

# Food Establishment Inspection Report

Score: 92.5

**Establishment Name:** EAST COAST WINGS AND GRILL

**Establishment ID:** 3034012482

**Location Address:** 2533 LEWISVILLE-CLEMMONS RD.

☒ Inspection ☐ Re-Inspection

**City:** CLEMMONS

**State:** NC

**Date:** 11 / 14 / 2017 **Status Code:** U

**Zip:** 27012 **County:** 34 Forsyth

**Time In:** 01 : 30 <sup>am</sup> <sub>pm</sub> **Time Out:** 05 : 15 <sup>am</sup> <sub>pm</sub>

**Permittee:** BUFFALAJITAS VENTURES #2, LLC

**Total Time:** 3 hrs 45 minutes

**Telephone:** (336) 778-9005

**Category #:** IV

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

**FDA Establishment Type:**

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

**No. of Risk Factor/Intervention Violations:** 8

**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                                 | N/O                                 | Compliance Status  |  |  | OUT | CDI                                 | R                                   | VR                                  |
| <b>Supervision</b> .2652   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 1  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | 2   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| <b>Employee Health</b> .2652   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  | 3   | 13                                  | 0                                   | <input type="checkbox"/>            |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | 3   | 13                                  | 0                                   | <input type="checkbox"/>            |
| <b>Good Hygienic Practices</b> .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   | 03                                  | 0                                   | <input type="checkbox"/>            |
| <b>Preventing Contamination by Hands</b> .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                                   | <input type="checkbox"/>            |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| <b>Approved Source</b> .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"/>            |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 13   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food separated & protected   |  |  | 3   | 13                                  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3   | <input checked="" type="checkbox"/> | 0                                   | <input 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"/>            |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  | 3   | 13                                  | 0                                   | <input type="checkbox"/>            |
| 17   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  |  | 3   | 13                                  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   |  |  | 3   | 13                                  | 0                                   | <input type="checkbox"/>            |
| 19   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | 3   | 13                                  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3   | 13                                  | 0                                   | <input 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                                   | <input type="checkbox"/>            |
| <b>Consumer Advisory</b> .2653   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  | 1   | 03                                  | 0                                   | <input type="checkbox"/>            |
| <b>Highly Susceptible Populations</b> .2653  |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  | 3   | 13                                  | 0                                   | <input type="checkbox"/>            |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |  |  |     |                                     |                                     |                                     |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food additives: approved & properly used   |  |  | 1   | 03                                  | 0                                   | <input type="checkbox"/>            |
| 26   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | 2   | 1                                   | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| <b>Conformance with Approved Procedures</b> .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                                  |
| <b>Safe Food and Water</b> .2653, .2655, .2658   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  |  |  | 1   | 03                                  | 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   | 03                                  | 0                                   | <input type="checkbox"/>            |
| <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 31   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | 1   | 03                                  | <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   | 03                                  | 0                                   | <input type="checkbox"/>            |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  | 1   | 03                                  | 0                                   | <input type="checkbox"/>            |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | 1   | 03                                  | 0                                   | <input type="checkbox"/>            |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 35   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | 2   | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| <b>Prevention of Food Contamination</b> .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                                   | <input type="checkbox"/>            |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | 2   | 1                                   | 0                                   | <input type="checkbox"/>            |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | 1   | 03                                  | 0                                   | <input type="checkbox"/>            |
| 39   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | 1   | 03                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | 1   | 03                                  | 0                                   | <input type="checkbox"/>            |
| <b>Proper Use of Utensils</b> .2653, .2654   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | 1   | 03                                  | 0                                   | <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 checked="" type="checkbox"/> |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | 1   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | 1   | 03                                  | 0                                   | <input type="checkbox"/>            |
| <b>Utensils and Equipment</b> .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   | <input checked="" type="checkbox"/> | 0                                   | <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                                   | <input 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"/> |
| <b>Physical Facilities</b> .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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | 2   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" 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   | 03                                  | 0                                   | <input type="checkbox"/>            |
| 52   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1   | 03                                  | <input checked="" type="checkbox"/> | <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 type="checkbox"/>            |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| <b>Total Deductions:</b> 7.5   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |



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Location Address: 2533 LEWISVILLE-CLEMMONS RD.

City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

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

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

Permittee: BUFFALAJITAS VENTURES #2, LLC

Telephone: (336) 778-9005

Establishment ID: 3034012482

☒ Inspection ☐ Re-Inspection Date: 11/14/2017

Comment Addendum Attached? ☐ Status Code: U

Category #: IV

Email 1: freddy/@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 |
|-----------|--------------------|------|------------|-----------------------|------|--------------|----------------|------|
| Hamburger | Final cook         | 182  | Ambient    | Sauce reach-in cooler | 42   | Chili        | Hot hold       | 125  |
| Chx wings | Reheat             | 200  | Hot water  | Handsink              | 108  | Mac n cheese | Hot hold       | 141  |
| Hot water | 3-compartment sink | 125  | Lettuce    | Make unit             | 47   | Feta         | Walk-in cooler | 40   |
| Quat ppm  | 3-compartment sink | 300  | Tomatoes   | Make unit             | 47   | Pork         | Walk-in cooler | 41   |
| Quat ppm  | Bucket             | 0    | Turkey     | Make unit             | 46   | Ambient      | Make unit      | 41   |
| Chx wings | Cooling            | 107  | Pico       | Cooling drawer        | 41   | Onions       | Make unit 2    | 90   |
| Chx wings | Heat lamp          | 154  | Hamburger  | Cooling drawer 2      | 40   | Peppers      | Make unit 2    | 90   |
| Queso     | Grill              | 120  | Raw shrimp | Cooling drawer 2      | 39   |              |                |      |

## 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.

- 2-102.12 Certified Food Protection Manager - C - 0 pts - The certified food protection manager had to leave the restaurant during the inspection. At least one employee with supervisory or management responsibilities shall be a certified food protection manager from an ANSI-accredited program. At least one certified food protection manager shall be present during all hours of operation. Obtain food protection manager certification within 210 days from the permit issue date (6-30-2017).
- 2-301.14 When to Wash - P - 0 pts - An employee changed gloves after handling raw hamburger without handwashing. Food employees shall clean their hands before donning gloves for working with food. CDI - Employee washed hands.
- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0 pts - A container of cooked chicken wings was stored on the same tray as a box of raw chicken in the walk-in cooler. Raw animal products shall be stored to prevent cross-contamination. CDI - Cooked chicken relocated to another shelf.

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Text



Person in Charge (Print & Sign): *Aglaia Dupuy*

Regulatory Authority (Print & Sign): *Grayson Hodge*

*Aglaia Dupuy*  
*Grayson Hodge REHSI*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 11 / 24 / 2017

REHS Contact Phone Number: (336) 703-3383



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Approximately 50% of plastic containers, utensils, slicer blades, and other food-contact surfaces were soiled. Food-contact surfaces shall be clean to sight and touch. Smaller utensils were sent to be washed, rinsed, and sanitized. Verification of clean dishes/pans/utensils is required by 11-24-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 17 3-403.11 Reheating for Hot Holding - P - 0 pts - One small container of queso measured 115F and did not reheat to 135F within 2 hours. Food that is reheated for hot holding shall be completed within 2 hours. CDI - Queso discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - Chili in the hot hold unit beside of the microwave measured 120-128F and 2 fryer baskets full of cooked chicken wings measured 95F. Potentially hazardous food shall be held at 135F or above. CDI - Chicken reheated to 200F and chili reheated above 165F. Time as a public health control discussed with the person in charge.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - One container of feta cheese, a container of mozzarella, and a container of boiled eggs were not date marked. Potentially hazardous food shall be date marked if held in the establishment for more than 24 hours. Potentially hazardous food can be held for 7 days at 41F or below, or for 4 days at 42-45F. CDI - Eggs, mozzarella, and feta cheese discarded. //3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - One container of pork was date marked 10-30-17. Potentially hazardous food shall be discarded after 7 days from prep if held at 41F or below. CDI - Pork discarded.
- 26 7-201.11 Separation-Storage - P - 0 pts - A bottle of cleaner and chlorox wipes were stored in a drawer above single-service utensils and a bottle of degreaser was stored above sauces next to the upright freezer. Chemicals shall be stored where they do not contaminate food, equipment, utensils, linens, or single-service articles. CDI - Chemicals relocated to lower shelving. //7-102.11 Common Name-Working Containers - PF - 0 pts - One bottle of degreaser was not labeled. Chemicals in working containers shall be labeled with the common name of the chemical. CDI - Bottle labeled.
- 31 3-501.15 Cooling Methods - PF - 0 pts - Cooked onions (90F, 1 hour) and cooked peppers (90F, 1 hour) were placed directly in the make unit after being cooked. Potentially hazardous food shall be cooled in rapid cooling equipment or other effective methods. CDI - Onions and peppers relocated to the walk-in cooler.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts - Continue labeling some of the working containers throughout (salt, breadier, etc.). Food in working containers shall be labeled with the common name of the food unless it is easily recognizable (rice, beans). Most of the food containers were labeled correctly.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - 3 wet wiping cloths were stored outside of solution. One sanitizer bucket measured below 150 ppm quat. Wet wiping cloths shall be stored in a sanitizer solution that is maintained at the correct concentration (150-400 ppm quat).
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat: 3 stacks of containers were stacked wet. Equipment and utensils shall be fully air-dried after they are cleaned. Separate or stagger utensils until they are completely dry.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Repeat: Two single-use, plastic containers are being used as scoops for seasonings. Single-service and single-use articles may not be reused. Use multi-use scoops with handles.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Replace/recondition stained cutting boards, chipped/damaged plastic containers/pitcher/bins/one spatula. Replace the torn gasket on the left door of the upright freezer. Equipment and utensils shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat: Cleaning is needed on the following: Some lids stored near the 3-compartment sink, the microwave, utensil storage container, fryer cabinets, around the outside of some sauce/seasoning containers, and fan guards of the walk-in cooler. Nonfood contact surfaces of equipment and utensils shall be maintained clean. Overall, cleanliness has improved since the last inspection.
- 49 5-205.15 System Maintained in Good Repair - C - Repeat: Repair the drip leak at the faucet of the outdoor mop sink. Repair the damaged toilet basin in the men's restroom. Plumbing systems shall be maintained in good repair.
- 52 5-501.113 Covering Receptacles - C - 0 pts - One door was open on the outdoor dumpster. Dumpster doors and lids shall remain closed when not in use.//5-501.115 Maintaining Refuse Areas and Enclosures - C - 0 pts - Grease is starting to accumulate around the outdoor dumpsters. Refuse areas shall be maintained clean. Clean and evaluate dumpsters for leaks.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0 pts - Recaulk the 3-compartment sink to the wall. Recaulk the handsinks to the walls in the restrooms. Repaint the grease trap in front of the 3-compartment sink. Floors, walls, and ceilings shall be smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting - C - Repeat: Lighting is low at the tea urn (20 foot candles), at the prep table inside of the bar, the beverage station (20 foot candles), and at the right side of the chicken fryers (35 foot candles). Lighting shall be at least 50 foot candles at food prep areas. Increase lighting.



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