Tuesday were stored with food debris left on them. Beverage nozzles, ice machines and tea dispenser had accumulation of soil. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI- Glasses, pans, and dishes sent to be rewashed.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P -Manager stated that utensils are washed at the end of the night. All utensils and food contact surfaces shall be cleaned throughout the day at least every 4 hours. This includes spatulas, cutting boards, prep surfaces, knives, etc. CDI-Education.

✓
Spell

Person in Charge (Print & Sign): Matt Mccoy

Regulatory Authority (Print & Sign): Nora Sykes

Matt Mccoy

Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 12 / 15 / 2017

REHS Contact Phone Number: (336) 703 - 3161



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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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF One bucket of spinach and one pan of turkey did not bear a date. All potentially hazardous ready to eat food must be marked with a date of opening or discard and held no longer than 7 days if held at 41F or less, and 4 days if held at 42-45F, with day opened or prepared counting as day 1. CDI-Foods discarded. Opts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C -Employee food stored in beer cooler on top shelf above food and beverages for sale. Employee cell phone on cleaned slicer. Food shall be protected form contamination. CDI-Employee food discarded, cell phone moved. Opts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C -Knife at make unit is being stored between lid and outer casing of unit. During pauses in food preperation or dispensing, utensils shall be stored in a clean location. CDI-Knife sent to be washed.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C -Multiple stacks of dishes found to be stored wet. Air drying is required.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF -Cutting guide of wall mounted slicer is chipping and in poor repair. Two plastic pans melted, two pans had cracks. Multiuse food contact surfaces shall be smooth, free of breaks, chips, and imperfections. CDI-Pans discarded. Contact Nora Sykes before 12/15/17 at 336-703-3161 or email at sykesna@forsyth.cc to verify that the cutting guide piece has been replaced.//4-501.11 Good Repair and Proper Adjustment-Equipment - C- Microwave by slicer has broken internal plastic piece at bottom rendering it very difficult to clean. Bulb housing under hood is melted and deformed. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C -Both microwaves, walk in shelving, clean dish storage shelf, make unit, between make units and lids, sides of cooler at cook line, and under grill require additional cleaning. Equipment shall be kept clean. Opts.
- 49 5-205.15 System Maintained in Good Repair - P -Prep sink has leak at faucet and at drain. Plumbing shall be maintained in good repair. Opts.



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- 52 5-501.113 Covering Receptacles - C -Shared dumpster lid was open. Receptacles shall remain closed. Opts.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C- Wall damage at doorway near dish machine. Light plate broken at doorway near dish machine, remove caulk from wall at server station where table was caulked to the wall at one time. Recaulk sink to wall and repair holes in wall in mens room. Tile damaged and low grout at line and dish machine. Floors, walls, and ceilings shall be smooth and easily to clean.//6-501.12 Cleaning, Frequency and Restrictions - C -Floor/wall juncture and walls in kitchen/cook line need additional cleaning under shelving units. Physical facilities shall be clean.
- 54 6-303.11 Intensity-Lighting - C -Lighting low at grill/line area in kitchen (38-40fc). Food preparation aresa shall measure at least 50 footcandles. Increase lighting. Opts.



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